

BLUE BAYOU



BAR & GRILL

APPETIZERS

Bayou Shrimp Cocktail 16
Fresh Boiled Gulf Shrimp with House-Made Cocktail Sauce

Jumbo Crab Claws 18
Broiled with Parmesan Herb and Bayou Butter

Mama's Blue Bayou Crab Cakes 16
Served with House-Made Remoulade

Crabmeat Au Gratin 14
Fresh Lump Crab folded in a rich, creamy
Cheese Sauce served with Toasted Crostini

Classic Escargot en Croute 14
Baked to perfection and served in Bayou Butter

Diver Scallops 18
Served over a bed of fresh Sautéed Spinach drizzled
with a Beurre Blanc and finished with Citrus Salad and Radish

OYSTERS

On the Half Shell 14
Served au naturel with traditional Cocktail Sauce
Price is per half dozen

Chargrilled 16
Chargrilled with Blue Bayou Butter
Price is per half dozen

SPECIALTY SOUPS

Blue Bayou Seafood Gumbo 7 / 12
Served with Jasmine Rice

Soup du Jour 7 / 12
Ask your server for tonight's selection

The Department of Public Health advises that eating raw or under cooked meat, poultry, or seafood poses a health risk to everyone, but especially to the elderly, young children under the age of 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal food reduces the risk of illness.

FROM OUR BUTCHER SHOP

Accompanied by our House*, Caesar or Iceberg Lettuce Wedge Salad* and Vegetables du Jour

8oz Petite Filet Mignon 44

12oz Filet Mignon 64

Our Beef is sourced from Cooperatives of Family Farmers exclusively raising English Beef Breeds of cattle, such as Angus and Hereford in Midwestern and Great Plain states, on fertile pastures, where corn is indigenous and abundant. Then cattle are pasture raised and finished on grains to produce the highest quality levels of marbling. This ensures both tenderness and a distinctive, rich buttery flavor. That allows it to achieve the USDA Prime Beef Grade, a standard that only 2-3% of all beef raised in the United States will ever become.

We custom age our USDA Prime Beef for 45 days to exact specifications, perfecting tenderness and enhancing flavor.

16oz Prime Ribeye 68

14oz Prime New York Strip 54

24oz Prime Bone-In Ribeye "Cowboy Cut" 72

STEAK TOPPINGS

Sauce Bearnaise 4

Caramelized Onions 6

Sauce Hollandaise 4

Cabernet Mushrooms 8

Demi-Glace 6

Danish Bleu Cheese 8

Jumbo Shrimp or Jumbo Lump Crab 12

FEATURED ENTRÉES

Accompanied by our House*, Caesar or Iceberg Lettuce Wedge Salad*

Catch of the Day 56

Pan Sauteed Fresh Gulf Fish topped with Lump Crabmeat served with Chef's Crawfish Rice and Asparagus

Six Jumbo Diver Scallops 56

Served with Herb Parmesan Risotto and Wilted Garlic Tasso Spinach drizzled with a Balsamic Reduction

Shrimp Scampi 48

Gulf Shrimp Sauteed in Garlic Butter served over Linguine

Chicken Piccata 42

Pan-Fried Chicken topped with Lemon Beurre Blanc and Capers served over Fettuccine

Blue Bayou Seafood Pasta 52

Crab, Shrimp, Crawfish, and Andouille Sausage served in a Bechamel Sauce over Linguine topped with Grated Parmesan Cheese and Fresh Basil

Fried Shrimp, Fried Oysters or a Combination 42

Lightly battered and fried to perfection with Blue Bayou Fries

Rack of Lamb Market Price

Six-Bone Rack of Lamb with a Cherry-Port Demi Glace served with Garlic Mashed Potatoes and Asparagus

SIDES

Baked Potato 8

Wilted Garlic Spinach 8

Roasted Asparagus 8

Vegetable du Jour 8

Garlic Mashed Potatoes 8

Herb Parmesan Risotto 8

**Salads contain nuts.*