ENTRÉES

CHICKEN FRIED CHICKEN

two buttermilk battered crispy chicken breasts, black pepper country gravy, fluffy garlic mashed 1299

SOUTHERN POT ROAST

slow-braised beef, cubed russets, carrot, celery, and sweet vidalia onion 1299



fresh gulf shrimp, crawfish tails, bell pepper, garlic, and tomatoes tossed with linguine and a savory tarragon cream sauce 1699

SEOUL FOOD

korean-style braised beef short rib, red curry carrot purée, napa cabbage kimchee 2199

DELICACY FROM OUR MISSISSIPPI DELTA

local, farm-raised, hand-battered & fried catfish fillets, french fries, coleslaw, beer-battered hush puppies, housemade chow chow 1499

CAST IRON LOCAL SHRIMP

seared gulf whites, tasso ham and sausage, herb and gouda cheese, stone ground grits, sauce piquant 1699

CHEF'S CRISPY SEAFOOD PLATTER

mississippi delta catfish, gulf shrimp, local oysters, seafood gumbo, crawfish étouffée, beer-battered hush puppies 2799

FRESH OFF THE BOAT FRIED PLATTERS

french fries, coleslaw, beer-battered hush puppies jumbo gulf white shrimp 17⁹⁹ apalachicola oysters 24⁹⁹

CHEF'S CATCH OF THE DAY

fresh from our gulf waters, ask your server about today's selections MARKET PRICE

STEAK FRITES

hand cut 12oz usda choice ribeye, caramelized shallots, maître d' butter, chipotle seasoned steak fries 2799



THE YARD BIRD SANDWICH

pickle-brined, buttermilk-battered, deep fried chicken breast, jalapeño coleslaw, pickle chips, creamy dill vinaigrette, louisiana hot sauce aïoli 12⁹⁹

POT ROAST GRILLED CHEESE

slow-braised pot roast, caramelized onions, housemade pimento cheese, butter grilled thick sourdough 1299

MISSISSIPPI BURRITO

thinly shaved prime rib, sautéed onions, sweet peppers, mushrooms, seasoned fries, melted sharp cheddar and brown gravy 1299

* CLASSIC BURGER

half pound angus patty, crisp lettuce, vine ripe tomato, shaved red onion, soft potato bun, deli pickle spear 1299

cheese .79 | thick cut applewood smoked bacon 1²⁹ any burger can be substituted with our impossible™ foods vegan burger patty for 1⁹⁹

* BAYVIEW CAFÉ SIGNATURE BURGER

half pound Angus patty, applewood smoked bacon, tabasco® onions, fried farm egg, smoked cheddar, cherry peppers, pickles, roasted garlic mayo, soft potato bun 1399

* COWBOY UP BURGER

half pound angus patty, applewood smoked bacon, smoked brisket, pickles, cheddar, red pepper jelly, tabasco® onions, crisp lettuce, vine ripe tomato, house bbq sauce, soft potato bun, deli pickle spear 1499

* PATTY MELT

half pound angus patty, caramelized onions, american, chef's burger sauce, butter griddled rye 1299

Substitutions available at an additional cost. Our dishes are prepared using locally sourced ingredients when available. *Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, milk, poultry or shellfish, reduces the risk of foodborne illness.

Young children, the elderly, & individuals with certain health conditions, may be at higher risk if

BAYJEW Caré

LUNCH MENU

^{*}Allergy Alert: If you have food allergies, please notify the server when placing your order.

APPETIZERS

QUESADILLA GRANDE

griddled flour tortilla, monterey jack, black beans, roasted corn salsa, sour cream, pico de gallo, salsa verde 1299

grilled chicken 199 charbroiled steak 249 spicy chorizo 199

CRISPY CHICKEN TENDERS

buttermilk battered jumbo tenders
and fire cracker pickles, bbq or honey mustard sauces 999

FRIED OYSTER TRIO

lightly breaded & fried apalachicolas; rockefeller, bienville and rémoulade styles 1299

CRAWFISH SPRING ROLLS

spice dusted crawfish tails, diced bacon, tasso ham, cream cheese and seasonings, crispy fried, sambal aïoli dipping sauce 1099

SAVORY BAYOU BEIGNETS

local blue crab & shrimp beignets, crawfish & corn maque choux, crab boil aïoli 1299

MATER CAKES

housemade local lump crab cakes, flash fried green tomato slices, rich velvety creole crab & crawfish sauce 1399

BILOXI BLUES FRIES

crispy seasoned french fries, smothered pulled pork, housemade pimento cheese, shaved jalapeño, carolina and, alabama white bbg sauces 1099

From the SOUP KETTLE GARDEN



KOREAN SHORT RIB

slow-braised short rib, thousand island kimchee slaw, sweet roll 1399

CLASSIC CLUB

thinly shaved, oven-roasted turkey, black forest ham, applewood smoked bacon, cheddar, lettuce, roma tomato, choice of artisan breads 1299

THE NEW YORK PASTRAMI SPECIAL

thin shaved pastrami, mustard, swiss, deli slaw, grilled marble rye, pickle slices 1399

SMOKED BRISKET CHEESE STEAK

thinly sliced smoked brisket, sautéed shaved onion, sweet peppers, field mushrooms, cheddar, crusty baquette 1299

All sandwiches arrive with your choice of chips, fries, or coleslaw.



MISSISSIPPI STYLE SEAFOOD GUMBO

cast iron roux, fresh shrimp, blue crab, steamed white rice or potato salad 599



LOADED POTATO SOUP

cubed russets, heavy cream, smoked bacon bits, sharp cheddar, sour cream, scallion 599

APPLE BERRY SALAD

garden fresh greens, crisp granny smith apple, raspberries, blackberries, strawberries, grape tomatoes, feta cheese, toasted pecans, sweet poppy seed vinaigrette 1199

SOUTHERN FRIED CHICKEN SALAD

iceberg, baby spinach, grape tomatoes, avocado, smoked bacon, diced egg, sharp cheddar, crispy chicken tenders tossed in our roasted tomato vinaigrette 1399



MISSISSIPPI SOUTHERN STYLE PO-BOYS

"pressed and dressed" fresh crusty baguette, spicy rémoulade, green tomato chow-chow

gulf shrimp 13⁹⁹ apalachicola oysters 15⁹⁹ delta catfish 13⁹⁹

CLASSIC REUBEN

thinly shaved corned beef, sauerkraut, swiss, thousand island, grilled marble rye 1399

BLUE CRAB BLT

fresh local blue crab salad, spicy lemon aïoli & chopped herbs, applewood smoked bacon, crisp lettuce, vine-ripened tomato, choice of artisan breads 15⁹⁹



CRISPY BELGIUM WAFFLES

malted vanilla, blueberry, whipped butter, vermont maple syrup or cream cheese glaze 899

BEIGNETS

housemade beignets, powdered sugar dusting 799



BAHN MI TACO

char siu glazed smoked pork, fresh jalapeño, thin cucumber, quick sweet pickled daikon and carrot, cilantro, sambal chili aïoli 1299

TURKEY & AVOCADO WRAP

large flour tortilla, shaved oven-roasted turkey, creamy avacado, smoked gouda cheese, applewood smoked bacon, shredded iceberg, herb and garlic roasted tomato, drizzled balsamic vinegar glaze 1399

KUNG PAO LOBSTER TACO

flash fried maine lobster tail, ginger, sweet soy, garlic & napa cabbage slaw, salty crushed peanuts, spicy sambal chili aïoli 1699

CALIFORNIA DREAMING TACOS

hand-breaded flash-fried mahi-mahi, jalapeño slaw, roasted pineapple, sweet pickled onion, baja sauce, fresh cilantro, corn tortillas 1299

All tacos and wraps arrive with your choice of chips, fries, or coleslaw.



* THE NEW YORKER

8oz usda choice new york strip, two farm fresh eggs 1599

OLE RELIABLE

two farm fresh eggs, applewood smoked bacon, breakfast sausage links, or grilled smoked ham 1099

* GINORMOUS CHICKEN FRIED

buttermilk battered chicken-fried steak, two farm fresh eggs, housemade black pepper country gravy 1399

HAM AND CHEESE OMELET

sautéed ham and american 1099

All eggsellent decisions selections arrive with your choice of toast or biscuit, breakfast potatoes or grits.

DAILY EXTRAS

TASSO CHEESE GRITS 399

FRENCH FRIES 399
SWEET POTATO TOTS 399

HOUSEMADE CHIPS 399
GARLIC MASH POTATOES 399
BAKED POTATO 499

SERSONAL VEGETABLE 399 COLESLAW 399

9 HOUSE SALAD 399 SMALL CAESAR SALAD 399

CORN MAQUE CHOUX 399

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