

APPETIZERS

GENERAL TSO CAULIFLOWER

crispy fried florets, spicy general sauce drizzle, dried chilis, sweet chili and ponzu dipping sauces 11⁹⁹

CHEESE BITES

herbed breaded cheese bites served with the chef’s signature dipping sauce 10⁹⁹

GULF SHRIMP & ARTICHOKE AU GRATIN

shrimp and artichokes baked golden brown in chef’s special cheese sauce served with garlic buttered french bread 13⁹⁹

MATER CAKES

housemade local lump crab cakes, flash fried green tomato slices, rich velvety creole crab & crawfish sauce 14⁹⁹

KETTLE CHIP NACHOS

house cut kettle fresh potato chips, chorizo crumbles, queso cheese sauce, fresh jalapeno, scallion and tomato. fire roasted chile salsa for dipping 10⁹⁹

CRISPY CHICKEN TENDERS

buttermilk-battered jumbo tenders and firecracker pickles, bbq or honey mustard sauces 11⁹⁹

Eggsellent DECISIONS

* THE NEW YORKER

8oz usda choice new york strip, two farm fresh eggs 16⁹⁹

* HAM AND CHEESE OMELET

sautéed ham and american 10⁹⁹

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

From the SOUP KETTLE & GARDEN

LOADED POTATO SOUP

cubed russets, heavy cream, smoked bacon bits, sharp cheddar, sour cream, scallion 6⁹⁹

CHICKEN AND SAUSAGE GUMBO

the acadian classic for the winter months, dark roux, tender strands of simmered chicken and lots of cajun smoked sausage, served with white rice 6⁹⁹

NEW ENGLAND CLAM CHOWDER

tender surf clams and diced russets in a creamy thyme scented chowder hinted with rendered bacon 7⁹⁹

GULF SHRIMP AND AVOCADO SALAD

diced spicy boiled gulf shrimp, creamy avocado, roasted sweet corn, pear tomatoes, baby mixed field greens, lemon vinaigrette 17⁹⁹

APPLE BERRY SALAD

garden fresh greens, crisp granny smith apple, raspberries, blackberries, strawberries, grape tomatoes, feta, toasted pecans, sweet poppy seed vinaigrette 12⁹⁹

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

BLT SALAD

garden fresh greens and chopped crisp iceberg lettuce, heirloom cherry tomatoes, thick-cut applewood smoked bacon, garlic croutons, buttermilk ranch dressing, fresh ground pepper 12⁹⁹

SHRIMP CAESAR

romaine hearts, garlic croutons, shredded parmesan, traditional caesar dressing topped with your choice of jumbo gulf shrimp grilled or fried 16⁹⁹

CHICKEN CAESAR

romaine hearts, garlic croutons, shredded parmesan, traditional caesar dressing topped with your choice of grilled or fried chicken breast 14⁹⁹

All chef’s soups are created in our kitchen. Local produce is used in our salad selections whenever available.

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

BAYVIEW

Café

THE Sandwich BOARD

CLASSIC CLUB

thin-sliced oven-roasted turkey, black forest ham, applewood smoked bacon, cheddar, lettuce, roma tomato, choice of artisan bread 13⁹⁹

CALIFORNIA DREAMING TACOS

blackened or fried mahi-mahi or gulf white shrimp, jalapeño slaw, roasted pineapple, sweet pickled onion, baja sauce, fresh cilantro, corn tortillas 13⁹⁹

CLASSIC REUBEN

thin-shaved corned beef, sauerkraut, swiss, thousand island, grilled marble rye 14⁹⁹

FRENCH DIP

feather sliced roast prime rib of beef, swiss cheese, horseradish au jus, crusty french bread 14⁹⁹

YARD BIRD

pickle brine, buttermilk-battered, deep fried chicken breast, jalepeno cole slaw, pickle chips, creamy dill vinaigrette, hot sauce aoli 13⁹⁹

THANKSGIVING

roast turkey, stuffing, cranberry sauce on french bread with traditional turkey gravy 12⁹⁹

GULF SHRIMP PO-BOY

“dressed and pressed” crusty french bread, spicy remoulade, green tomato chow-chow 15⁹⁹

OYSTER PO-BOY

“dressed and pressed” crusty french bread, spicy remoulade, green tomato chow-chow 16⁹⁹

* CAFÉ SHORT RIB

fork tender braised short rib of beef, tasso white cheddar grits, herb laced gravy 24⁹⁹

CHICKEN FRIED CHICKEN

two buttermilk-battered crispy chicken breasts, black pepper country gravy, fluffy garlic mashed 14⁹⁹

SOUTHERN POT ROAST

slow-braised beef, cubed russets, carrot, celery, and sweet vidalia onion 16⁹⁹

BAYVIEW CAFÉ SHRIMP & CRAWFISH PASTA

gulf whites, crawfish tails, bell pepper, garlic, fresh tomatoes, savory tarragon cream sauce, linguine 19⁹⁹

NOT YOUR MAMA’S MEATLOAF

our mixture of seasonings, ground beef and smoked pork belly, onion, bell pepper, celery, garlic, diced carrot, apple ketchup glaze, southern mashed potatoes 13⁹⁹

FRIED CATFISH

local, farm-raised, hand-battered & fried catfish fillets, french fries, coleslaw, hush puppies, house chow-chow 16⁹⁹

FRIED GULF WHITE SHRIMP

local gulf shrimp, french fries, coleslaw, hush puppies, cocktail and tartar sauces 19⁹⁹

FRIED OYSTERS

flash fried apalachicola oysters, French fries, coleslaw, hush puppies, cocktail and tartar sauces 24⁹⁹

SALMON

seared fresh atlantic salmon, seasonal root vegetable hash, roasted mushroom and bacon brown butter 23⁹⁹

FRIED LOCAL SEAFOOD PLATTER

catfish, shrimp, oysters and crab cake hand breaded and flash fried, crawfish etouffee, french fries, cole slaw and hushpuppies 29⁹⁹

CATFISH PO-BOY

“dressed and pressed” crusty french bread, spicy remoulade, green tomato chow-chow 13⁹⁹

FRIED GREEN TOMATO “BLT”

traditional bacon lettuce and tomato sandwich with the twist of fried green tomatoes and a layer of house made pimento cheese on sourdough bread 13⁹⁹

BOURBON STEAK SANDWICH

certified angus ny strip steak, chargrilled and smothered in makers mark® glazed shitake mushrooms & onions, melted swiss cheese on a new orleans french baguette 17⁹⁹

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

CHEF’S SELECTIONS

ENTRÉES

SHRIMP & GRITS

a biloxi tradition, gulf white shrimp dusted in spices and sautéed over tasso white cheddar grits with a ribbon of new orleans style bbq sauce 22⁹⁹

* COUNTRY FRIED PORK CHOPS

a pair of center cut pork loin chops crispy batter fried and served with our garlic mashed potatoes and café brown gravy 17⁹⁹

* SLOW ROASTED PRIME RIB OF BEEF

garlic and herb sea salt rub, chef’s famous horseradish sauce & au jus 12 oz 29⁹⁹ | 14 oz 32⁹⁹ | 16 oz 36⁹⁹

CAFÉ STYLE HAMBURGER STEAK

fresh ground chuck blend hamburger steak topped with bourbon mushroom & onion gravy and garlic mashed potatoes 17⁹⁹

* 1855 CAB NY STEAK

12 oz certified angus beef strip steak chargrilled with herb garlic butter garlic mashed potatoes and your choice of additional side item 36⁹⁹

COUNTRY FRIED STEAK

crispy buttermilk-battered, black pepper country gravy, southern mashed potatoes, choice of side 15⁹⁹

* STEAK FRITES

hand-cut 12oz usda choice ribeye, caramelized shallots, maître d’ butter, garlic parmesan steak fries 29⁹⁹

* CLASSIC BURGER

half-pound angus patty, crisp lettuce, vine ripe tomato, shaved red onion, soft potato bun, deli pickle spear 13⁹⁹

ADD

cheese .79 | thick cut applewood smoked bacon 12⁹⁹

THE IMPOSSIBLE BURGER

the famous IMPOSSIBLE FOODS™ plant-based burger patty can be prepared in place of our beef patty on any of our tasty burger offerings for an additional 1⁹⁹

All entrées arrive with your choice of any one of our daily extras.

DAILY EXTRAS

TASSO CHEESE GRITS 3⁹⁹

FRENCH FRIES 3⁹⁹

SWEET POTATO TOTS 3⁹⁹

HOUSEMADE CHIPS 3⁹⁹

GARLIC MASHED POTATOES 3⁹⁹

BAKED POTATO 4⁹⁹

DIRTY RICE 3⁹⁹

SEASONAL VEGETABLE 3⁹⁹

COLESLAW 3⁹⁹

CORN MAQUE CHOUX 3⁹⁹

BUTTERMILK BISCUIT 1⁹⁹

HOUSE SALAD 3⁹⁹

SMALL CAESAR SALAD 3⁹⁹

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 these foods are consumed raw or undercooked.