

APPETIZERS

GRANDE QUESADILLA
griddled flour tortilla, monterey jack, black beans,
roasted corn salsa, sour cream, pico de gallo, salsa verde 12⁹⁹
ADD
grilled chicken 1⁹⁹ | charbroiled steak 2⁴⁹ | spicy chorizo 1⁹⁹

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

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 aioli
dipping sauce 10⁹⁹

Batter UP

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

BEIGNETS
housemade beignets, powdered sugar dusting 7⁹⁹

From the SOUP KETTLE & GARDEN

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

MISSISSIPPI STYLE SEAFOOD GUMBO
cast iron roux, fresh shrimp, blue crab,
steamed white rice or potato salad 6⁹⁹

CHICKEN NOODLE SOUP
housemade chicken stock, onion, carrot, celery, hand-pulled
roasted chicken, noodles 5⁹⁹

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.

FISH AND CHIPS
beer-battered flash-fried mahi-mahi, fried chips,
malt vinegar aioli, curried ketchup 13⁹⁹

CRISPY CHICKEN TENDERS
buttermilk-battered jumbo tenders and firecracker pickles,
bbq or honey mustard sauces 9⁹⁹

BLUE CRAB CLAWS
fresh broiled gulf blue crab claws in cajun spiced
garlic butter, rustic bread MKT

BILOXI BLUES FRIES
crispy seasoned french fries, house-smoked pulled pork,
pimento cheese, shaved jalapeños, carolina and alabama
white bbq sauce 11⁹⁹

Eggsellent DECISIONS

* THE NEW YORKER
8oz usda choice new york strip, two farm fresh eggs 15⁹⁹

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

* 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.

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

BAYVIEW Café

THE Sandwich BOARD

TURKEY & AVOCADO WRAP
large flour tortilla, shaved oven-roasted turkey, creamy
avocado, smoked gouda, applewood smoked bacon,
shredded iceberg, herb and garlic roasted tomato,
drizzled balsamic vinegar glaze 12⁹⁹

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

SMOKED BRISKET CHEESE STEAK
thin-sliced smoked brisket, sautéed shaved onion,
sweet peppers, field mushrooms, cheddar,
crusty baguette 13⁹⁹

MISSISSIPPI SOUTHERN STYLE PO-BOYS
“pressed and dressed” fresh crusty baguette,
spicy rémoulade, green tomato chow-chow
gulf shrimp 13⁹⁹ apalachicola oyster 15⁹⁹

CLASSIC REUBEN
thin-shaved corned beef, sauerkraut, swiss,
thousand island, grilled marble rye 13⁹⁹

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

CHEF’S SELECTIONS

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.

ENTRÉES

CHICKEN FRIED CHICKEN
two buttermilk-battered crispy chicken breasts,
black pepper country gravy, fluffy garlic mashed 13⁹⁹

SOUTHERN POT ROAST
slow-braised beef, cubed russets, carrot, celery,
and sweet vidalia onion 15⁹⁹

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 12⁹⁹

DELICACY FROM OUR MISSISSIPPI DELTA
local, farm-raised, hand-battered & fried catfish fillets,
french fries, coleslaw, beer-battered hush puppies,
housemade chow chow 15⁹⁹

CHEF'S CRISPY SEAFOOD PLATTER
mississippi delta catfish, gulf shrimp, local oysters,
seafood gumbo, crawfish étouffée,
beer-battered hush puppies 27⁹⁹

MAHI-MAHI
smoked andouille-cruste mahi-mahi,
roasted corn maque choux, fresh tarragon
garlic butter sauce MKT

SNAPPER
blackened fresh gulf red snapper, cajun dirty rice,
crawfish étouffée, roasted tomato salad,
creole mustard vinaigrette MKT

SALMON
seared fresh atlantic salmon, seasonal root vegetable hash,
roasted mushroom and bacon brown butter 21⁹⁹

FRESH OFF THE BOAT FRIED PLATTERS
french fries, coleslaw, beer-battered hush puppies
jumbo gulf white shrimp 17⁹⁹
apalachicola oysters 24⁹⁹

COUNTRY FRIED STEAK
crispy buttermilk-battered, black pepper
country gravy, southern mashed potatoes,
choice of side 14⁹⁹

THE YARD BIRD SANDWICH
pickle-brined, buttermilk-battered, deep fried chicken breast,
jalapeño coleslaw, pickle chips, creamy dill vinaigrette,
louisiana hot sauce aioli 12⁹⁹

* CLASSIC BURGER
half-pound angus patty, crisp lettuce, vine ripe tomato,
shaved red onion, soft potato bun, deli pickle spear 12⁹⁹
ADD
cheese .79 | thick cut applewood smoked bacon 1²⁹

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

* 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 14⁹⁹

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

* STEAK FRITES
hand-cut 12oz usda choice ribeye, caramelized shallots,
maitre d' butter, garlic parmesan steak fries 27⁹⁹

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

DAILY EXTRAS

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| TASSO CHEESE GRITS 3 ⁹⁹ | SEASONAL VEGETABLE 3 ⁹⁹ |
| FRENCH FRIES 3 ⁹⁹ | COLESLAW 3 ⁹⁹ |
| SWEET POTATO TOTS 3 ⁹⁹ | CORN MAQUE CHOUX 3 ⁹⁹ |
| HOUSEMADE CHIPS 3 ⁹⁹ | BUTTERMILK BISCUIT 1 ⁹⁹ |
| GARLIC MASHED POTATOES 3 ⁹⁹ | HOUSE SALAD 3 ⁹⁹ |
| BAKED POTATO 4 ⁹⁹ | SMALL CAESAR SALAD 3 ⁹⁹ |
| DIRTY RICE 3 ⁹⁹ | |