

BAYVIEW Café

APPETIZERS

CHEESE BITES

herbed breaded cheese bites served with the chef's signature dipping sauce 11⁹⁹

CRISPY CHICKEN TENDERS

butter-milk-battered jumbo tenders and firecracker pickles, bbq or honey mustard sauces 12⁹⁹

MATER CAKES

housemade local lump crab cakes, flash-fried green tomato slices, rich velvety creole crab & crawfish sauce 15⁹⁹

Eggsellent & DECISIONS

* THE NEW YORKER

8oz usda choice new york strip, two farm fresh eggs 18⁹⁹

OL' RELIABLE

two farm fresh eggs, applewood smoked bacon, breakfast sausage links, or grilled smoked ham 13⁹⁹

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 7⁹⁹

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 7⁹⁹

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 14⁹⁹

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 14⁹⁹

SHRIMP CAESAR

romaine hearts, garlic croutons, shredded parmesan, traditional caesar dressing topped with your choice of jumbo gulf shrimp grilled or fried 18⁹⁹

CHICKEN CAESAR

romaine hearts, garlic croutons, shredded parmesan, traditional caesar dressing topped with your choice of grilled or fried chicken breast 16⁹⁹

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

DAILY EXTRAS

FRENCH FRIES 4⁹⁹

SWEET POTATO TOTS 4⁹⁹

HOUSEMADE CHIPS 4⁹⁹

GARLIC MASHED POTATOES 4⁹⁹

BAKED POTATO 5⁹⁹

DIRTY RICE 4⁹⁹

SEASONAL VEGETABLE 4⁹⁹

COLESLAW 4⁹⁹

BUTTERMILK BISCUIT 2⁹⁹

HOUSE SALAD 4⁹⁹

SMALL CAESAR SALAD 4⁹⁹

THE Sandwich BOARD

CLASSIC CLUB

thin-sliced oven-roasted turkey, black forest ham, applewood smoked bacon, cheddar, lettuce, roma tomato, choice of artisan bread 15⁹⁹

CLASSIC REUBEN

thin-shaved corned beef, sauerkraut, swiss, thousand island, grilled marble rye 15⁹⁹

FRENCH DIP

feather-sliced roast prime rib of beef, swiss, horseradish au jus, crusty french bread 15⁹⁹

GULF SHRIMP PO-BOY

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

OYSTER PO-BOY

"dressed and pressed" crusty french bread, spicy remoulade, green tomato chow-chow 17⁹⁹

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

ENTRÉES

CHICKEN FRIED CHICKEN

two buttermilk-battered crispy chicken breasts, black pepper country gravy, fluffy garlic mashed 16⁹⁹

SOUTHERN POT ROAST

slow-braised beef, cubed russets, carrot, celery, and sweet vidalia onion 17⁹⁹

BAYVIEW CAFÉ SHRIMP & CRAWFISH PASTA

gulf whites, crawfish tails, bell pepper, garlic, fresh tomatoes, savory tarragon cream sauce, linguine 20⁹⁹

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 14⁹⁹

FRIED LOCAL SEAFOOD PLATTER

catfish, shrimp, oysters and crab cake hand breaded and flash-fried, crawfish étouffée, french fries, coleslaw and hushpuppies MP

* 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 18⁹⁹

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

* SLOW ROASTED PRIME RIB OF BEEF

garlic and herb sea salt rub, chef's famous horseradish sauce & au jus 12 oz 29⁹⁹ | 14 oz 33⁹⁹ | 16 oz 38⁹⁹

COUNTRY FRIED STEAK

crispy buttermilk-battered, black pepper country gravy, southern mashed potatoes, choice of side 17⁹⁹

STEAK FRITES

hand-cut 12oz usda choice ribeye, caramelized shallots, maître d' butter, garlic parmesan steak fries 31⁹⁹

* CLASSIC BURGER

half-pound angus patty, crisp lettuce, vine ripe tomato, shaved red onion, soft potato bun, deli pickle spear 15⁹⁹

ADD

cheese 1⁰⁰ | thick cut applewood smoked bacon 1⁵⁰

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 2⁹⁹

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.