

BAYVIEW Café

APPETIZERS

CHEESE BITES

herbed breaded cheese bites served with the chef's signature dipping sauce 12⁹⁹

CRISPY CHICKEN TENDERS

butter-milk-battered jumbo tenders, firecracker pickles, and your choice of sauce 12⁹⁹

FRIED TWICE-BAKED POTATO BITES

deep-fried croquettes of baked potato, cheese, bacon, green onion with spicy sour cream 12⁹⁹

CRAB FINGERS

broiled n.o. bbq crab fingers, diced pepper, shallot, garlic, toasted country bread MP

BOUDIN BALLS

flash-fried housemade boudin balls, creole mustard sauce, red pepper jam, pickles 12⁹⁹

MATER CAKES

housemade local lump crab cakes, flash-fried green tomatoes, rich velvety creole crab & crawfish sauce 17⁹⁹

DEBRIS WAFFLE FRIES

housemade pulled pot roast, hot giardiniera of vegetables, pot roast gravy, melted cheese, fried egg, waffle fries 14⁹⁹

OYSTER BLT

flash-fried oysters, pork belly bacon, tomato jam, collard greens, parmesan bread crumb 17⁹⁹

Eggsellent & DECISIONS

THE NEW YORKER

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

OL' RELIABLE

two farm fresh eggs, double 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

cuped russets, heavy cream, smoked bacon bits, sharp cheddar, sour cream, scallion 8⁹⁹

CHICKEN AND SAUSAGE GUMBO

the acadian classic, dark roux, tender pulled chicken breast, cajun smoked pork sausage, served with white rice 8⁹⁹

APPLE BERRY SALAD

garden fresh greens, crisp granny smith apples, raspberries, strawberries, blackberries, blueberries, grape tomatoes, toasted pecans, feta cheese, poppy seed vinaigrette 15⁹⁹

SOUTHERN FRIED CHICKEN SALAD

iceberg lettuce, baby spinach, grape tomatoes, avocado, smoked bacon, diced egg, sharp cheddar, crispy chicken tenders 16⁹⁹

TUNA POKE SALAD

marinated fresh ahi tuna, fresh garden greens, avocado, cucumber, pineapple, tomato, shaved radish, toasted almonds, togarashi wontons, chili crisp oil, ponzu pickled ginger vinaigrette 18⁹⁹

WEDGE

iceberg lettuce, smokey bacon, heirloom tomatoes, red onions, bleu cheese, chives, diced egg, smoked paprika crouton 14⁹⁹

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

DAILY EXTRAS

TASSO CHEESE GRITS 4⁹⁹

FRENCH FRIES 5⁹⁹

SWEET POTATO TOTS 5⁹⁹

GARLIC MASHED POTATOES 4⁹⁹

BAKED POTATO 6⁹⁹

DIRTY RICE 5⁹⁹

SEASONAL VEGETABLE 5⁹⁹

COLESLAW 4⁹⁹

HOUSE SIDE SALAD 5⁹⁹

HOUSE MADE CHIPS 4⁹⁹

SOUTHERN COLLARD GREENS 5⁹⁹

SIDE CAESAR SALAD 5⁹⁹

THE Sandwich BOARD

CLASSIC CLUB

thin-sliced roasted turkey, black forest ham, double smoked bacon, cheddar, lettuce, vine ripe tomato, choice of artisan bread 15⁹⁹

CLASSIC REUBEN

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

MISSISSIPPI DEBRIS POBOY

southern pot roast, french fries, rich brown gravy, lettuce, tomato, pickle, crusty french bread, brown gravy for dipping 16⁹⁹

FRENCH DIP

feather-sliced prime rib, swiss, horseradish sauce, au jus, crusty french bread 16⁹⁹

GULF SHRIMP OR OYSTER PO-BOY

"dressed and pressed" crusty french bread, spicy rémoulade, green tomato chow-chow, your choice of gulf white shrimp or gulf oysters 16⁹⁹ | 22⁹⁹

BLT

a whopping 12 slices of double smoked bacon, vine-ripened tomatoes, tender butter lettuce, sliced avocado, green goddess dressing, choice of artisan bread 15⁹⁹

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

YARD BIRD SANDWICH

crispy fried butter-milk-marinated chicken breast, thinly shaved black forest ham, grated comte, steen's® cane syrup and whole grain mustard aioli, king's hawaiian® bun 15⁹⁹

BULGOGI CHEESE STEAK

bulgogi marinated tri tip, onions, mushrooms, bell pepper, pickled vegetables, sesame seeds, cheddar, spicy aioli 16⁹⁹

OPEN-FACE ROAST BEEF

thinly-shaved roast prime rib, buttered toasted texas toast, mashed potatoes, vegetable, brown gravy 15⁹⁹

ENTRÉES

CHICKEN FRIED CHICKEN

two butter-milk-battered crispy chicken breasts, black pepper country gravy, fluffy mashed potatoes 16⁹⁹

SOUTHERN POT ROAST

slow-braised beef, russet potatoes, carrots, celery, onion, rich brown gravy 17⁹⁹

BAYVIEW CAFÉ SHRIMP & CRAWFISH PASTA

gulf white shrimp, crawfish tails, bell pepper, garlic, fresh tomatoes, savory tarragon cream sauce, linguini 21⁹⁹

NOT YOUR MAMA'S MEATLOAF

our mixture of seasonings, ground beef and smoked pork belly, onion, bell pepper, celery, carrots, garlic, apple ketchup glaze, southern mashed potatoes 16⁹⁹

SEAFOOD PLATTER

fried local hand-battered catfish, shrimp, oysters, and crab cake, crawfish étouffée, french fries, hushpuppies, coleslaw, tartar and cocktail sauce MP

CLASSIC BURGER

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

ADD

cheese 1⁷⁵ | sub impossible burger 3

SLOW-ROASTED PRIME RIB OF BEEF

usda choice garlic and herb roasted prime rib, creamy horseradish sauce, au jus 12 oz 31⁹⁹ | 14 oz 34⁹⁹ | 16 oz 38⁹⁹

COUNTRY FRIED STEAK

house-cut and made butter-milk-battered chicken fried steak, black pepper country gravy, southern mashed potatoes 17⁹⁹

STEAK FRITES

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

850 HAMBURGER STEAK

house blend ground chuck hamburger steak, sautéed mushrooms, caramelized onions, brown gravy, mashed potatoes 16⁹⁹

FRIED CATFISH

fried local farm raised hand-battered catfish fillets, french fries, coleslaw, hushpuppies, tartar sauce 18⁹⁹

FRIED SHRIMP PLATTER

fried hand-battered gulf white shrimp, french fries, hushpuppies, coleslaw, cocktail and tartar sauce 19⁹⁹

NY STRIP STEAK

12oz hand-cut certified angus ny strip, chargrilled, herb butter, mashed potatoes 38⁹⁹

SALMON

pan-seared atlantic salmon, haricot vert, roasted mushrooms, fingerling potatoes, cherry tomato, sweet and savory pecan brown butter 27⁹⁹

OYSTER AND GRITS

southern fried oysters, smoked southern collard greens, tasso stone ground cheese grits, mushroom tomato gravy 28⁹⁹

MAHI MAHI

blackened mahi mahi, tasso stone ground cheese grits, smoked southern collard greens, roasted shiitake mushrooms, n.o. bbq sauce 27⁹⁹

PASTALAYA

seared chicken, shrimp, smoked sausage, tasso, shallot, garlic, spicy parma rosa sauce, linguini 20⁹⁹

SHRIMP SCAMPI

local jumbo gulf white shrimp, lemon garlic herb butter sauce, red pepper flake, angel hair pasta 22⁹⁹

COUNTRY FRIED PORK CHOPS

two center-cut hand-battered fried pork chops, garlic mashed potatoes, café brown gravy 18⁹⁹

CHEF'S SELECTIONS

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