

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

SAVORY BAYOU BEIGNETS

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

CRISPY CHICKEN TENDERS

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

GULF COAST CLASSIC

local gulf shrimp and blue crab, mozzarella and parmesan, crusty baguette, tarragon cream 11⁹⁹

THE Sandwich BOARD

MEATLOAF MELT

our house meatloaf, caramelized onion and mushroom, chef's sauce, american cheese, on grilled rye bread 11⁹⁹

MEATBALL SUB

housemade pork, beef, and veal meatballs, smothered with our house pomodoro sauce, melted fresh and shredded mozzarella, on a gambino's roll 12⁹⁹

THE NEW YORK PASTRAMI SPECIAL

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

SMOKED BRISKET CHEESE STEAK

thin-sliced smoked brisket, sautéed shaved onion, sweet peppers, field mushrooms, cheddar, crusty baguette 12⁹⁹

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.

BAYVIEW Café

Little ITALY

SHRIMP SCAMPI

gulf whites, sautéed garlic, lemon, white wine & butter, freshly grated parmesan & pecorino romano, angel hair pasta 19⁹⁹

SPAGHETTI & MEATBALLS

housemade pork, beef, and veal meatballs, san marzano marinara, herbs, grated parmesan cheese 15⁹⁹

CLASSIC CHICKEN PARMESAN

breaded and pan-fried, san marzano tomatoes, parmesan, with spaghetti 15⁹⁹

BAYVIEW CAFÉ CHOP

broiled 12oz pork chop, herbed orange brine, roasted hot cherry and sweet red bell peppers, roasted garlic and onion jus, parmesan & herb potatoes 18⁹⁹

All little italy selections are available with a complimentary salad with our famous house dressing or side caesar.

PIZZA

CLASSIC MOZZARELLA

housemade dough, san marzano tomatoes, mozzarella 10⁹⁹

PEPPERONI

housemade dough, san marzano tomatoes, mozzarella, pepperoni 12⁹⁹

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

CHEF'S SELECTIONS

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

BAYVIEW CAFÉ SHRIMP & CRAWFISH PASTA

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

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 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

SLOW-ROASTED PRIME RIB

garlic and herb rubbed, chef's famous horseradish sauce and garlic au jus

12oz 22⁹⁹ | 16oz 25⁹⁹

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.

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 12⁹⁹

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 13⁹⁹

* 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, maître d' butter, chipotle seasoned steak fries 27⁹⁹

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

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 5⁹⁹

MISSISSIPPI STYLE SEAFOOD GUMBO

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

WHITE BEAN SOUP

cannellini beans, spicy housemade italian sausage, chicken stock, fresh herbs, freshly grated parmesan 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

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.

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.