

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 12⁹⁹

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

FRESH OFF THE BOAT FRIED PLATTERS

french fries, coleslaw, beer-battered hush puppies

jumbo gulf white shrimp 17⁹⁹

apalachicola oysters 24⁹⁹



CRAWFISH ÉTOUFFÉE

a bowl of hot housemade crawfish étouffée, steamed white rice 11⁹⁹

STEAK FRITES

hand-cut 12oz usda choice ribeye, caramelized shallots, maître d' butter, chipotle seasoned steak fries 27⁹⁹

Griddled FAVORITES

THE YARD BIRD SANDWICH

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

POT ROAST GRILLED CHEESE

slow-braised pot roast, caramelized onions, housemade pimento cheese, butter-grilled thick sourdough 12⁹⁹

MISSISSIPPI BURRITO

thin-shaved prime rib, sautéed onions, sweet peppers, mushrooms, seasoned fries, melted sharp cheddar and brown gravy 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



MEATLOAF MELT

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

* PATTY MELT

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

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.

BAYVIEW Café

LUNCH MENU

APPETIZERS

QUESADILLA GRANDE

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



CRISPY CHICKEN TENDERS

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

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

MATER CAKES

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

BILOXI BLUES FRIES

crispy seasoned french fries, smothered pulled pork, housemade pimento cheese, shaved jalapeño, carolina and alabama white bbq sauces 10⁹⁹

From the SOUP KETTLE & GARDEN

MISSISSIPPI STYLE SEAFOOD GUMBO

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



LOADED POTATO SOUP

cube russets, heavy cream, smoked bacon bits, sharp cheddar, sour cream, scallion 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

THE Sandwich BOARD

MEATBALL SUB

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

CLASSIC CLUB

thin-sliced oven-roasted turkey, black forest ham, applewood smoked bacon, cheddar, lettuce, roma tomato, choice of artisan breads 12⁹⁹

THE NEW YORK PASTRAMI SPECIAL

thin-sliced 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

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



MISSISSIPPI SOUTHERN STYLE PO-BOYS

"pressed and dressed" fresh crusty baguette, spicy rémoulade, green tomato chow-chow

gulf shrimp 13⁹⁹
apalachicola oysters 15⁹⁹

CLASSIC REUBEN

thin-sliced corned beef, sauerkraut, swiss, thousand island, grilled marble rye 13⁹⁹

BLUE CRAB BLT

fresh local blue crab salad, spicy lemon aioli & chopped herbs, applewood smoked bacon, crisp lettuce, vine-ripened tomato, choice of artisan breads 15⁹⁹



Sweet BREADS

CRISPY BELGIAN WAFFLES

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

BEIGNETS

housemade beignets, powdered sugar dusting 7⁹⁹

Tacos & WRAPS

TURKEY & AVOCADO WRAP

large flour tortilla, shaved oven-roasted turkey, creamy avocado, smoked gouda cheese, applewood smoked bacon, shredded iceberg, herb and garlic roasted tomato, drizzled balsamic vinegar glaze 13⁹⁹

KUNG PAO LOBSTER TACO

flash-fried maine lobster tail, ginger, sweet soy, garlic & napa cabbage slaw, salty crushed peanuts, spicy sambal chili aioli 16⁹⁹

CALIFORNIA DREAMING TACOS

hand-breaded, flash-fried mahi-mahi, jalapeño slaw, roasted pineapple, sweet pickled onion, baja sauce, fresh cilantro, corn tortillas 12⁹⁹

All tacos and wraps arrive with your choice of chips, fries, or coleslaw.

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

* GINORMOUS CHICKEN FRIED

butter-milk-battered chicken-fried steak, two farm fresh eggs, housemade black pepper country gravy 13⁹⁹

HAM AND CHEESE OMELET

sautéed ham and american 10⁹⁹

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

DAILY EXTRAS

TASSO CHEESE GRITS 3⁹⁹

FRENCH FRIES 3⁹⁹

SWEET POTATO TOTS 3⁹⁹

HOUSEMADE CHIPS 3⁹⁹

GARLIC MASHED POTATOES 3⁹⁹

BAKED POTATO 4⁹⁹

SEASONAL VEGETABLE 3⁹⁹

COLESLAW 3⁹⁹

CORN MAQUE CHOUX 3⁹⁹

HOUSE SALAD 3⁹⁹

SMALL CAESAR SALAD 3⁹⁹

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CHEF'S SELECTIONS

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

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