



M E M P H I S , T N

**CAJUN SNACKS**

**THE BAYOU HOT WINGS - \$7.5**

Served with blue cheese or ranch dressing, half order \$4

**CRAB STUFFED SHRIMP - \$6.**

Crab stuffed, bacon wrapped shrimp with a spicy dipping sauce

**FRIED SHRIMP BASKET - \$7.**

Six panko breaded shrimp w/ fries

**FRIED OYSTER BASKET - \$7.**

Six breaded oysters w/ fries

**SPICED SHRIMP - \$8.**

¼ lb. Peel and eat boiled shrimp

**POPCORN SHRIMP BASKET - \$6.**

Popcorn shrimp w/ fries

**POPCORN CRAWFISH BASKET - \$6.**

Popcorn crawfish w/ fries

**ALLIGATOR NACHOS - \$6**

Tortilla chips topped with gator chili, Swiss, cheddar, sour cream and diced jalapeño

**CHEESE POPPERS - \$6.**

Jalapeño cheese poppers with fries

**CATFISH BASKET - \$7.**

Hand breaded strips of farm raised catfish, w/ fries

**BAR-B-QUE ANDOUILLE & CHEDDAR – \$7.**

Grilled andouille with BBQ sauce and cheddar cheese

**CHICKEN BREAST STRIPS - \$7.**

Served with honey mustard dipping sauce

**FRIED PICKLE SPEARS - \$4.**

Served with ranch dressing

**BOUDIN - \$6.**

Cajun sausage with rice, served with creole mustard

**HOT SPINACH ARTICHOKE DIP - \$7.**

Served with tortilla chips

**ALLIGATOR CHILI FRIES - \$6**

Our savory fries topped with gator chili and cheddar cheese and sour cream and diced jalapeño

**SEAFOOD PARMESAN DIP – \$7.**

Shrimp and crabmeat baked in a creamy parmesan sauce, served with tortilla chips

**OYSTERS ON THE HALF SHELL**

½ DOZEN \$5. LAGNIAPPE \$8.

BEINVILLE, ROCKEFELLER OR HALF & HALF \$7.

**SALADS**

**ZYEDECO SALAD - \$10.**

Romaine and iceberg lettuce, topped with grilled andouille sausage, shrimp, tomatoes, eggs, crisp bacon, garlic croutons and a blend of cheeses.

**CAJUN CHICKEN SALAD - \$9.**

Strips of chicken cooked your choice, grilled, fried or blackened, with crisp greens, tomatoes, egg, bacon, red cabbage, pickle, garlic croutons, and a blend of cheeses over romaine and iceberg lettuce.

**GRILLED CHICKEN CAESAR - \$9.**

Crisp romaine tossed with homemade Caesar dressing, topped with grilled chicken breast strips, bacon, tomatoes and parmesan.

**SMALL CAESAR OR DINNER SALAD - \$3.**

**DRESSINGS**

Thousand island, honey mustard, ranch, bleu cheese, Caesar, Italian, and oil & vinegar

## **BOURBON STREET PO'-BOYS**

Served on gambinos French bread with Cajun fries and pickle spear

### **SHRIMP PO' BOY**

Hand breaded fried shrimp with lettuce, tomato, Cajun mayo and cocktail sauce- \$9.5

### **SHRIMP CHIPOTLE PO' BOY**

Grilled shrimp with chipotle aioli, lettuce, and tomato- \$9.5

### **CATFISH PO' BOY**

Fried catfish filet dressed with Cajun mayo, lettuce and tomato- \$9.25

### **OYSTER PO' BOY**

The New Orleans peacemaker, made with hand breaded oysters and dressed with Cajun mayo, cocktail sauce, lettuce and tomatoes- \$9.5

### **SMOKED TURKEY PO' BOY**

Sliced smoked turkey breast served hot with lettuce, tomato and Cajun mayo- \$7.5

### **CRAWFISH PO' BOY**

Hand breaded fried crawfish with lettuce, tomato, Cajun mayo and cocktail sauce- \$9.5

### **GRILLED GROUPEL PO' BOY**

Grilled grouper filet with chipotle mayo, lettuce and tomato- \$9.75

### **CRAB CAKE PO' BOY**

Two jumbo crab cakes dressed with remoulade, lettuce and tomato- \$9.5

### **FRIED CHICKEN PO' BOY**

Breaded chicken breast dressed with Cajun mayo, lettuce and tomato- \$7.25

### **THE DEBRIS**

Thin sliced roast beef simmered in demi glaze and topped with cheddar - \$7.5

## **SANDWICHES**

Served with Cajun fries and pickle spear

### **THE BAYOU HOT CHICKEN SANDWICH**

Like the wings, with coleslaw- \$7.5

### **CAJUN CLUB**

Ham, turkey, Swiss, cheddar, lettuce, tomato and Cajun mayo, served with honey mustard on the side \$7.5

### **BLACKENED CHICKEN SANDWICH**

Blackened chicken with honey mustard, lettuce and tomato \$7.5

### **GRILLED CHICKEN SANDWICH**

Grilled chicken breast with Swiss, dressed with Cajun mayo lettuce and tomato \$7.5

### **MUFFALETTA**

This New Orleans native features salami, ham, Swiss and olive spread on a sour dough bun. Served toasted.  
half - \$6.5 whole (Serves 2)- \$11.95

## **BAYOU BURGERS**

### **CLASSIC BAYOU BURGER**

1/3 LB burger dressed with thousand island, lettuce and tomato \$6.25

### **BLACKENED BAYOU BURGER**

Seared with Cajun seasonings, dressed with Cajun mayo, lettuce, onion and tomato \$6.

### **BLACK & BLEU BURGER**

1/3 LB blackened burger with blue cheese- \$6.95

### **SWISS CHEDDAR BACON BURGER**

The ultimate burger, dressed with thousand island,



lettuce and tomato - \$7.5

Add cheese to any sandwich, burger, or PO-boy, Swiss or cheddar - .75

## BAYOU ENTRÉES

Served with French bread

### CATFISH ACADIAN

Catfish smothered with shrimp and crawfish in a creamy Acadian sauce with dirty rice and spinach - \$13.95

### CAJUN CATFISH

Spicy, fried catfish served with our Cajun wing sauce with Cajun green beans and dirty rice. -\$12.95

### BLACKENED GROUPEL

Blackened grouper with a chipotle aioli served with sweet potatoes and green Beans. -\$13.95

### ANCHO CRAB SAUCE GROUPEL

Pan seared grouper topped with an ancho pepper crab sauce and served with spinach and sweet potatoes. -\$14.95

### CAJUN SHRIMP JACUZZI

A shrimp, scallop and crab casserole baked in a rich seafood sauce, served with spinach. - \$15.95

### LOUISIANA STUFFED SHRIMP

Crab stuffed, bacon wrapped shrimp with our special sauce over dirty rice, with spinach. -\$14.95

### SHRIMP AND GRITS

Sautéed shrimp in an ancho pepper sauce with cheesy andouille grits. Served with a small house salad. - \$13.95

### CRAB CAKES REMOULADE

Three crab cakes topped with a remoulade sauce. Served with spinach and dirty rice. - \$14.95

## FROM THE GRILL

### BLACKENED PRIME RIB

Prime rib slow roasted rare then blackened, served with horseradish sauce and mashed sweet potatoes -\$19.95

### RIBEYE

Hand cut 10oz ribeye grilled to order with horseradish mashed potatoes \$19.95

### SALMON

Wild caught Alaskan salmon served with Cajun pico, dirty rice and spinach. - \$14.95

### GROUPEL

Grouper fillet basted and grilled, served with dirty rice and spinach \$13.95

### SEA SCALLOPS

Scallops basted and grilled with dirty rice and spinach \$15.95

### CHIPOTLE SHRIMP

Seared gulf shrimp topped with a chipotle aioli over dirty rice, with spinach. -\$13.95

### CAJUN BABYBACKS

Full slab of falling off the bone ribs served with fries and coleslaw. - \$16.95 HALF SLAB \$10.95

### MIXED GRILL

Grilled shrimp, scallops and grouper with dirty rice and spinach \$15.95

### CHICKEN ST. CHARLES

Tender marinated chicken breast charbroiled and topped with ham, Swiss, peppers, onions, and a creamy ancho pepper sauce. Served with dirty rice and spinach. Single \$11.95

# FRIED SEAFOOD PLATTERS

## SHRIMP

One dozen hand breaded shrimp served with fries and cole slaw \$13.95

## OYSTER

One dozen hand breaded oysters with fries and cole slaw \$13.95

## CATFISH

Hand breaded catfish filet served with cole slaw and fries. \$12.95

## COMBO

A little of everything, 3 shrimp, 3 oysters, and half a catfish filet, all hand breaded and served with cole slaw and fries. \$15.95

## CAJUN CLASSICS

Served with small house salad and French bread

### RED BEANS, CHAURICE AND RICE

- \$11.50

Monday special - 6.95

### SHRIMP CREOLE - \$13.50

Shrimp simmered in a spicy tomato Creole sauce and served over rice.

### JAMBALAYA - \$13.95

Sausage, ham, shrimp and chicken simmered in roux w/rice.

Wednesday special - 6.95

### SHRIMP AND CRAWFISH

#### ETOUFFEE - \$13.95

Shrimp and crawfish smothered with vegetables in a Cajun red sauce and served over rice.

Shrimp and grits

## PASTA

Served with small house salad and French bread.

### FETTUCCINE JAMBALAYA

Smoked ham, chicken, shrimp and andouille sausage in a file' sauce over fettuccine - \$12.95

### CAJUN SEAFOOD ALFREDO

Shrimp and Crawfish in a garlic parmesan cream sauce with Cajun heat, over angel hair pasta- \$12.95

### BLACKENED SHRIMP AND CHICKEN

#### FETTUCCINE

Tender breast of chicken and gulf shrimp both blackened and tossed in a Cajun cream sauce. -\$12.95

Friday special - 6.95

### FETTUCCINE ACADIAN - \$12.95

Gulf shrimp and crawfish simmered with fresh vegetables in a creamy seafood sauce

## EXTRAS

Dirty rice, coleslaw, Cajun fries, sweet potatoes, - \$2.

Red cabbage, black eyed peas, Cajun green beans - \$2.

spinach, andouille sausage link - \$3.

Soft drinks, tea and coffee - \$1.75

## KIDS

13 and under please

- CHICKEN TENDERS BASKET w/fries - \$5.
- GRILLED CHEESE SANDWICH w/fries - \$4.
- JR. CHEESEBURGER w/fries - \$4.

## DESSERTS

- KEY LIME PIE -\$4.
- BREAD PUDDING -\$4.
- CHOCOLATE PECAN PIE - \$4.

## SUNDAY BRUNCH

SERVED SUNDAY TILL 2:00 PM

**BLOODY MARY, SCREWDRIVER AND MIMOSA - \$3.**

**EGGS SARDOU - \$8.**

Spinach and artichoke on an English muffin with poached eggs and topped with hollandaise.

**EGGS BENEDICT - \$8.**

Poached eggs with ham on an English muffin with hollandaise

**EGGS PONTCHANTRAN - \$8.**

Poached eggs with bacon, fried oyster and hollandaise over an English muffin

**OMELETTES -\$8.**

**CAJUN**

Crawfish, peppers & cheddar

**MEDITERRANEAN**

Lamb, feta & spinach

**WESTERN**

Ham, onions, peppers & cheddar

**MAKE YOUR OWN OMELET - \$8.**

Your choice of up to three items

Choose from andouille, crab, crawfish, shrimp, ham, lamb; cheddar, feta, Swiss; peppers, spinach, scallions, artichoke & tomato

## BEERS

### IMPORTS

- Amstel Light - 4.
- Bass Ale - 4.
- Becks Light - 4.
- Becks Dark - 4.
- Clausthaler NA - 4.
- Corona - 4.
- Heineken - 4.
- Negra Modelo - 4.
- Red Stripe - 4.
- Newcastle - 4.



### DOMESTICS

- Abita Turbo Dog - 4.
- Abita Purple Haze - 4.
- Abita Amber - 4.
- Anchor Steam - 4.
- Budweiser - 3
- Bud Light - 3.
- Bud Select - 3.
- Coors - 3
- Coors Light - 3
- Killians- 4.
- Michelob Ultra - 3.25

- Michelob Light - 3.25
- Miller Light - 3
- Rolling Rock - 3
- Samuel Adams - 4.
- Shiner Bock - 4.
- Woodchuck- 4.

### DRAFTS

- Guinness - 4.5
- Harp - 4.5
- Fat Tire Amber - \$4.5
- Ghost River Brown Ale - 4.5
- Goast River Glacier Pale -4.5
- Sierra Nevada Pale Ale - 4.5

## WINES

### WHITES

Kendal Jackson Chardonnay - \$7.5  
Yellow Tail Chardonnay - \$5.  
Ferrari Carano Fume Blanc - \$7.  
Folonari Pinot Grigio - \$5.  
Berringer White Zinfandel - \$5.

### REDS

Liberty School Cabernet Sauvignon - \$8.  
Columbia Crest Cabernet Sauvignon - \$6.  
Columbia Crest Merlot - \$6.  
Ravenswood Zinfandel - \$6.  
Pepperwood Pinot Noir - \$6.

BAYOU BAR AND GRILL, 2094 MADISON, MEMPHIS, TN, 38104 - PH: 278-8626  
HOURS 11:00 am till 3:00am, Entrées and Pastas served till midnight  
HAPPY HOUR 4-7 MONDAY -FRIDAY \$1.00 OFF ALL SPIRITS AND CAJUN SNACKS  
No smoking! 20% Gratuity added to parties of 5 or more.

## FROM THE BOILER

### BOILED SHRIMP PLATTER

½ pound boiled peel-n-eat shrimp, cooked to order, with corn on the cob and new potatoes

### CRAB LEGS

One to 1.25 pounds of succulent snow crab legs (2 leg clusters) with garlic butter, corn on the cob and new potatoes

### SHRIMP AND CRAB COMBO

1/4 LB peel-n-eat shrimp and ½ LB crab leg (1 cluster) with corn on the cob and new potatoes.

## BROTH OF THE BAYOU

CUP \$4. HALF BOWL \$6. FULL BOWL \$8.

RED BEANS AND RICE

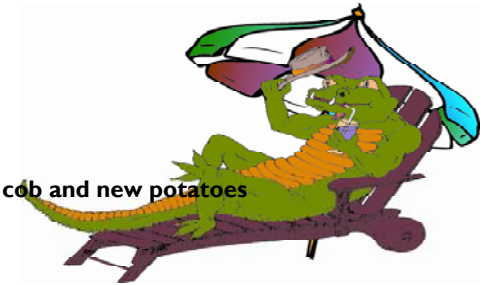
ALLIGATOR CHILI

SEAFOOD GUMBO

DUCK AND SAUSAGE GUMBO

SHRIMP AND CRAWFISH BISQUE

BAYOU BROTH SAMPLER - \$10.



4 oz samples of duck and sausage gumbo, red beans and rice,  
alligator chili, seafood gumbo, and shrimp & crawfish bisque

## **CAJUN CLASSICS**

Served with small house salad and French bread

### **RED BEANS, CHAURICE AND RICE**

The classic Cajun comfort food \$11.50  
Monday special - 6.95

### **SHRIMP CREOLE**

Shrimp simmered in a spicy tomato Creole sauce and  
served over rice. - \$13.50

### **SHRIMP AND CRAWFISH ETOUFFEE**

Shrimp and crawfish smothered with vegetables in a Cajun  
red sauce and served over rice. \$13.95

### **FETTUCCINE JAMBALAYA**

Smoked ham, chicken, shrimp and andouille sausage in a file'  
sauce over fettuccine - \$12.95

### **JAMBALAYA**

Sausage, ham, shrimp, gator, chicken, and rice simmered in  
a rich roux \$13.95 Wednesday special - 6.95

### **CAJUN SEAFOOD ALFREDO**

Shrimp and Crawfish in a garlic parmesan cream sauce with  
Cajun heat, over angel hair pasta- \$12.95

### **FETTUCCINE ACADIAN - \$12.95**

Gulf shrimp and crawfish simmered with fresh vegetables in  
a creamy seafood sauce

### **BLACKENED SHRIMP AND CHICKEN**

#### **FETTUCCINE**

Tender breast of chicken and gulf shrimp both blackened and  
tossed in a Cajun cream sauce. -\$12.95  
Friday special - 6.95