



Welcome to South Louisiana where we love flavor that bites back. We are world famous for our food and hospitality. We'll spoil you with the flavors of New Orleans. Our food is filled with creole mustard in our remoulade, horseradish in our cocktail sauce, andouille sausage in the gumbo, duck and alligator meat, shrimp and spicy crawfish, etouffée and oysters. We also like our Bloody Marys with pickled beans and a Tabasco kick!

La Bayou Restaurant serves "True New Orleans Cookin'" We take pride in serving fresh ingredients and fresh seafood. Our doors open up to The World Famous Bourbon Street, where the party never stops. Come in for lunch or dinner, we'll be happy to have you.

Laissez le Bon Temp Rouler!

(Let the Good Times Roll)

Cajun Glossary

Bisque [bisk]

Thick, rich cream soup made with seafood

Cayenne pepper [ky yan]

Hot red pepper

Chachere [sash ree]

Tony Chachere, from Opelousas, started the Cajun craze with his famous seasoning

Crawfish

"Mudbug"- Crustacean served boiled or fried or cooked in a variety of unbelievably delectable dishes

Creole [cree' ole]

Descendents of French, Spanish, and Carribean natives; also come to mean any person whose ancestry derives from mixed nationalities in the Carribean.

Étouffée [ay too fay]

Smothered seafood, Cajun stew

Gumbo [gum bo]

A thick soup prepared with countless spices, vegetable, & served over rice. It is thickened with filé or okra.

Jambalaya [jum buh ly ah]

Well seasoned mixture of rice, meat and vegetables cooked in one pot

Lagniappe [lan yap]

Something extra

Pirogue [pee' row]

Flat-bottom canoe, perfect in the bayous

Roux [roo]

Many Louisiana recipes begin with this mixture of oil and flour heated slowly until chocolate brown

DINNER

Banquet Facilities and Balcony Dining Available

208 Bourbon Street ♦ New Orleans, LA ♦ 504-525-4755

www.LaBayouRestaurant.com

18% Gratuity for parties of 6 or more may be added.
Sorry, No Substitutions

Appetizers

Crawfish Cakes	Love Crab Cakes? You'll love these more! Three cakes topped with crawfish sauce. Our most popular appetizer!	\$9.50
Crab Claws	Meaty crab claws fried golden brown served with cocktail and tartar sauce.	\$9.50
Duck Quesadillas	Tortillas stuffed with roasted duck and mixed cheeses, fried golden brown and served with salsa and sour cream.	\$9.50
Fried Alligator	Marinated white gator meat served with cocktail and tartar sauce. Straight from da' Bayou!	\$9.95
Shrimp Ya - Ya	Fresh gulf shrimp sautéed in a combination of garlic, butter, shallots and white wine. Served with French bread for dipping.	\$9.95
Tabasco Wings	These aren't from Buffalo! These wings have a Louisiana twist on how they should be done! Served with hot sauce and ranch.	\$9.95
Eggplant Napoleon	Sliced eggplant that is battered then fried and topped with Cajun crawfish sauce. One of our house specialties.	\$9.50
Shrimp Remoulade	Six Louisiana gulf shrimp served with New Orleans Creole remoulade sauce.	\$9.50
Spinach & Artichoke Dip	Creamy spinach and cheese dip served with tortilla chips. Everyone's favorite.	\$9.50

Soups

Chicken & Andouille Gumbo	Our award-winning New Orleans gumbo made with chicken and andouille sausage. You'll be back for this!	\$5.95 Cup	\$10.50 Bowl
Crawfish Corn & Pepper Bisque	Crawfish tails, sweet corn, and tri-colored bell peppers.	\$5.95 Cup	\$10.50 Bowl
Corn & Crab Bisque	Blue Louisiana crabmeat and corn in a cream based soup. You'll love it!	\$5.95 Cup	\$10.50 Bowl

Salads

All of our salads are large portions.

Greek Salad	This is Impressive! Romaine lettuce, tomato wedges, bell peppers, red onions, cucumbers, feta cheese, calamata olives, and pepperoncinis. Topped with a cucumber dressing and a creamy feta vinaigrette dressing. It's incredible!	\$11.95
	Add Chicken or Shrimp	3.95
Shrimp Salad Your Choice: Fried or Grilled	Mixed field greens, sliced cucumbers, bell peppers, tomato wedges and red onions. Served with six shrimp and choice of dressing: Ranch, Blue Cheese, Italian, Feta Vinaigrette, Honey Mustard, or Cucumber dressing.	\$13.95
Caesar Salad	Romaine lettuce tossed In a traditional Caesar dressing with croutons and parmesan cheese.	\$9.95
	Add Chicken or Shrimp	3.95
Chicken Salad Your Choice: Grilled or Fried	Chicken breast served atop a bed of mixed field greens, tomatoes, red onions, cucumbers and bell pepper. Served with your choice of Ranch, Blue Cheese, Italian, Feta Vinaigrette, Honey Mustard, or Cucumber dressing.	\$11.95
Zydeco Salad	Fried crawfish and shrimp atop spring mix with sliced cucumbers, bell peppers, tomato wedges and red onions. Served with your choice of Ranch, Blue Cheese, Italian, Feta Vinaigrette, Honey Mustard, or Cucumber dressing.	\$13.95
	Add Chicken	3.95
La Bayou Wedge Salad	Lettuce wedge topped with bacon, tomatoes, and crawfish tails. Served with your choice of Ranch, Blue Cheese, Italian, Feta Vinaigrette, Honey Mustard, or Cucumber dressing, we recommend Blue Cheese.	\$12.95

Po-Boys

A New Orleans style sandwich made with French bread & served with French fries. Dressed with lettuce, pickles, and tomatoes on the side.

Cajun Burger Po-Boy	½ pound of Louisiana style spicy beef served with French fries. Don't be scared!!	\$10.95
		Add Cheese .75 Add Bacon 1.00
Shrimp Po-Boy	Golden fried shrimp served with French fries. You can't be in New Orleans and not have this!	\$11.95
Oyster Po-Boy	Fried Louisiana oysters served with French fries.	\$13.95
Roast Beef Po-Boy	Hot roast beef and brown gravy served on French bread. Warning! It's a mess, but it's also the best! Awesome with cheese!	\$11.95
		Add Cheese .75
Crawfish Po-Boy	Battered crawfish tails served with French fries.	\$12.95
Fried Alligator Po-Boy	Marinated white gator meat served with French fries. A favorite down at da' Bayou!	\$12.95
Catfish Po-Boy	Fried farm raised catfish filet served with French fries.	\$10.95
Soft-Shell Crab Po-Boy	Fried to a light crisp, and you can eat the whole thing too!!	\$13.95

Sandwiches

All sandwiches are served on our house specialty bun, with French fries, and dressed with lettuce, tomatoes, pickles, and onions on the side.

Muffaletta	A New Orleans original. Salami and ham topped with melted provolone cheese and our own unique olive salad. You gotta try it!	\$11.95
Blackened Catfish Sandwich	A farm raised catfish filet prepared on an iron skillet with the addition of Cajun seasonings.	\$10.95
Bleu Cheese Burger	A burger for the blue cheese lover in you! Our half-pound Black Angus chuck patty cooked to perfection with blue cheese crumbles. Try it with bacon.	\$10.95
		Add Bacon 1.00
½ lb Black Angus Burger	One half pound burger grilled the way you like it. Want cheese? Your choice of: American, Provolone, Cheddar, Swiss or Pepperjack.	\$9.95
		Add Cheese .75 Add Bacon 1.00
Chicken Club Sandwich	8oz. marinated chicken breast served with bacon and your choice of cheese: American, Provolone, Cheddar, Swiss or Pepperjack.	\$11.95
Your Choice: Grilled or Fried		

Vegetarian Selection

Eggplant Parmigiana	Fried eggplant wheels, atop Linguini Pasta with marinara sauce & provolone cheese.	\$13.95
Pasta Primavera	A combination of linguini pasta and fresh veggies tossed in a lite cream sauce.	\$13.95
Eggplant Po-Boy	Fried eggplant wheels served on French Bread. Also comes along with French fries.	\$10.50
		Add Cheese .75 Add Marinara Sauce .75

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Entrees

All of these are New Orleans Favorites!

Taste of New Orleans	Sample three of New Orleans favorite dishes: Red Beans & Rice, Jambalaya, and Chicken Andouille Gumbo.	\$16.95
Fried Shrimp Platter	Battered gulf shrimp served with French fries, hush puppies, tartar and cocktail sauce.	\$15.95
La Bayou Jambalaya	We serve it Creole style! Jambalaya is a rice dish mixed with andouille sausage, chicken, celery, onions and seasonings.	\$14.95
Fried Oyster Platter	Battered Gulf oysters served with French fries, hush puppies, tartar and cocktail sauce. You know what they say about oysters don't ya! It's all about love!	\$18.95
The Ultimate Seafood Platter	A combination of fried shrimp, catfish, softshell crab, crawfish, and oysters. Served with French fries and hush puppies. It's a bit of <i>dis</i> and <i>dat</i> !	\$26.95
Blackened Redfish	Cajun seasoned redfish filet seared on an iron skillet. Served with steamed vegetables and Jambalaya. A New Orleans favorite!	\$23.95
12oz. Ribeye Steak	U.S.D.A. angus beef grilled to perfection. Served with steamed vegetables and a baked potato.	\$25.95
Fried Catfish Platter	A Southern favorite. Battered catfish filets served with French fries, hush puppies, tartar and cocktail sauce.	\$15.95
Bienville Crawfish Etouffee	A stew with sautéed crawfish tails, celery, onions, and spices. Served with rice.	\$15.95
Grilled Tuna	8 oz. Yellow-fin tuna lightly seasoned served with steamed vegetables and Jambalaya.	\$22.95
Grilled Mahi Mahi	An 8 oz. filet of fresh Mahi topped off with a lemon butter sauce. Served with steamed vegetables.	\$21.95
Creole Crawfish Platter	A crawfish lover's dream. Fried crawfish tails, crawfish etouffee and crawfish cakes. Served with French fries and hush puppies.	\$22.95
Crawfish Pasta	Sautéed crawfish tails mixed with pasta in a cream sauce. Topped with fried crawfish. One of our popular dishes!	\$17.95
Chicken Parmigiana	Breaded chicken breast served with melted provolone cheese and marinara sauce over linguini pasta. An Italian classic. Magnifico!	\$15.95
Blackened Filet Mignon	An 8 oz. center cut filet grilled to perfection. Served with steamed vegetables and a baked potato.	\$29.95
Vieux Carre Soft-Shell Crab	Lightly fried soft shell crab served over garlic butter pasta topped with creamy crawfish sauce. Served with garlic bread.	\$22.95

Desserts

Southern Pecan Pie with Ice Cream	Southern pecan pie served with vanilla bean ice cream. The best pecan pie you ever had!	\$7.50
Triple Layer Chocolate Cake	Chocolate cake with chocolate mousse, brownie crust & frosting What more can a chocolate lover want?	\$6.50
Bourbon Street Bread Pudding	Made with peaches and raisins. Topped with white chocolate sauce. A New Orleans classic.	\$6.50

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