



## DESSERTS

Crème Brûlée 4.99

Sweet Potato Bread Pudding  
With bourbon caramel sauce. 4.99

Bayou Beignets  
A "Taste of Madison" favorite!  
Some even say they're better than  
Café Du Monde's... 3.49

Key Lime Pie 4.99

## BAYOU BAMBINOS

*Served with rice and side of fries or veggie sticks.*

Cheese Quesadilla 5.49

Chicken Strips 5.99

Shrimp 6.99

## LAGNIAPPE

(lan-yap)

Bayou Baked Beans 3.99

Veggie Sticks 3.99

Hand-Cut Fries 2.99

Half Leidenheimer's Pistolet Bread .99

## DRINKS

Bottomless Soda  
Coke, Diet Coke, Sprite, Mello  
Yellow, Lemonade, Orange  
Fanta, Raspberry Iced Tea 1.99

Abita Root Beer 3.29

Community Coffee  
New Orleans blend. 1.99

Red Bull 3.29

### WE'RE FEATURED IN:

Janesville Gazette, State Journal, The Onion,  
77 Square, Lifestyles Mag, Madison Mag,  
Isthmus, WTDY Radio and NBC.

### RECOGNITION FROM:

The Taste of Madison Festival has awarded  
The Bayou 14 ribbons in 4 years! (In other  
words, you've come to the right place!)

# THE BAYOU

## New Orleans Style Tavern

Madison, Wisconsin



[www.TheBayouMadison.com](http://www.TheBayouMadison.com)



# APPETIZERS

## Spicy Blackened Crawfish or Shrimp Tacos

Two warm corn tortillas filled with your choice of blackened crawfish or shrimp, shredded lettuce, pico de gallo and chipotle ranch. Served with black bean & roasted pepper salsa. 5.89

## Seafood Artichoke Dip

Rich and creamy blend of Parmesan, sour cream, fresh spinach, artichoke hearts and lump crab meat. Served with homemade flour tortilla chips. 7.99

## Cajun Andouille Nachos

Homemade flour tortilla chips piled high and loaded with Cajun blackened shrimp, tomatoes, red onions, cilantro, roasted corn, roasted red peppers, black beans, fresh avocado and jalapenos. Smothered in warm andouille queso and topped with sour cream. (Serves four.) 13.94

## Nola Barbecue Shrimp

Shrimp sauteed in a spicy Worcestershire butter sauce and served with warm pistole bread. 8.29

## Bourbon Hot Wings

Chicken wings and drummies tossed in homemade bourbon hot sauce. Served with carrots, celery and blue cheese dressing. 8.99

## Louisiana Crab Cakes

A true Creole favorite, our homemade recipe is loaded with jumbo lump crab meat that has been lightly breaded with homemade Leidenheimer's bread crumbs, and pan-fried. Topped with chipotle ranch. 9.99

## Cajun Cheese Curds

A twist on a Wisconsin favorite, with Westby yellow cheddar curds hand-battered in a light blend of spices then deep fried. 7.59

## Sweet Potato Fries

Hand-cut sweet potatoes lightly breaded and fried crisp, sprinkled with our house Cajun seasonings and served with ranch sauce. 5.29

## Bayou Gravy Fries

Hand-cut Idaho potatoes fried, lightly dusted with our special blend of Cajun seasonings, and smothered with brown gravy, bacon and shredded cheese. 5.99

# OYSTERS

Extra sauce .29

## Raw Oyster Bar\*

Daily selection of oysters on the half-shell, with fresh lemon wedges, crackers and choice of champagne minonette or homemade hot sauce. Market Price.

## Char-Grilled Oysters\*

Award-winning! Fresh oysters on the half-shell, grilled with seasoned butter and topped with melted Parmesan cheese. Market Price

# SOUP & GUMBO

## Soup of the Day

Enjoy today's Soup of the Day, or Yesterday's Soup of the Day. All soups are made in-house with only the finest from-scratch ingredients! Cup 3.49 / Bowl 5.99

## Seafood Gumbo

Hearty and rich Creole roux-based stew finished with a variety of today's freshest seafood, loaded with tomatoes and Creole vegetables, and served with white rice. Includes a piece of Leidenheimer's French bread. Cup 4.29 / Bowl 8.89

## Bayou Gumbo of the Day

Ask your server about today's gumbo! Served with Leidenheimer's French bread. Cup 4.79 / Bowl 8.99

# SALADS

Dressings Available:

Ranch, Blue Cheese, French, Andouille Vinaigrette, Balsamic Vinaigrette, Chipotle Ranch, Remoulade

## Starter Salad

Mixed fresh greens, onions, tomatoes, carrots and Leidenheimer's bread, with your choice of dressing. 4.99

## House Caesar

Chopped romaine, Parmesan cheese, tomatoes, Leidenheimer's bread and creamy Caesar dressing. 5.99

## Enhance Your Salad:

Chicken 3.99 Shrimp 5.99 Crawfish 4.99  
{ fried / grilled / or blackened }

# NEW ORLEANS FAVORITES feature!

Add shrimp or crawfish to any of our favorites for 4.99 each.

## Etouffee (ey-too-f-ey)

A spicy, delicious traditional Cajun stew served with your choice of seafood and Creole vegetables over 'Nawlins tasty rice. Served with Leidenheimer's crusty French bread on the side.

Full Order 11.99 / Lunch Portion 8.99

## Beans & Rice

Red kidney beans slow-simmered with smoked ham hocks and Abita beer, perfectly seasoned and served over 'Nawlins tasty rice with smoked andouille sausage. Leidenheimer's crusty French bread served on the side.

Full Order 8.59 / Lunch Portion 7.99

## Creole (kree-ohl)

Very spicy tomato-based sauce is at the heart of this traditional 'Nawlins entree. Loaded with your choice of seafood and served over steamed white rice, with Leidenheimer's crust French bread on the side.

Full Order 11.99 / Lunch Portion 8.99

## Chicken & Sausage Jumbalaya

Our award-winning house favorite! Full-flavored rice casserole with braised chicken, smoked andouille sausage and Creole vegetables.

Full Order 10.59 / Lunch Portion 8.99

# feature! po' BOYS & SANDWICHES

All Po Boys & Sandwiches are served on fresh Leidenheimer's bread, and your choice of: fresh-cut fries or veggie sticks. Substitute sweet potato fries or side salad .99, soup or baked beans 1.49, or gumbo 1.99.

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Po Boys are served either dressed (shredded lettuce, tomatoes, pickles and red onion) or naked. Both options include your choice of one sauce: mayo, tartar, remoulade or cocktail. Extra sauce .49

Ask your server about platter options...

## Fried Jumbo Shrimp Po Boy

Dressed or naked, with choice of sauce. 10.99

## Louisiana Crawfish Po Boy

Dressed or naked, with choice of sauce. 10.99

## Fried Fresh Oyster Po Boy

Dressed or naked, with choice of sauce. 15.79

## Bayou Fried Catfish Po Boy

Dressed or naked, with choice of sauce. 10.99

## Crab Cake Po Boy

Two crab cakes topped with provolone cheese and chipotle ranch dressing. 12.29

## Veggie Po Boy

Onions, peppers, mushrooms and artichoke salad with mozzarella cheese. 8.29

## Bayou Black & Blue Burger\*

Fresh Angus beef rubbed with our blackening seasoning and grilled to order, topped with shoestring onions, blue cheese crumbles and Wisconsin applewood-smoked bacon. 9.99

## Cheeseburger\*

Fresh Angus beef grilled to order with choice of Swiss, sharp cheddar, provolone, mozzarella, blue or Parmesan cheese. 7.79

## Zydeco Chicken & Artichoke Sandwich

Marinated and grilled chicken breast topped with Swiss cheese, sun-dried tomato artichoke relish and spring greens. 10.29

## 'Nawlins Sausage & Pepper Sandwich

Grilled andouille sausage, sauteed peppers and onions smothered in provolone cheese, served with a side of spicy Creole sauce. 7.79

## Blackened Chicken Sandwich

Served with a side of Creole sauce. 8.29

Please let server know of any food allergies. Also, ask about our Vegetarian and Gluten Free options.

\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.