

The Bayou Bar & Restaurant

APPETIZERS

<i>Shrimp Cocktail</i>	\$6.50	<i>Peel 'n Eat Jumbo Shrimp</i>	\$11.99
12 crisp succulent shrimp served chilled with cocktail sauce.		½ lb. Shrimp boiled to perfection served piping hot with butter & lemon.	
<i>Shrimp Shooter</i>	\$2.75	<i>Onion Rings</i>	\$3.00
4 crisp succulent shrimp served chilled with cocktail sauce in a shot glass.		Deep fried & crunchy.	
<i>Lump Crab Cake</i>	\$6.99	<i>Mozzarella Sticks or Cheese Curds</i>	
One 3oz. cake All lump crab nearly no cake.		Served fresh from the fryer.	\$4.25
<i>Fried Clams</i>	\$3.50	<i>Breaded Mushrooms</i>	\$3.50
4oz. of battered fried clams.		Button mushrooms breaded and deep fried.	
<i>Beer Battered Fries</i>	\$3.00	<i>Cheesy Breaded Cauliflower</i>	\$3.50
You're in Wisconsin, even the Fries like beer!		Cauliflower with cheesy breading and deep fried.	
<i>Sour Cream & Chive Fries</i>	\$3.00	<i>King Crab Legs</i>	\$11.99
Name says it all, a coated fry comes with a dip.		½ lb. of split crab legs or add to any dinner.	
<i>French Fries</i>	\$2.00	<i>Shrimp</i>	\$5.50
		Your choice of: 3 Colossal, or 4 Jumbo, or 2 Stuffed, or 4 Peel 'n Eat for an appetizer.	
		<i>Dinner Salad</i>	\$2.00

FROM THE FRYER

Items on this page comes with; Regular Fries, Cole Slaw and Dinner Roll. If you want to substitute Regular Fries with Beer Battered Fries, Onion Rings, Sour Cream & Chive Fries, Baked Potato or Wild Rice, add .75¢

Fish Fry

2 whitefish lightly dusted with Dougie's own creation of flour and seasonings.

\$ 8.25

Fried Cod

(2) 4 oz. loins breaded with Dougie's own creation of flour and seasonings.

\$8.25

Catfish Fillet

2 juicy fillets breaded with Dougie's own creation of corn meal, corn flour and seasonings.

\$8.25

½ lb. Battered Smelt

\$7.99

Fish Sandwich

Battered cod on a bun with pickles.

\$6.99

6 Colossal Shrimp

Bigger and un-butterflied breaded shrimp served with house cocktail sauce.

\$8.99

½ lb. Stuffed Shrimp

4 breaded shrimp stuffed with 3 cheeses and crab meat. Deep fried and served with house cocktail sauce.

\$8.99

½ lb. Jumbo Shrimp

8 butterflied shrimp with cocktail sauce.

\$8.99

1 lb. Basket Shrimp

Whole lb. of medium tail-on breaded shrimp.

\$8.99

2 lb. Basket Shrimp

2 pounds of shrimp served with sides for **Two.**

\$16.99

½ lb. Fried Clams

Deep fried golden brown clams.

\$7.99

Pick Your Pair

Select any two below to make your perfect meal deal.

4 oz Smelt

3 Colossal Shrimp

2 Stuffed Shrimp

4 Jumbo Shrimp

4 oz. Clams

1 Fish Fillet

\$8.99

Chicken Tenderloins

½ lb of juicy tenderloins of chicken breaded and deep fried.

\$7.99

4 Pc. Chicken

½ of a chicken deep fried golden.

\$8.99

Items in **CAPTAIN'S GALLEY (this page) & CAPTAIN'S GRILL (last page)** are served with: **Dinner Roll** and choices of a **Salad** and a **Side Dish**.

Please pick one from each column below.

Salad:

- Cole Slaw or
- Side Salad

French

Ranch

Italian

Thousand Island

Balsamic Vinaigrette

Oil and Vinegar

Blue Cheese .75¢

And a Side:

- ½ lb. of Fries
- Beer Battered Fries
- Sour Cream & Chive Fries
- Onion Rings
- Baked Potato or
- Wild Rice

CAPTAIN'S GALLEY

Alaskan King Crab Legs

Steamed split crab legs, no pliers needed.
Served with butter & lemon.

½ lb. \$12.99

1 lb. \$23.99

Roasted Garlic & Herb Tilapia

5 oz. Tilapia filet lightly dusted for the perfect balance of flour, herbs and spices, then pan seared.

\$10.99

Florentine Supreme Ravioli

2 Parsley-speckled Jumbo Ravioli stuffed with grilled onions, Spinach, garlic, and spices, plus a savory combination of blue, ricotta, mozzarella and parmesan cheeses. Topped with shrimp and a alfredo sauce. \$10.99

Baked Cod

Friday's only

Lightly seasoned with no breading, baked and served with butter & lemon. \$8.25

Lump Crab Cakes

(2) 3 oz. cakes baked, all lump crab, nearly no cake. They say they are the Best around!

\$14.99

Peel 'n Eat Jumbo Shrimp

½ lb. Shrimp boiled to perfection served piping hot with butter & lemon. You peel 'em. You eat 'em.

\$13.99

Add Crab Legs

½ lb. of split king crab legs added to any dinner.

\$11.99

Add Shrimp

Your choice of: 3 Colossal, or 4 Jumbo, or 2 Stuffed, or 4 Peel 'n Eat added to any Dinner

\$5.50

CAPTAIN'S GRILL (Thursdays & Saturdays Only)

Side choices on previous page.

Lobster Tail

9 oz. of juicy, rich tail grilled and served with butter and lemon.

\$31.95

Twin 9 oz. Tails

Double the pleasure, double the yum!

\$57.95

Tail Your Dinner

Add the 9 oz. lobster to any dinner.

\$26.95

**T-Bone*

16 oz. cut, great for the hungry one.

\$18.95

**Rib Eye*

12 oz. hand cut, prized for its rich flavor.

\$15.95

**New York Strip*

12 oz. boneless classic cut with classic taste.

\$15.95

Consumer Advisory:

The Wisconsin Dept. of Public Health advises that consuming raw or undercooked steaks may increase your risk of food borne illness, especially if you have certain medical conditions.

We are not responsible for any steaks ordered medium well or well done.

Save room for dessert!!!

\$3.25

***Please take the time to visit our store on your way out.
Don't be afraid to ask for
recipes and cooking instructions for any of our Seafood, we
are here to help.
Thank You
Doug & Donna Case***