



360-922-0819

<http://www.ordervikingfood.com>

Bayou on Bay

**** Attention Customers ****

Dine-in/take-out prices may vary.

Single-use items, such as plasticware, chopsticks, condiments, and napkins, will not be included unless requested.

Distance Charge

We happily deliver to surrounding areas! The \$4.99 delivery fee covers the first 4 miles from the restaurant. A \$1.25 pro-rated, taxable, distance fee will automatically apply for each additional mile. Your driver receives the entire delivery fee and tip. If you have any questions, please call us at 360-922-0819. A working phone number is required to order.

Exclusive to Viking Food!

This restaurant is only available for delivery through Viking Food!

Allergy Warning: All fried items are cooked in oil that is also used for shellfish and breaded foods. (V = Vegan, Veg = Vegetarian, DF = Dairy Free, GF = Gluten-Free)

Starters

Make it a meal - add fries and slaw for an additional charge.

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| Hush Puppies | \$12.65 |
| <i>Seven savory, deep-fried cornmeal fritters served with remoulade sauce. (Veg)</i> | |
| Chicken Tenders | \$16.10 |
| <i>Buttermilk-brined chicken, fried and served with honey mustard sauce.</i> | |
| Fried Okra | \$11.50 |
| <i>Breaded, fried, and served with Cajun Ranch. (Veg, DF without ranch)</i> | |
| Bayou Wings | \$18.40 |
| <i>Bone-in fried chicken wings and drumsticks. Your choice of Cajun buffalo, barbecue sauce, or a lemon pepper dry rub. (GF, BBQ is DF)</i> | |
| Popcorn Shrimp | \$14.95 |
| <i>Crispy, fried bay shrimp served with cocktail sauce.</i> | |
| Frog Legs | \$20.70 |
| <i>Six buttermilk-brined frog legs, breaded and fried. Served with remoulade.</i> | |
| Gator Boudin Balls | \$17.25 |
| <i>Four alligator and pork sausage balls mixed with rice, celery, onions, peppers, herbs, and spices. Served with house-made pepper jelly.</i> | |
| Fried Green Tomatoes | \$11.50 |
| <i>Five slices of green tomatoes breaded with a flour and cornmeal</i> | |

blend, and fried. Served with remoulade. (DF, Veg)

Fried Oyster Small Plate \$19.55

Eight Pacific oysters, lightly breaded and fried. Served with remoulade sauce. (DF)

Cajun Traditionals

Add local Andouille sausage, Tasso pork, chicken, or prawns for an additional charge.

Gumbo \$25.30

Dark roux gravy loaded with smoked chicken, local Andouille sausage, bay shrimp, okra, onions, and bell peppers. Served with rice and cornbread. (Note: Cornbread contains dairy. DF without cornbread.) Cannot be altered.

Prawn Etouffee \$26.45

Six large prawns sauteed with shallots, garlic, and white wine. Smothered in a light roux tomato sauce with green peppers, onions, and celery. Served with rice and cornbread. (Note: Cornbread contains dairy.)

Jambalaya \$25.30

Smoked chicken, Tasso pork, local Andouille sausage, bay shrimp, onions, and bell peppers in a flavorful tomato sauce. Tossed with rice and served with cornbread. (Note: Cornbread contains dairy. DF/GF without cornbread.) Cannot be altered.

Vegan Jambalaya \$20.70

Red beans, lima beans, corn, zucchini, and green cabbage in a smoked tomato chipotle sauce. Tossed with rice. (DF, GF, V) Cornbread available by request. (Note: Cornbread contains dairy and gluten.) Cannot be altered.

Shrimp & Grits \$26.45

Six large prawns with bacon, shallots, and mushrooms in a Cajun cream sauce. Served over grits. Topped with shaved Parmesan and green onions. (GF)

Sandwiches

Served with sweet potato fries and coleslaw. GF by request (no bread).

DF by request (no cheese).

Fried Chicken Po Boy \$21.85

Crispy, fried chicken breast topped with melted provolone, romaine lettuce, tomato, pickles, and sage aioli.

Tasso Pork Po Boy \$21.85

Slow-smoked pork Tasso, smothered in barbecue sauce and cheddar cheese. Topped with pickles and coleslaw.

Shrimp Po Boy \$23.00

Crispy, fried shrimp with romaine lettuce, tomatoes, and remoulade sauce.

Oyster Po Boy \$23.00

Pacific oysters lightly breaded and fried with romaine lettuce and remoulade sauce. (DF)

Catfish Po Boy \$23.00

Blackened catfish filet with romaine lettuce and remoulade sauce. (DF)

Salads

Add chicken or prawns for an additional charge.

House Salad \$13.80

Mixed greens, toasted pecans, diced tomatoes, and cabbage tossed

in house vinaigrette. (V, GF)

Caesar Salad \$13.80

*Chopped romaine, shaved
Parmesan, and croutons served with
lemon.*

Steak Salad* \$24.15

*Flank steak, mixed greens, fried
onions, diced tomatoes, bleu cheese
crumbles, and croutons tossed in
bleu cheese dressing. (DF/GF by
request.)*

Mains

Mac & Cheese \$20.70

*Creamy cheddar, smoked
provolone, and Parmesan cheese
sauce mixed with shells. Topped with
bread crumbs and shaved Parmesan.
Add bacon, fried chicken, or
Andouille sausage for an additional
charge.*

Catfish & Chips \$24.15

*Flaky, deep-fried catfish strips
served with waffle fries, coleslaw,
and remoulade sauce.*

Blackened Catfish Dinner \$24.15

*Fillet of catfish blackened with
Cajun spices served over red beans
and rice. Served with cornbread.
(Note: Cornbread contains dairy.
GF/DF without cornbread.)*

Seafood Pasta \$26.45

*Linguine, scallops, bay shrimp,
fish, shallots, and zucchini tossed in
a Cajun cream sauce. Topped with
Parmesan and green onions. (GF by
request - sub rice.)*

Grilled Steak Dinner \$36.80

*A 12 oz cut of grilled ribeye served
with Cajun compound butter, Cajun
fried potatoes, and brussels sprouts.
(DF, GF)*

Sides & Sweets

Side Caesar Salad \$6.90

*Chopped romaine, shaved
Parmesan, and croutons served with
lemon.*

Side House Salad \$6.90

*Mixed greens, toasted pecans,
diced tomatoes, and cabbage tossed
in house vinaigrette. (V, GF)*

Sweet Potato Fries \$6.90

*Served with remoulade sauce. (DF,
GF)*

Waffle Fries \$8.05

*Served with remoulade sauce. (DF,
GF)*

Coleslaw \$4.03

(Veg, DF, GF)

Cornbread \$4.60

(Note: Cornbread contains dairy.)

Mac & Cheese Cup \$8.05

*Creamy cheddar, smoked
provolone, and Parmesan cheese
sauce mixed with shells. Topped with
bread crumbs and shaved Parmesan.*

Gumbo Cup \$9.20

*Dark roux gravy loaded with
smoked chicken, local Andouille
sausage, bay shrimp, okra, onions,
and bell peppers. Served with rice.
Does not come with cornbread.*

Vegetable Side \$6.90

(V, DF, GF)

Collard Greens \$6.90

*House-made collard greens. (V,
GF)*

Red Beans & Rice \$5.75

*Smoky red beans with rice and
green onions. (V, DF, GF)*

Side Grits \$4.60

(GF, Veg)

Andouille Sausage	\$4.60
Beignets	\$9.20
Brownie Sundae	\$11.50
<i>House-made brownie with chocolate sauce. Served a la mode.</i>	
Bread Pudding	\$11.50
<i>House-made with caramel sauce. Served a la mode.</i>	
Extra Sauce	\$0.58
<i>Choice of Remoulade, Cajun Ranch, or BBQ Sauce.</i>	

Brunch

**Available on Saturday and Sunday
from 10 AM - 3 PM.**

Breakfast

Biscuits & Gravy (Half Order)	\$10.35
<i>House-made biscuit covered in sausage gravy.</i>	
Biscuits & Gravy (Full Order)	\$16.10
<i>House-made biscuits covered in sausage gravy.</i>	
Pulled Pork Hash*	\$21.85
<i>Pulled pork, potatoes, onions, bell peppers, and garlic. Topped with two fried eggs. (GF, DF by request)</i>	
Vegan Hash*	\$19.55
<i>Potatoes, onions, bell peppers, zucchini, spinach, mushrooms, and tofu. Tossed in pesto and topped with tomatoes and cabbage. (V, GF)</i>	
Breakfast Plate*	\$18.40
<i>Your choice of English muffin or house-made biscuit, bacon or andouille sausage, and two scrambled eggs. Served with Cajun potatoes. (GF/DF by request)</i>	
French Toast	\$18.40
<i>Cinnamon swirl bread dipped in a rich egg batter and dusted with powdered sugar. Served with mixed berry compote, butter, and maple syrup.</i>	
Fried Catfish Breakfast*	\$23.00
<i>Flaky deep-fried catfish strips served with Cajun potatoes and two fried eggs.</i>	
Bacon & Shrimp Scramble	\$21.85
<i>Bacon bits, bay shrimp, shallots, and Parmesan cheese. Topped with green onions. Served with Cajun potatoes. (GF, DF by request)</i>	
Western Scramble	\$19.55
<i>Sliced andouille sausage, green peppers, onions, mushrooms, and cheddar cheese. Served with Cajun potatoes. (GF, DF by request)</i>	
Veggie Scramble	\$18.40
<i>Red, yellow, and green onions, mushrooms, bell peppers, spinach, zucchini, and Parmesan cheese. Topped with fresh tomatoes. Served with Cajun potatoes. (Veg, GF, DF by request)</i>	
Veggie Benedict*	\$18.40
<i>Roasted red peppers, spinach, pesto, poached eggs, and house-made hollandaise on an English muffin. Served with Cajun potatoes. (Veg, GF by request)</i>	
Classic Benedict*	\$19.55
<i>Ham, poached eggs, and house-made hollandaise on an English muffin. Served with Cajun potatoes. (GF by request)</i>	

Brunch Sides

Side Bacon	\$5.75
<i>Three slices. (GF, DF)</i>	
Side Hollandaise	\$1.73
Side Biscuit	\$4.60
Side Sausage Gravy	\$5.75
One Egg*	\$2.30

<i>(DF by request)</i>	
Side English Muffin	\$3.45
<i>(DF)</i>	
Side Cajun Potatoes	\$5.75
<i>(V, GF, DF)</i>	

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**