

# small plates



## chicken andouille gumbo

slow roasted chicken and andouille sausage gumbo with holy trinity, okra. our slow cooked dark roux and pearly white rice  
4 cup 8 bowl

## what's the soup du jour?

it's the soup of the day (ask your server)  
4 cup 8 bowl

## fresh oysters - love longer

local tomas bay oysters  
each 2 six 10 dozen 18  
creole cocktail & horseradish mignonette

## bbq shrimp & grits

classic smothered bbq shrimp over soft sexy grits, garlic bread mop 9

## cornmeal fried shrimp & okra

crispy creole-spiced shrimp and okra, housemade cocktail sauce 7

## gator 'stickers

alligator, crawfish and shrimp potstickers, matchstick veggies, silky shiitake-ginger sauce, spicy marinated bean sprouts 8

## crispy cajun calamari

okra, red fresno and serrano chili rings, fennel, onion strings, louisiana remoulade, lemon aioli 9.50

## crabamole

smashed avocados, serrano chilies, lime juice, cilantro, white onion, and fresh crab legs, toasted blue corn tortilla chips 12  
put a hold on the crab 9

## jambalaya mussels

pei mussels, white wine, garlic, tomato, onion, bell pepper, jalapeno, creole spices, andouille sausage, tasso ham, chicken, grilled garlic bread mop 12

## black & blue ahi tacos

2 baby cajun spiced and seared ahi tacos, jicama slaw, wasabi-avocado crema, pickled ginger, serrano chili rings 7

## churrasco steak tacos

two skirt steak tacos, smashed avocado, pickled red onions, house made chimichurri, 6.50

## southern empanadas

smoky house bbq sauce, ground chuck, holy trinity, salsa fresca, bbq cream sauce 7

## meatballs & grits

pork, andouille & angus chuck meatballs, served with our new creamy grits and housemade gravy, crispy onion strings 8

## bbq chicken quesadilla

barbeque chicken, manchego, cotija & oaxacan cheeses, salsa fresca, smashed guacamole, garlic crema 11

## n.o.l.a. frites

crispy fried russet and sweet potatoes, fried okra, zucchini sticks, jalapeno ranch, spicy ketchup, bbq sauce 8

## cheesy pups

jalapeno jack stuffed hush puppies, louisiana remoulade dippin sauce 6

# go green



## mr. t's warm napa cabbage salad

hickory smoked bacon, mushrooms, bleu cheese, warm red wine vinaigrette with cornbread croutons 5.50

## french quarter caesar

hearts of romaine, parmesan, garlic-anchovy dressing, cornbread croutons, cayenne 5

## the bayona house salad

mixed field greens, cherry tomatoes, walnuts, crumbled gorgonzola, sherry vinaigrette, gorgonzola crostini 5

## mr. bacon's blt wedge

iceberg wedge, crumbled bleu cheese, cherry tomatoes, crispy bacon, chives, radishes, silky bleu cheese dressing 5

a word about our



cuisine

not always authentic, never politically correct, hurricanes here actually taste great! we use local, organic produce and meats whenever possible. we hope you enjoy our twist on a great american city and culture.

# Cajun Con-fusion

## spicy jambalaya

andouille sausage, tasso ham, chicken, shrimp, and salmon cajun spices, roasted tomatoes, crushed garlic, holy trinity, finished with a spicy sauce piquant 18  
*how do you want it? regular...spicy...caliente*

## delta crawfish, shrimp and scallop etouffee

crawfish, scallops, shrimp, peppers and our dark mahogany roux smothered over our pearly white scallion rice 17

## 'uhp' river salmon

blackened king salmon topped with a pickled cabbage slaw, served with a creole mustard-andouille spaetzle 18

## mr. t's famous skirt steak

teriyaki marinated skirt steak, hand smashed scallion potatoes, chili glazed green beans, crispy buttermilk sweet onion strings 21

## apricot glazed pork chop

grilled asparagus, creamy mascarpone grits, demi glace 22

## firecracker cajun penne

penne pasta, roma tomatoes, spinach, sweet red onions, mushrooms, cotija, spicy chipotle-cream sauce 12

add blackened chicken 15 add cajun spiced prawns 17  
*how do you want it? regular...spicy...caliente*

## fried chicken & cornmeal waffles

pitman farms buttermilk dipped free-range boneless chicken, country gravy, crispy cornmeal waffles, whipped honey butter, maple syrup 18

# mix + match = eat

(these favorites come with your choice of a nola **side bite**)

## tipitina's spiced mahi mahi tacos

two cajun spice battered mahi mahi tacos with mardi gras slaw, guacamole, salsa fresca, chipotle aioli 14

## sticky finger baby back ribs

slow cooked baby back ribs glazed with tam's sweet & spicy bbq sauce, mardi gras slaw 20

## cluck & moo (actually it's oink) !!

pitman farms buttermilk dipped free-range boneless chicken, 1/2 a rack of our slow cooked baby back ribs 22

## veggie bhan'boy

marinated portobello mushroom, pickled carrots, jalapeno, cucumber, spicy marinated bean sprouts, cilantro, louisiana remoulade 12

## bubba's shrimp fry boy

crispy fried shrimp, cool lettuce, marinated tomatoes, red onion, chopped pickles, sport peppers, worchestershire aioli 14

## frank's red hot dirty bird

our house fried chicken breast, frank's red hot sauce, lettuce, marinated tomatoes, red onion, chopped pickles and sport peppers, chunky bleu cheese dressing 12

## meatball po'boy

housemade meatballs, american cheese, pepper jack, gravy, tomato, pepper-pickle relish, louisiana remoulade 12

## bbq pulled pork me

slow roasted pulled pork, smoky barbeque sauce, mardi gras slaw, jalapeno rings 12

## the louisiana burger

1/2 lb angus chuck burger, bacon, jalapeno jack cheese, serrano and red fresno chili rings, tomato, pickle, chef tam's secret sauce 13  
**swamp style** - smothered in our housemade gravy 14

## clover grill tribute burger

1/2 lb angus chuck burger, lettuce, tomato, pickle, secret sauce 11  
add crispy bacon, cheese, sauteed mushrooms, caramelized onions, or guacamole 1.50 each

# side bites 4

## small green salad

## mardi gras slaw

## chili glazed green beans

## creole spiced fries

## sweet potato fries

## scallion smashed potatoes & gravy

## traditional southern cornbread

## kicked-up jalapeño cheddar cornbread

## cup o' chicken andouille gumbo

## mama's mac n' cheese

## andouille red beans & rice

## pearly white scallion rice

## soft sexy grits