

small plates



local crab trio tasting

crab poppers - tomato horseradish sauce
crab cocktail - iceberg, creole cocktail sauce
crabamole - smashed guacamole & crabmeat
with cumin toasted blue corn chips 15

fresh oysters - love longer

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

new orleans bbq shrimp & grits

cast iron creole shrimp smothered in house bbq
sauce over soft grits, garlic bread mop 10

crawfish-andouille dumplings

andouille sausage, crawfish, shrimp
dumplings, matchstick veggies in a
silky shiitake-ginger sauce 8

crab poppers

100% dungeness crab poppers, sauteed sweet
summer corn, tomato horseradish sauce
3 for 8.50 6 for 15 12 for 29

crabamole

smashed avocados, serrano chilies, lime juice,
cilantro, white onion, cayenne pepper and fresh
crab legs, toasted cumin and sea salt chips 12

cheesy tasso tater tots

potatoes, mozzarella, cheddar, tasso ham,
cayenne pepper, orgasmic bbq sauce &
spicy ketchup 9

black & blue ahi tacos

4 baby cajun spiced and seared ahi tacos,
jicama slaw, wasabi-avocado crema,
pickled ginger, serrano chili rings 9

crispy fried crawfish & calamari

delta blue lake beans, okra, vidalia onions,
warm red creole remoulade, lemon aioli 9

philly cheesesteak spring rolls

spiced steak, provolone and american cheese,
sauteed peppers and onions, spicy ketchup,
bbq sauce, horseradish cream sauce 9

bbq chicken quesadilla

barbeque chicken, manchego, cotija and oaxacan
cheese, roasted corn salsa, smashed
guacamole, garlic crema 9

slow roasted pull pork sliders

house bbq sauce, spicy cabbage slaw
2 for 6 4 for 10

clover hubcap sliders

with cheddar, chipotle aioli,
pickles, crispy onion strings
2 for 7 4 for 13

n.o.l.a. frites

crispy fried russet and sweet potatoes,
fried okra, zucchini chips, cool ranch,
spicy ketchup, bbq sauce 8

saucy's voodoo chili fries

crispy russet and sweet potato fries smothered
with our voodoo chili, velvety american
cheese smother, scallions, crispy
fried jalapeno rings 9

chicken andouille gumbo

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

who dat! voodoo chili

spicy black bean, steak chili with cheddar crust,
salsa fresca, garlic crema, corn bread 7



go green

the bayona house salad

mixed field greens, dried black mission figs,
walnuts, crumbled gorgonzola, sherry
vinaigrette, and a gorgonzola crostini 6

mr bacon's blt wedge

iceberg wedge, crumbled bleu cheese,
cherry tomatoes, crispy maple bacon,
scallions, silky bleu cheese dressing 7

tomatoes in all their glory

heirlooms, sweet 100's, fried green tomatoes,
grilled sweet red onions, mama's mozzarella
balls, fresh basil and balsamic dressing 8

Cajun con-fusion

spicy seafood jambalaya

cajun spices, roasted tomatoes, crushed garlic, holy trinity.
andouille sausage, tasso ham, shrimp, ahi tuna and salmon
finished with a spicy sauce piquant 18

delta crawfish, shrimp and scallop etouffee

crawfish, scallops, shrimp, peppers and our dark mahogany roux
smothered over our pearly white scallion rice 19

cajun spiced mahi mahi fish tacos

two cajun spice battered mahi mahi tacos with shredded spiced
cabbage, salsa fresca, chipotle aioli, nacho's black beans
and pearly white scallion rice 15

seafood enchiladas

two crawfish, rock shrimp, and salmon enchiladas with
roasted tomatillo salsa, sour cream, melted oaxacan cheese,
black beans and our pearly white scallion rice 16

nawlins' black cat

blackened catfish on a bed of soft sexy grits,
creole-spiced blue lake beans, spicy crawfish bierre blanc 17

king creole salmon

pan seared creole spiced king salmon, russet potato-spinach hash,
spicy argentinian chimichurri sauce with cherry tomatoes 18

mr. t's famous skirt steak

teriyaki marinated skirt steak, hand smashed scallion potatoes,
creole-spiced blue lakes, buttered sweet corn,
crispy buttermilk onion strings 19

firecracker cajun chicken penne

spicy cajun blackened chicken, penne pasta, roma tomatoes, spinach,
sweet red onions, sweet corn, cotija, spicy chipotle-cream sauce 14

bourbon brown sugar glazed flank steak

sweet potato and yam gratin, sweet and spicy bourbon drizzle,
topped with a tangy watercress salad 19

big easy fried chicken

shallow fried buttermilk 'double dipped' petaluma free-range
chicken, smothered in gravy, smashed scallion potatoes.
collard greens and buttered corn 17

vegetarian portobello mushroom tostada

grilled balsamic portobello mushroom, black beans, jack and cheddar
cheeses, creole slaw, salsa fresca, sliced avocado, sour cream,
in a crispy tortilla bowl 14

the clover grill hubcap tribute burger

in the heart of the french quarter on bourbon st. lies a little hole in
the wall burger joint named "The Clover Grill". When we're in New
Orleans you can always find us here at 4:30am. a 1/2 lb angus
chuck burger is cooked on flat top, topped with sautéed onions,
mushrooms, slice of cheddar cheese, finished under a desoto hubcap!
add lettuce, tomato, pickle, secret sauce and fries and be damned if
you're not hammered in the quarter 12



mr. t's warm napa cabbage salad

hickory smoked bacon, mushrooms, bleu cheese, warm red wine
vinaigrette with cornbread croutons 7

french quarter caesar

hearts of romaine, avocado, parmesan, garlic-anchovy dressing,
cornbread croutons 6.50

our new orleans...

where the beautiful go to get ugly! not
always authentic, never politically correct,
the hurricanes here actually taste great!
hope you enjoy our twist on a great american
city and culture. let the good times roll...
call us at 650-eat-crab for a good time

