

APPETIZERS

Fried Okra \$5

Firecracker Shrimp \$9 🔥

Sweet and spicy sautéed prawns nestled in wonton cups

Fried Calamari \$12

Golden battered and tossed in Cajun spice

Shrimp Wraps (6) \$9

Shrimp, scallions, and garlic wrapped in crispy egg roll sheets served with spicy mango chutney

Bayou Egg Rolls (3) \$7

Grilled chicken, cilantro, jalapeño, onion, jack and cheddar cheeses

Crab Cakes (3) \$13

Hand-breaded in panko and served with jalapeno jam and Cajun ranch

Cajun Edamame \$5 🔥 GF

Steamed soybean pods tossed in garlic butter and Cajun seasoning

Fried Seafood Platter \$17

Crispy shrimp, oysters, and catfish medley dusted in Cajun spice

Crab or Shrimp Fries \$12

Topped with cheddar sauce, green onions, with your choice of crabmeat or bay shrimp, and dusted with Cajun spices

Steamed Clams or Mussels \$12 GF

Your choice of clams or mussels served in a white wine sauce with shallots and bell peppers

Fried Chicken Wings GF

\$13 for 10 \$23 for 20 \$31 for 30

Deep-fried wings tossed in your choice of sauce or Cajun spice



OFF THE BAYOU

Garlic Noodles \$9

Spaghetti noodles sautéed with roasted garlic and topped with shaved parmesan cheese and parsley

Add shrimp or sausage \$4

Jambalaya \$15 🔥

Cajun-seasoned rice sautéed with grilled chicken, bacon, shrimp, sausage, onions, and mixed bell peppers

Extra Shrimp \$4 Add Shellfish \$5

Backyard Étouffée \$14

Beef hotlink, shrimp, and crawfish tails, smothered in creamy creole gravy and served with rice

*Suggested cocktail pairing Hurricane

Fish and Chips \$16

Hand-battered catfish or red snapper served with your choice of fries and coleslaw

Hamachi Kama \$15

Charbroiled yellowtail collar on a bed of jasmine rice with spicy cucumber and carrot salad on the side

*Suggested wine pairing Brancott Sauvignon Blanc

Seared Pepper Tuna \$18

Served with jasmine rice and seasonal steamed vegetables

Surf n' Turf GF

Lobster drizzled with beurre blanc, filet mignon topped with compound butter, fried Brussels sprouts, and caramelized onions on a bed of mashed red potatoes

*Suggested Pairing Darcie Kent Cabernet Sauvignon

Whole Lobster \$62 Lobster Tail \$38

Turf Only \$29

SEAFOOD BOIL

GLUTEN FREE

Shellfish \$7 per 1/2 lb.

Clams, mussels, crawfish, or whole shrimp

(headless shrimp add \$1.50)

Snow Crab Legs \$26

King Crab Legs \$38

Dungeness Crab Market Price

Whole Lobster Market Price

- 1 Choose your seafood
- 2 Choose your sauce: plain boil, garlic butter, backyard, lemon pepper and garlic
- 3 Spice it up: mild, medium, hot, ghost, scorpion (+\$2), or reaper (+\$2)
- 4 Add some sides: corn (\$1), potatoes (\$3), beef hotlinks (\$5), pork Andouille (\$5), and/or extra sauce (\$1)
- 5 How do you like it? Down and Dirty (bagged) or Nice and Neat (plated)

Boil Combo Platter \$14
Comes with your choice of shellfish (choose one sauce), boiled potato, corn, and one side of sausage

BACKYARD GRILL

Backyard Boudin \$10 GF

Smoked sausage hand-stuffed in-house with pork and rice seasoned in Cajun spices

Grilled Frog Legs \$13 GF

Rubbed with Cajun seasoning and marinated with lemongrass

Louisiana Grilled Oysters (3) \$12 GF

Slathered in garlic butter sauce, topped with parsley and parmesan cheese

Oysters Rockefeller (3) \$12 GF

Stuffed with spinach and cheese

Charbroiled Gator \$18 🔥 GF

Rubbed with Cajun seasoning and accompanied by a cucumber salad with pickled carrots, daikon, and jalapenos all served with sweet chili sauce

GF Gluten Free 🔥 Medium Spice Level 🔥🔥 Hot Spice Level

**18% gratuity and service charge will be automatically added to parties of 6 or more **Consuming raw or undercooked meat, seafood, poultry, shell stock, or eggs may increase risk of foodborne illness. **Please inform your server of any food allergies

BACKYARD ENTREES

BLACKENED

Blackened Salmon or Prawns \$17 GF

Fresh farm-raised salmon or prawns blackened in our house seasoning served with seasonal vegetables and rice, topped in creamy backyard sauce

*Suggested wine pairing Murrieta's Well "The Spur" Red Blend

Blackened Catfish \$17 GF

Blackened in our house seasoning and served with red beans and rice and collard greens with ham hocks.

*Suggested beer pairing Fort Point KSA

PASTAS

Cajun Pasta \$17

Shrimp and beef hotlinks sautéed with creole trinity in a creamy Cajun sauce on a bed of penne pasta, sprinkled with parmesan

*Suggested wine pairing PWR Syrah

Lobster Ravioli \$17

Cheese and lobster stuffed ravioli in a creamy sun-dried tomato sauce sprinkled with parmesan and served with garlic bread

*Suggested wine pairing Gregory Graham Chardonnay

Seafood Fettuccine \$18

A medley of clams, mussels, shrimp, and calamari in a creamy white wine garlic sauce sprinkled with parmesan and served with garlic bread

*Suggested wine pairing Frank Family Chardonnay

SANDWICHES

Served with choice of fries:

regular, Cajun, garlic, Cajun garlic, or sweet potato

Bayou Lobster Roll \$20

Brioche roll stuffed with Maine lobster, mayonnaise, and celery topped with fresh chives

Po Boys \$13

Choice of: Catfish, Hotlink, Spicy Fried Chicken, or Shrimp.

Fresh baguette filled with coleslaw and tomatoes, topped with Cajun ranch and green onions

Backyard Hoagie \$14

House-smoked brisket, melted cheese, greens tossed in vinaigrette, and cilantro aioli, on a soft French roll

SOUPS

Cup \$6 Bowl \$9 Bread Bowl \$10.50

Clam Chowder

New England style chowder

Gumbo

Sausage, clams, chicken, shrimp, okra, and mussels slowly stewed in a rich dark roux, served with rice

SALADS

Backyard Shrimp Louie \$13 GF

Fresh greens, cucumber, cherry tomatoes, hard-boiled egg, and bay shrimp topped with Thousand Island dressing

Caesar \$7

Chopped romaine lettuce, croutons, and parmesan cheese tossed in our classic Caesar dressing

House Salad \$6 GF

Mixed greens, tomato, cucumber, shaved carrots, and shaved red onion with your choice of dressing

Dressing Options

Balsamic Vinaigrette, Thousand Island, Cajun Ranch, Blue Cheese, Ranch

Salad Add-ons: Grilled chicken \$3

Grilled shrimp \$4 Grilled salmon \$6

CHILL BAR

Ahi Tuna Poke \$15

Sashimi grade tuna and wakame seaweed tossed in house-made ponzu sauce and served with wonton chips

Oyster Shooters \$12

Two shooters of sake, ponzu, salmon roe, green onions, chopped jalapeno, cilantro, and oysters

Oysters and Clams \$3.50 GF

Served on the half shell (Minimum order of 4)

Chef selection \$14 GF

1/2 dozen

Please ask your server about today's selections

BUCKETS

Shellfish options: calms, mussels, crawfish, or whole shrimp (headless shrimp \$1.50)

Lil Bucket \$25

Choice of one side dish, one side of bread, 1 corn, 1 potato, and 1 order of sausage. One pound of Shellfish (up to 2 types) and Choose one Sauce (All in Bucket)

Bayou Bucket \$81

Choice of one side dish, one side of bread. Choice of Dungeness Crab or Lobster. 2 corn, 3 potatoes, and 1 order of sausage. Two pounds of Shellfish (up to 2 types) and Choose one Sauce (All in Bucket)

Family Bucket \$110

Choice of two side dishes, two sides of bread. Choice of Dungeness Crab or Lobster. 4 corn, 5 potatoes, and 2 orders of sausages. Four pounds of Shellfish (up to 2 types) and Choose one Sauce (All in Bucket)



SIDES & BREADS

Brussels Sprouts \$6 GF

Seasonal Vegetables \$3.50 GF (grilled or steamed)

Collard Greens with ham hocks \$6

Steamed Rice \$3

Mac and Cheese \$6.50 (Add lobster \$3)

Red Beans and rice with ham hocks \$7

Garlic Bread \$4 Corn Bread (2) \$4 Dinner Rolls (4) \$3

OUR STORY

As simple as a few friends spending their leisure time together in the backyard bonding over Cajun spices, traditional seafood boils, and family style eating. Backyard Bayou and its Asian influenced Cajun food began as a simple passion for Cajun cuisine, and then eventually became the dream venture of our owners. Each time they gathered together they would experiment with fusing fresh herbs commonly used in oriental dishes rooting back to their Vietnamese heritage, and a variety of Cajun spices attempting to create the perfect seafood boil. Extending to friends and family the delicious food, fun atmosphere, and playful memories these friends had. We thank you for joining us in our backyard at the bayou. Cheers!

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