



Bayou Bill's Crab House

Appetizers

Bayou Bill's Seafood Gumbo
8oz - \$5.50 • 12oz - \$6.50

Crab & Corn Bisque 8oz - \$6 • 12oz - \$7.50
Fresh crab meat in a rich cream broth, with red bell pepper and corn.

Stuffed Mushrooms - \$9
Our own deviled crab stuffing in fresh mushroom caps. Broiled, then topped with lemon butter sauce.

Calamari Rings - \$9
Tender calamari rings fried crispy. Served with our homemade remoulade sauce.

Onion Rings - \$8

Crab Dip (for two) - \$13
Crabmeat & green onions in a blend of light cheeses with Creole spices. Served hot with crispy tortilla chips.

Paradise Shrimp - \$12.50 ♦ GF
Butterflied shrimp broiled in a spicy lemon pepper gravy. Served with french bread for soppin'

Blackened or Sauteed Alligator - \$10.50
Bite size pieces of Alligator served over rice.

Steamed Shrimp - \$12 ♦ GF
Served hot and spicy

Wisconsin Cheese Curds - \$8
Hand breaded flash-fried Wisconsin cheese curds

Fried Dinners

All Fried Entrees Include Hush Puppies, Coleslaw & French Fries (No Substitutions Please)

Fried Shrimp Dinner - \$21
Fried Fish of the Day - \$22
Catfish - \$16 Grouper - Market Price
Fried Fish & Shrimp - \$22
Catfish - \$19 Grouper - Market Price
Fried Shrimp & Oyster Dinner - \$22
Fried Oyster Dinner - \$22
Bayou Platter - \$24
Golden fried oysters, catfish, shrimp, deviled crab, clam strips and corn on the cob.
Fish of the Day - \$27 Grouper - Market Price

Platter for Two - \$46
Golden fried oysters, catfish, shrimp, deviled crab, clam strips and corn on the cob.
Fish of the Day - \$51 Grouper - Market Price
Popcorn Shrimp - \$16
Golden bite-size shrimp.
1 Soft Shell Crab (not for 1st timers!) - \$18
2 Soft Shell Crabs (not for 1st timers!) - \$25
Shrimp -OR- Oysters & Soft Shell Crab - \$22
Chicken Tenders - \$15
Tender strips of chicken breast.

Bayou Favorites

Stuffed Parmesan
Fresh Fish stuffed with crabmeat dressing, broiled, & topped with a creamy parmesan sauce. Served with baked potato, steamed vegetables and hushpuppies.
Fish of the Day - \$22 Grouper - Market Price

Orleans
Fresh Fish lightly breaded, pan sauteed and topped with Louisiana crawfish tails in a spicy cream sauce. Served with baked potato, steamed vegetables and hushpuppies.
Fish of the Day - \$23 Grouper - Market Price

Blackened Fish
Fresh fish rolled in a blend of cajun spices and seared on a cast iron skillet, topped with lemon butter sauce and green onions. Served with a baked potato, steamed vegetables and hushpuppies.
Fish of the Day - \$23 Grouper - Market Price

Jimmy's Grilled Shrimp ♦ GF
Chargrilled Gulf Shrimp on a bed of rice pilaf. Topped with lemon butter sauce.
1 Skewer - \$16 • 2 Skewers - \$22

Oysters

The freshest oysters around.

There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Oysters on the Half Shell ♦ GF
Served with cocktail sauce, horseradish & crackers.
½ dozen - Market Price • 1 dozen - Market Price

Chargrilled Oysters ♦ GF
Select oysters topped with our own house blend of garlic butter sauce and parmesan.
½ dozen - Market Price • 1 dozen - Market Price

Salads

Bill's Dinner Salad - \$15
Crisp romaine, tomatoes, sweet onions, seasonal vegetables and cheeses. Topped with one of these great menu items:
Chargrilled or fried chicken breast
♦ GF- **Grilled or blackened tuna**
Calamari rings or fried popcorn shrimp

Garden Salad - \$4
\$3.00 charge for garden salad instead of coleslaw

18% Gratuity included on parties of six or more.

♦ GF - Gluten Free

Steamed Dinners

We Sell Crab Crackers for Your Leftover Crabs
(No Substitutions Please)

Alaskan Snow Crab 1 1/2 lb • 2 lb ^{Market Price} ♦ GF
Served with corn on the cob & new potatoes.

Alaskan King Crab - 1 1/4 lb \$45 ♦ GF
Served with corn on the cob & new potatoes.

Dungeness Crab - 1 lb \$32 • 1 1/2 lb \$40 ♦ GF
Served with corn on the cob & new potatoes.

Blue Crabs 1 lb - \$17 • 2 lbs - \$30 ♦ GF
Blue Crabs steamed with Old Bay seasoning and garlic butter. Served with corn on the cob and new potatoes.

Crab Feast - \$41 ♦ GF
1/2 lb Blue, 1/2 lb Dungeness, & 1/2 lb Snow Crab served with corn and new potatoes.

Crab Feast for Two - \$81 ♦ GF
Bill serves up 4lbs of crab on the biggest crab feast in our 25 year history. Enjoy all of our crab on one huge platter. Snow, Dungeness, & Blue Crab. Served with corn on the cob and new potatoes.

Special of the House ♦ GF
Bayou Bill's big bucket of steamed shrimp, oysters, clams, crabs, mussels, smoked sausage, potatoes & corn.
With Snow Crab - \$37
With Blue Crab - \$32

Sandwiches

Po-Boys
Po-Boys come with lettuce, tomato, onion, french fries, and coleslaw. Served on Gambino's Crusty French Bread.
Fish - \$14 • Shrimp - \$14 • Oysters - \$14

Bayou Burger - \$12
8oz Premium beef patty on a sourdough bun with lettuce, tomato, and onion. Served with french fries.



Seasonal Specials



Blackened Tuna Orleans - \$20
Fresh fish rolled in a blend of cajun spices and seared in a cast iron skillet, topped with Orlean's sauce and green onions. Served with baked potato, steamed vegetables and hushpuppies.

Shrimp Alfredo - \$19
Fresh Gulf shrimp sautéed with mushrooms, tomatoes, spinach and green onions, then tossed in our own creamy alfredo sauce with penne pasta. Served with French Bread.

Chicken & Sausage Alfredo - \$17.50
Chicken and spicy Andouille Sausage sautéed with mushrooms, tomatoes, spinach and green onions, then tossed in our own creamy alfredo sauce with penne pasta. Served with Bread.

Steamed Shrimp & Veggies - \$17 ♦ GF
Fresh shrimp with seasonal vegetables served with fat free cheese sauce.
Veggies Only - \$12

Dessert

Key Lime Pie - \$4.50 • Peanut Butter Pie - \$4.50

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