



BAYOU BILLS CRAB HOUSE



Santa Rosa Beach

850-267-3849

Panama City

850-235-1010

APPETIZERS

Bayou Bill's Seafood Gumbo

Southern style with a light clam based roux, fish, okra, shirmp and tomatoes.

8oz \$5.5 12oz \$7.

Smoked Tuna Dip \$8.5

5 oz Smoked Tuna Dip and 5 oz Pimento Cheese.

GF Steam Shrimp \$12.

½ lb you peel 'em. Served hot and spicy.

Wisconsin Cheese Curds \$8.5

Hand breaded flash-fried, straight from Wisconsin!

Onion Rings \$8.

Beer battered, crispy fried.

Blue Crab Dip (for 2) \$13.

Crabmeat in a blend of light cheeses with scallions and creole spices.

Crab and Corn Bisque

Fresh Crab in a rich cream broth, red bell pepper and corn.

8oz \$6. 12oz \$7.5

Alligator \$10.5

Bite size pieces of alligator served over a bed of rice pilaf.

Sautéed, Blackened or Fried

Calamari \$9.

Tender calamari rings fried crispy.

Stuffed Mushrooms \$9.

Our deviled crab stuffing in fresh mushroom caps.

GF Steamed Mussels \$10.

1 dz mussels steamed in white wine and garlic butter.

GF Paradise Shrimp (for 2) \$12.5

Butterfly shrimp in spicy lemon pepper gravy.

BAYOU FAVORITES

Janie's Ponchartrain

Blackened filet of fish and a fried softshell crab finished with Louisiana style spicy cream sauce.

Fish of the Day \$27. ~ Grouper \$34.

GF Jimmy's Parmesan Shrimp

Gulf shrimp chargrilled in our cajun butter finished with parmesan and green onions.

1 skewer \$16. ~ 2 skewers \$22.

GF Blackened Fish

Fresh filets rolled in a blend of cajun spices, seared on a cast iron skillet, topped with our lemon butter and green onions.

Catfish \$19.~Fish of Day \$24.~Grouper 29.

Blackened Tuna Orleans \$23.

Fresh tuna rolled in a blend of cajun spices, seared on a cast iron skillet, topped with our special Orlean's sauce and green onions. Served with baked potato, vegetables.

Bill's Alfredo (No substitutions please)

Sautéed with mushrooms, tomatoes, spinach and green onions. Tossed in a creamy alfredo sauce with penne pasta.

Served with fresh bread.

Shrimp \$19. Chicken and Sausage \$17.5

Stuffed Parmesan

Fresh filets stuffed with crabmeat dressing, topped with our creamy parmesan sauce. Baked potato, vegetables and hushpuppies.

Fish of the Day \$24. Grouper \$31.

Pan Sautéed Orleans

Fresh fish lightly dusted, pan sautéed and topped with Louisiana crawfish tails in a cajun spiced cream sauce. Served with baked potato, vegetables and hushpuppies.

Fish of the day \$25. Grouper \$32.

FRIED DINNERS

Fried entrées served with french fries, coleslaw and hushpuppies.

Gulf Shrimp \$21.

Straight from the Gulf!

Fish and Shrimp

Catfish \$19.~Fish of Day \$24.~Grouper 29.

Shrimp and Oysters \$21.5

1 Soft-shell Crab \$18. ~ 2 Soft-shell Crabs \$25.

1 Soft-shell w/Shrimp \$22.~w/Oysters \$23.

Bayou Platter

Golden fried fish, deviled crab, oysters, shrimp, clam strips and corn on the cob.

Catfish \$25.~Fish of Day \$30.~Grouper \$37.

Fish Dinner

Catfish \$16. ~ Fish of the Day \$23. Grouper \$30.

Oyster \$22.

Select oysters from the Gulf Coast.

Popcorn Shrimp \$16.

Golden bite-size shrimp.

Chicken Tenders \$16.

Tender strips of lean chicken.

Bayou Platter for Two

Golden fried fish, deviled crab, oysters, shrimp, clam strips and corn on the cob.

Catfish \$46. ~ Fish of Day \$51~Grouper \$60.

We use a blended vegetable oil for frying. We DO NOT use peanut oil.

All of our seafood, meats and produce are proudly Domestically-Sourced.

Bayou Bill's serves only wild-caught crabs.

FROM THE STEAMER

Steamed entrées served with garlic butter, corn on the cob and new potatoes.

GF Blue Crabs 1lb \$20. ~ 2lb \$35.

Local Blue Crabs steamed with Old Bay.

GF Dungeness Crab 1lb \$34. ~ 1 1/2lb \$45.

A cold water crab with a soft mild flavor.

GF 1lb Steam Shrimp \$25.

Gulf shrimp, you peel 'em.

GF Special of the House

Bayou Bill's big bucket of steamed oysters, shrimp, clams, crabs, mussels and smoked sausage.

Blue Crab \$38. ~ Snow Crab \$42.

GF Crab Feast for Two \$110.

4lbs of crab piled high. Blue crab (when available) Snow Crab and Dungeness Crab.

We sell crab crackers for your leftovers \$3.

GF Alaskan Snow Crab

Tender sweet crab with a hint of saltiness.

1 1/2 lb \$44. ~ 2lb \$65. ~ 4lb \$120.

GF Alaskan King Crab 1 1/4 \$60.

Delicate and delicious, the Daddy Longlegs of crabs.

GF Shrimp and Crab Boil \$32.

Gulf shrimp with snow crab and smoked sausage.

GF Crab Feast \$58.

Blue Crab (when available), Snow and Dungeness.

GF Ultimate Feast for 2 (or more) \$150.

Bill is serving the biggest feast ever in our 33 year history. 1 lb Shrimp, 1 1/2 lb Snow Crab, 1 1/4 lb King Crab, with 2 cold water lobster tails.

FROM THE BROILER

Broiled entrées served with baked potato, seasonal vegetables and hushpuppies.

Seafood Platter \$28.

Fish, deviled crab, scallops and shrimp.

Crab Cakes \$22.

3 of Bayou Bill's special recipe.

Broiled Fish

Fresh filets topped with our lemon butter and scallions.

Fish of the Day \$23. ~ Grouper \$30.

Shrimp and Scallops \$26.

Lightly seasoned fresh shrimp with tender sea scallops.

Crab Cakes and Shrimp \$23.

2 of Bill's crab cakes and fried shrimp.

Stuffed Gulf Shrimp \$22.

Fresh Gulf Shrimp stuffed with Bill's crabmeat dressing.

FROM THE GRILL

New York Strip Steak \$28.

USDA choice strip loin prepared your way. Served with baked potato, corn on the cob, garlic bread and a garden salad.

GF Chargrilled Chicken \$17.

Lightly seasoned. Served with baked potato, coleslaw and hushpuppies.

GF Chargrilled Tuna \$22.

Served with baked potato with green bean almandine.

Hickory Smoked Ribs

Tender hickory smoked pork ribs. Served with corn on the cob, french fries, coleslaw and hushpuppies.

1/2 rack \$16. ~ Full Rack \$23.

1/2 rack and fried shrimp \$20.

SANDWICHES

Sandwiches served with french fries, coleslaw and pickle spear.

PoBoys \$14.

Served on Gambio's crusty french bread.

Fish of Day, Shrimp or Oyster

Grouper.. add \$6.

Softshell Crab Sandwich \$15.

Lightly breaded and deep fried.

Bayou Burger \$12.

12 oz of premium beef patties seasoned with our house blend of spices. Served on a kaiser roll.

Add Cheddar Cheese \$1.

SALADS

Honey Mustard, Ranch, Blue Cheese, Thousand Island, Greek Vinaigrette, and Oil & Vinegar

GF Garden Salad \$5.

Crispy greens, tomato, sweet onion with seasonal garden vegetables.

\$3 charge for garden salad instead of coleslaw.

Bill's Bayou Salad \$16.

Garden fresh greens, pimento cheese, shrimp salad and smoked tuna with rainbow rotini topped with mozzarella and cheddar cheese.

Dinner Salad \$15.

Crisp romaine, tomatoes, sweet onions and seasonal vegetables. Topped with one of these menu items:

Grilled or Blackened Tuna ~ Grilled or Fried Chicken ~ Grilled Shrimp or Fried Popcorn Shrimp

OYSTERS

GF Raw Oysters

A coastal favorite. Served with cocktail sauce, horseradish, and crackers.

1/4 dz \$4.5 ~ 1/2 dz \$9. ~ 1 dz \$17.

GF Chargrilled

Chargrilled in our cajun garlic butter, finished with parmesan and green onion.

1/4 dz \$6. ~ 1/2 dz \$12. ~ 1 dz \$22.

GF Steamed

Select oysters steamed on the half shell. Garlic butter, cocktail sauce and crackers.

1/4 dz \$5. ~ 1/2 dz \$9.5 ~ 1 dz \$18.

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, please consult a physician.

DESSERT

Key Lime Pie \$5.5

Peanut Butter Pie \$6.

18% Gratuity included on parties of six (6) or more.