



~Hamburgers & Po Boys~

Served with French Fries
(American, Pepperjack or Cheddar cheese/.75
dressed /.50)

- Bay Burger**.....\$7.99
Char-grilled U.S.D.A. Ground beef.
- Depot Bacon Cheese Burger**.....\$9.99
Char-grilled with crispy bacon & cheese
- Po-Boys, Fried Shrimp, Oyster or Fish**.....\$10.99
- Roast Beef Po-Boy**.....\$10.99
- Zydeco Shrimp Po-Boy**.....\$11.99
Sauteed shrimp in a garlic & black pepper sauce
- Tenderloin Tips Po-Boy**.....\$12.99
Topped with Chef's Louie's garlic Aioli
- Surf & Turf Po-Boy**.....\$14.99
Tenderloin tips topped with our Zydeco shrimp

~Appetizers in the District~

- Shrimp Cocktail or Remoulade**..\$11.99
Boiled shrimp on a bed of lettuce, topped with
Cocktail or Rémoulade your choice
- Fried Green Tomatoes**.....\$11.99
Topped with boiled shrimp and Rémoulade
served on a bed of lettuce
- Zydeco Shrimp**.....\$13.99
Served with lots of French bread
- Oysters La Luzianne**.....\$12.99
6 flash fried oysters topped with Chef Louie's
garlic Aioli & Parmesan
- Tara's Crab Cakes** (1)\$8.99 .. (2)\$15.99
Served on a bed of mixed greens, topped with
our classic Rémoulade sauce
- Onion Rings** (Sm.) \$4.99 (Lg.)\$ 7.99
Hand sliced, thin and crispy, served with our
classic Rémoulade
- ★ **Eggplant Algiers (#1 Seller)** \$14.99
Fried eggplant medallions layered with boiled
shrimp, crab cake and crabmeat, topped with
a light cream Sherry sauce

~Soups &

French Market Salads~

*(House made dressings: Creole Vinaigrette,
Blue Cheese, Rémoulade, Ranch, Caesar also
Oil & Vinear available)*

- Terrebonne Chowder** \$4.99(cup)/\$8.99(bowl)
A Boston seafood Chowder, Creole style
- N'awlins Gumbo** \$4.99(cup)/ \$6.99(bowl)
Chicken and Andouille sausage gumbo
- House Salad**.....\$2.99
- Ginger's Favorite Spinach Salad** \$10.99
Fresh spinach, mushrooms, bacon, walnuts,
boiled eggs and Bleu cheese
- Chef Louie's Caesar**.....\$6.99
Romaine hearts tossed with garlic, croutons &
Parmesan cheese
- **Note: to Spinach or Caesar:**
Add grilled or fried chicken/\$5
Add boiled or fried shrimp /\$6
Add flashed fried oysters /\$6
- NOLA Shrimp Salad**.....\$8.99
Scoop of our delicious shrimp salad, served on a
bed of chopped salad
- Chicken Salad**.....\$7.99
Made in house, served on a bed of chopped salad
- Seafood Salad**.....\$15.99
Crabmeat, boiled shrimp, fried oyster & fried
crawfish tails on a bed of fresh greens.

~Pasta Specialties~

(served with veggie & salad)

- Chef Louie's Parmesan**
Eggplant or Chicken/13.99 Veal/\$15.99
A Chef Louie classic
- Pasta Primavera**.....\$13.99
Fresh seasonal veggies in a lite cream sauce,
tossed with pasta
- Shrimp or Oysters N'Awlins**....\$17.99
Fried & served over pasta, topped with garlic
Aioli & Parmesan cheese (shrimp can be boiled)
- Pasta De Orleans**.....\$19.99
A bounty from the Gulf, oysters, shrimp,
& blue crab in a tomato basil cream sauce,
tossed with pasta
- Mardi Gras Pasta**.....\$18.99
Shrimp, crawfish, oysters & artichoke hearts,
herbs & spices in a light Sherry cream sauce.
- ★ **Eggplant Algiers Pasta**.....\$18.99
Fried eggplant medallions layered with boiled
shrimp, crab cake and crabmeat, topped with a
light cream Sherry sauce over pasta

~Classic Seafood Platters~

(Served with French fries & veggie)

- Shrimp Platter**.....\$15.99
- Fried Fish Platter**.....\$14.99
- Oyster Platter**.....\$17.99
- Duo Platter**.....\$17.99
Fried shrimp, fish or oysters, choose two
- Trio Platter**.....\$19.99
Fried shrimp, fish & flash fried oysters
- Seafood Platter**.....\$22.99
A true seafood bounty. Shrimp, fish, oysters,
soft shell crab & mini crab cake

~Steaks Fire Pit Grilled~

(Served with Chef Louie potatoes & veggie)

- Chef Louie Filet** -7oz.....\$19.99
Char-grilled on our brick firepit
- Black & Bleu Filet** -7oz.....\$20.99
Grilled to your specification
- T-Bone Steak** -18 oz.....\$20.99
Seasoned & grilled to perfection
- Char-Grilled Ribeye**-16oz.....\$20.99
- Double Cut Pork Chop**.....\$14.99
Grilled & glazed with Chef Louie's smokey Bourbon grill sauce

~Historic District Specialties ~

(Served with Chef Louie potatoes & veggie)

- Surf & Turf**.....\$24.99
Char-grilled filet served with our Zydeco Shrimp, a house specialty
- Blackened Redfish**.....\$19.99
Pan seared in hot skillet, a spicy Cajun dish
- Redfish Galvez**.....\$22.99
Grilled Redfish topped with a smokey Bourbon sauce

~On the "Bay" side~

- Veggie of the Day.....\$2.99
- French Fries.....\$2.99
- Cajun smashed potatoes.....\$2.99
- Sweet Potato Fries.....\$4.00

~Kid's Caboose Menu~

(10 and under, please)

- Spaghetti & Meatball**.....\$4.99
- Chicken tenders, with fries**.....\$4.99
- Fried shrimp with fries**.....\$4.99
- Fried fish with fries**.....\$4.99
(Veggies can be substituted for French fries)

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health officials for further information

Open: Tues-Thur. 11am-8pm
Fri. 11am-9pm, Sat. 9am-9pm
Sunday Brunch - 11am-3pm

~Weekly Lunch Specials \$8.00~

11am-2pm

- *(served with potatoes, veggie & salad)
- *Tuesday: Half a Baked Chicken**
- Wednesday: Spaghetti & Meatballs**
- *Thursday: Liver & Onions**
- *Friday: Fried Fish Fridays**

~Weekly Night Specials~ 5pm-8pm

(Served w/potatoes, veggie & salad)

- Tues: Filet Night**.....\$12.99
- Wed: Double Cut Pork Chop**....\$10.99
- Thurs: AUCE Fried Shrimp**...\$12.99

Historic District Desserts

- Classic Bread Pudding**.....\$4.99
Served warm and topped with Praline sauce
- Hummingbird Cake**.....\$5.99
A combination of peaches, pineapples, bananas, pecans & cinnamon, topped with a Philadelphia cream cheese icing & pecans

Chef Specialities of the day ~Ask Server

 ~House Wines~

(By the Glass)

- Redwood Creek** Chardonnay, Cabernet, Malbac, Merlot, Pinot Grigio, Moscato \$5
- Brut Champagne \$4.99
- Prosecco \$7.50

(Also more selections by the bottle)

~House Special Mixed Drinks~

- House Special Bloody Mary \$6.50
- Bloody Mary Absolute \$7.50
- Bloody Mary Grey Goose \$8.50
- Traditional Mimosa \$4.75
- Long Island Ice Tea \$8.00
- House Margarita \$6.25
- Top Shelf Margarita \$8.25
- Malibu Rum Punch \$6.50

On draft -Yuengling, Abita Amber, Blue Moon & Lazy Magnolia's Southern Pecan

(We serve bottle beer, & we also have a full service bar)

136 Blaize Ave. *Bay St. Louis, MS