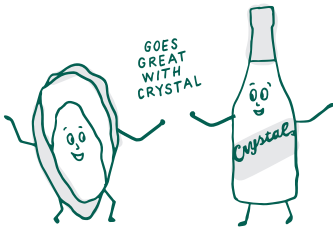


The Bywater

ALL DAY

MIXED GREEN SALAD	14
+8 fried chicken / +10 fried shrimp or oyster	
SHRIMP & AVOCADO REMOULADE* romaine, fried onion, chive	22
SPRING RADISH watercress, spinach, poppyseed, buttermilk	14
+8 fried chicken / +10 fried shrimp or oyster	
HUSH PUPPIES cheddar, scallions, chipotle aioli	14
SHRIMP COCKTAIL cocktail sauce, lemon	23
FRIED CHICKEN AND MAC SALAD fried in lard	26
CLASSIC CHEESEBURGER cheddar, LTO, pickles, house sauce	20
RICH MAN'S RED BEANS 'N RICE	7 CUP / 17 BOWL
add andouille or fried chicken +8	
SEAFOOD GUMBO	11 CUP / 25 BOWL
crab, oyster, crawfish, shrimp	



PO BOYS *Dressed*

FRIED SHRIMP*	22
add beef gravy +3	
CRISPY FRIED OYSTERS*	24
FRIED GREEN TOMATO	19
calabrian chilies, pickled shallots, green goddess	
NASHVILLE HOT CHICKEN	22
sour pickles, apple slaw, blue cheese	
MUFFALETTA	21
provolone, coppa, mortadella, sopresatta, olive salad	

OYSTERS

OYSTERS HALF SHELL*	24 / 42
cocktail sauce, mignonette	
OYSTER SHOOTER	9
BROILED OYSTERS (3)	18
harissa butter	



SIDES

CREOLE SPICED FRIES	7
MACARONI SALAD	7
BUTTERED GRITS	9

DESSERT

BYWATER BEIGNETS	12
CARAMEL POT DE CREME	12
MB SLICE OF PIE a la mode +3	11

Lunch Special

SERVED 'TIL 3 PM

PO BOY shrimp, oyster, muffaletta, or nashville hot chicken

SIDE creole fries or mixed salad

DRINK draft beer, sazerac, pimps cup or non-alcoholic

Only **\$28**

BE NICE OR LEAVE

YOU KNOW WHAT TO DO @THEBYWATERCA #THEBYWATERCA

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have a medical condition.
We apply a 4% surcharge to help us bridge the gap between tipped and non-tipped (kitchen) staff.

House Cocktails

CRESCENT CITY CLASSICS

- SAZERAC** 16
rye, armagnac, Herbsaint, Peychauds, gomme
- FROZEN VOODOO DAQUIRI** 14
rum blend, lime, pomegranate, lime, bitters
add amaro float +2
- CLARIFIED RAMOS GIN FIZZ** 15
gin, lemon, lime, milk, orange flower water, soda
- NITRO PIMMS CUP** 15
gin, Pimm's, lemon, cane, bitters
- HURRICANE** 14
rum blend, passion, Campari, lemon
- ABSINTHE SUISSESE** 17
St. George absinthe, Sip Simth gin, orgeat, egg white, heavy cream, mint, orange flower water
- VIEUX CARRE** 16
Rittenhouse rye, brandy, Benedictine, sweet vermouth, Peychauds, Angostura

STIFF AND STIRRED

- BLACK MANHATTAN** 17
Buffalo Trace bourbon, amaro Averna, sweet vermouth, angostura bitters
- INDUSTRY O.F.** 17
Knob Creek rye, amaro Nonino, Fernet, lemon twist
- THE BYWATER COCKTAIL** 17
Appleton rum, Green Chartreuse, amaro Averna, golden falernum

Mirror Specials

- ST. GEORGE ABSINTHE VERTE** 14
BLACK LICORICE, CITRUS, SARSA-PARILLA
- BUTTERFLY CLASSIC** 16
ANISE, FENNEL, CITRUS, MINT
- LA MUSE VERTE** 18
TARRAGON, FENNEL, MATCHA SPICE, LICORICE
- VIEUX PONTARLIER** 17
WORMWOOD, MINT, FENNEL

EXOTIC DELIGHTS

- MAKE CARROTS COOL AGAIN** 14
chile infused tequila, orange liqueur, carrot, lime, cilantro
- HEAR NO EVIL** 16
Mijenta blanco, Bozal mezcal, orgeat, crystal hot sauce, lime, bitters
- INTO THE GARDEN** 14
snap pea infused gin, herbsaint, ginger, gomme, bell pepper, cucumber, lemon
- HUCK-A-BUCK** 15
vodka or tequila, madeira, watermelon, lemon
- CRESCENT CITY SWIZZLE** 14
hibiscus infused vodka, orgeat, lime, pineapple
- RED DRESS RUN** 15
strawberry infused Campari, Lillet blanc, cava, lemon
- EASTSIDE** 14
vodka, cucumber, lime, mint
- TOKYO SMASH** 21
Yamakazi distiller's reserve, ginger, lemon, mint

Non-Alcoholic

- NOLA Chicory Iced Coffee 8
- Verve Coffee 5
- Hot Tea 4
- Iced Tea 4
- Coke, Sprite, Diet Coke 4
- Abita Root Beer 4
- Fever Tree Soda Water 5
- Fever Tree Ginger Ale 5
- Fever Tree Ginger Beer 5
- Lemonade 5
- Watermelon Agua Fresca 6
- Seasonal Soda 6