The BYWATER

OYSTERS

OYSTERS HALF SHELL*
cocktail sauce, mignonette

6 for **24**
12 for **42**

BROILED OYSTERS*

HARISSA BUTTER	18
OYSTERS ROCK A FELLA	20
OYSTER SHOOTER	9
FRIED OYSTER OR SHRIMP PLATE	20

PO BOYS *Dressed*

FRIED SHRIMP* 21
add beef gravy +3

CRISPY FRIED OYSTERS* 23

FRIED GREEN TOMATO 19
calabrian chilies, pickled shallots, green goddess

NASHVILLE HOT CHICKEN 20
blue cheese, sour pickles, apple slaw

MUFFALETTA 21
provolone, coppa, mortadella, sopresatta, olive salad

SIDES

MACARONI SALAD	6
CREOLE SPICED FRIES	6

Desserts

BYWATER BEIGNETS	12
BUTTERSCOTCH POT DE CREME	12
MANRESA BREAD PIE a la mode +3	10

Starters

BEETS 15
dill, creme fraiche, smoked trout, everything spice

EGGPLANT 16
grapes, stracciatella, zucchinni, capers, bell peppers, red wine

HUSH PUPPIES 14
cheddar, scallions, chipotle aioli

SHRIMP COCKTAIL 21
cocktail sauce, lemon

BRUSSELS 15
squash, bourbon maple, pickled peppers

DIRTY RICE 16
black rice, herb butter

Greens

add protein +8 fried chicken, +10 shrimp or oyster

MIXED GREENS 14
fennel, cucumber, sherry vinaigrette

APPLE CHOPPED SALAD 16
celery, mint, peanuts, fish sauce vinaigrette

SHRIMP & AVOCADO REMOULADE* 18

Entrees

RICH MAN'S RED BEANS 'N RICE **7** CUP / **17** BOWL
add andouille or fried chicken +8

SEAFOOD GUMBO **10** CUP / **23** BOWL
crab, oyster, crawfish, shrimp

FRIED CHICKEN AND MAC SALAD 25
fried in lard

BYWATER CHEESEBURGER 22
pork belly, avocado, crispy onion, house bbq, jalapeno

MARKET VEG JAMBALAYA 24
seasonal vegetables, dirty rice, wild mushrooms

YAKAMEIN 26
beef cheeks, sundried tomatoes, braised greens

MARKET FISH* 35
crawfish etouffee

PORK CHOP 33
brown butter, apples, brussels

N.Y. STEAK AND FRIES 48
16oz steak, brassica, Bywater steak sauce

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 14
rye, armagnac, Herbsaint, Peychauds, gomme

FROZEN VOODOO DAQUIRI 13
rum blend, lime, pomegranate, lime, bitters
add amaro float +2

CLARIFIED RAMOS GIN FIZZ 13
gin, lemon, lime, milk, orange flower water, soda

NITRO PIMMS CUP 14
gin, Pimm's, lemon, cane, bitters

HURRICANE 13
rum blend, passion, Campari, lemon

PECANDOLET 16
brown butter bourbon, pecan orgeat, cream, eggwhite, nutmeg

STIFF AND STIRRED

BLACK MANHATTAN 17
Woodford Reserve bourbon, Averna, Carpano Antica vermouth, chicory-pecan bitters

INDUSTRY O.F. 17
Knob Creek rye, amaro Nonino, Fernet, lemon twist

OLMEC OLD FASHIONED 21
Tres Generaciones reposado, mezcal piloncillo cinnamon, chocolate bitters

STIFF AND STIRRED (CONT'D)

MARTINI # 2 15
Venus # 2 gin, black pepper and star anise infused vermouth, oniont

THE BYWATER COCKTAIL 15
appleton rum, Green Chartreuse, Amaro Averna, golden falernum

EXOTIC DELIGHTS

MAKE CARROTS COOL AGAIN 15
chile infused tequila, carrot, orange liquor, cilantro lime

PIGEON POST 14
appleton Rum, Black Strap rum, campari, cava, vanilla, lime

HOUSE TODDY 14
brandy, apple pie syrup, lemon

HUCK-A-BUCK 14
vodka or tequila, madeira, watermelon, lemon

HONSHU HIGHBALL 28
Yamakazi 12 or Hakashu 12, Fever Tree club soda, shiso, lemon

BY-TAI 14
rum blend, banana, coconut, orange, orgeat

EASTSIDE 14
vodka, cucumber, lime, 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

Staff Picks

VODKA 12
MEILE VODKA

MEZCAL 13
BOZAL ENSAMBLE

GIN 13
UNLCE VALS BOTANICAL

WHISKEY 12
ELIJAH CRAIG SMALL BATCH