

Howe's Bayou

Cold Plates

Smoked Salmon - Served with capers, red onion and horseradish sauce 9.95

Smoked Peppered Mackerel - from Maine 9.95

Great Lakes Smoked Whitefish Dip - 9.95

Smoked Fish Sampler - House cured Salmon, peppered Mackerel and Whitefish dip- 16.95

*Oysters on the $\frac{1}{2}$ shell (Raw Oysters) 9.95 / $\frac{1}{2}$ doz. 17.95 / doz.

Hot Plates

Steamed Gulf Shrimp - in the shell with butter and garlic 9.95 / $\frac{1}{2}$ doz. 17.95 / doz.

Calamari - Flash fried, with peperoncini relish 8.95

Mussels - Creole style or in white wine and garlic 9.95

Sesame Chicken Strips - Ranch or BBQ 6.95

Popcorn Crawdads - mild Cajun spiced and fried 9.95

Cajun Fried Shrimp 9.95

Tenderloin tips in voodoo Sauce 10.95

Howe's Hot Wings -6.95

Voodoo BBQ Shrimp - Marinated and grilled 9.95

Baton Rouge Crawfish Cakes - served with honey roasted garlic sauce 9.95

Andouille Encrusted Pan Fried Oysters - served with Cajun remoulade 9.95

Crawfish Boil - a pound of Crawdads in a Creole boil 8.95

Sautéed Alligator Sausage - served with peppers, onions and white wine 9.95

Spinach & Artichoke Dip - baked with Asiago cheese 6.95



Soups & Salads

Gumbo - Hearty chicken and Andouille sausage in a rich brown roux -
Cup 2.95 / Bowl 5.25

Crawfish Bisque - Classic lobster and crawfish stock with crawfish tails
finished with sherry and cream cup 3.95 /Bowl 5.95

Caesar Salad - 4.50

Mixed Green Salad - 3.95

Hot Green Salad - blanched vegetables tossed with mixed baby greens in a
warmed vinaigrette - 4.95

(Add Chicken 4, Six Shrimp 6, Salmon 7)

Howe's Bayou

Po' Boys

*Traditional New Orleans-style sandwiches served on a French loaf
over our Southern Slaw with House-Made Potato Chips*

*Voodoo Chicken - strips of grilled chicken tossed in our savory New Orleans
BBQ sauce 7.95*

Catfish - fried or blackened with Cajun spice 8.95

Steak & Cheese - with peppers and onions 9.95

BBQ Pulled Pork - in a sweet tangy sauce 7.95

Cajun Shrimp - coated with Cajun seasonings and fried 10.95

Andouille Sausage - Louisiana style beef and pork sausage 7.95

Gator Sausage - alligator and pork sausage 9.95

Andouille Sausage Encrusted Oysters - pan fried 9.95

Portabella & Mixed Sweet Peppers - sautéed 7.95

Veggie - mixed greens and vegetables in Balsamic vinaigrette 6.95

Fresh Half Pound Ground Round with House Made Chips 6.95

Fresh Great Lakes Perch Sandwich 11.95

Sides

Red Beans and Rice 2.95

Butter Beans 2.95

Southern Slaw 1.95

Macaroni & Cheese 3.95

Dirty Rice 2.95

Collard Greens 2.95

Sweet Potato Fries 2.95

Garlic Smashed Potatoes 2.95

Corn Maque Choux 2.95

House-Made Chips 2.95

Howe's Bayou

Lunch (until 4pm)/Dinner Entrées

All entrées come with one additional side

Mississippi Farm Raised Catfish - mustard fried in corn meal or blackened, served with Dirty Rice 9.95/14.95

Fresh Great Lakes Perch - with sautéed vegetables 14.95/19.95

Blackened Voodoo Chicken Salad - over warmed mixed greens and veggies served with our original **New Orleans Voodoo Sauce** 9.95/14.95

Salmon Caesar Salad - with seared or Blackened Salmon 16.95

Atchafalaya Chicken - Citrus and Cardamom spice rubbed chicken breast served over rice with Corn Maque Choux 8.95/13.95

Short Rib - braised beef in a tomato based pan gravy, served with garlic mashed potatoes 18.95

***Rib-Eye** - grilled or blackened served with Garlic Mashed Potatoes 19.95

***Rib-Eye** - with our **New Orleans Voodoo Sauce** 21.95

Jambalaya - tomato scented rice with chicken and Andouille sausage 8.95/13.95

Shrimp Creole - spicy tomato sauce with peppers, onions and celery 10.95/16.95

Chicken Creole - 9.95/13.95

Vegetarian Creole - with seasonal vegetables and portabellas 8.95/12.95

Red Beans & Rice & Andouille Sausage - 8.95/12.95

N'Orleans Pasta - Chorizo, chicken and crawfish in a spiced light cream sauce 10.95/15.95

Pearl River Pasta - seared shrimp in a creamy Creole sauce 9.95/15.95

Voodoo BBQ Shrimp - marinated and grilled shrimp skewers served over rice or our Hot Green salad 10.95/17.95

Crawfish Etouffee' - Smothered crawfish stew. 11.95/16.95

Shrimp Etouffee' - Smothered shrimp stew 10.95/15.95

Baton Rouge Crawfish Cakes - 2 or 3 cakes and our honey roasted garlic sauce, served with Dirty Rice 10.95/15.95

**Cooked to order: consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.*

Howe's Bayou

Sweet Thangs

***Peach Cobbler** - sweet Georgia peaches under warmed cobbler and whipped cream 4.25*

***Bread Pudding** - with California raisins and sweet Bourbon sauce 4.25*

***Chocolate Brownie Sundae** - served under vanilla ice cream drizzled with Chocolate sauce 5.50*

***Key Lime Pie** - custard style pie with Florida Key Lime and a graham cracker crust 4.25*

"Howe's Bayou" travels well.

We offer full service or drop off catering for any occasion, Private or Business.

Let us create a custom menu just for your event.

Professional wait staff, bartenders and chefs are at your disposal.

Most of our menu is available by the quart, half or full pans. Please give us 24hrs for special orders.

We can provide that little something to finish off your party or holiday meal, or let us take care of everything, from start to finish.

Call us anytime at (248) 691-7145.

Info@howesbayouferndale.net

