## ALL DAY

**MIXED GREEN SALAD**
+8 fried chicken / +10 fried shrimp or oyster

**SHRIMP & AVOCADO REMOUlade***
romaine, fried onion, chive

**SPRING RADISH**
watercress, spinach, poppyseed, buttermilk
+8 fried chicken / +10 fried shrimp or oyster

**HUSH PUPPIES**
cheddar, scallions, chipotle aioli

**SHRIMP COCKTAIL**
cocktail sauce, lemon

**FRIED CHICKEN AND MAC SALAD**
fried in lard

**CLASSIC CHEESEBURGER**
cheddar, LTO, pickles, house sauce

**RICH MAN’S RED BEANS ‘N RICE**
add andouille or fried chicken +8

**SEAFOOD GUMBO**
crab, oyster, crawfish, shrimp

### SIDES

**CREOLE SPICED FRIES**

**MACARONI SALAD**

**BUTTERED GRITS**

### DESSERT

**BYWATER BEIGNETS**

**CARAMEL POT DE CREME**

**MB SLICE OF PIE** a la mode +3

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**FRIED SHRIMP***
add beef gravy +3

**CRISPY FRIED OYSTERS***

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

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

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

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### 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, pimms cup or non-alcoholic

Only $28

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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
rye, armagnac, Herbsaint, Peychauds, gomme

Frozen Voodoo Daquiri
rum blend, lime, pomegranate, lime, bitters
add amaro float

Clarified Ramos Gin Fizz
gin, lemon, lime, milk, orange flower water, soda

Nitro Pimms Cup
gin, Pimm’s, lemon, cane, bitters

Hurricane
rum blend, passion, Campari, lemon

Absinthe Suissesse
St. George absinthe, Sip Simth gin, orgeat, egg white, heavy cream, mint, orange flower water

Vieux Carre
Rittenhouse rye, brandy, Benedictine, sweet vermouth, Peychauds, Angostura

Exotic Delights

Make Carrots Cool Again
chile infused tequila, orange liqueur, carrot, lime, cilantro

Hear No Evil
Mijenta blanco, Bozal mezcal, orgeat, crystal hot sauce, lime, bitters

Into the Garden
snap pea infused gin, herbsaint, ginger, gomme, bell pepper, cucumber, lemon

Huck-a-Buck
vodka or tequila, madeira, watermelon, lemon

Crescent City Swizzle
hibiscus infused vodka, orgeat, lime, pineapple

Red Dress Run
strawberry infused Campari, Lillet blanc, cava, lemon

Eastside
vodka, cucumber, lime, mint

TOKYO SMASH
Yamakazi distiller’s reserve, ginger, lemon, mint

Stiff and Stirred

Black Manhattan
Buffalo Trace bourbon, amaro Averna, sweet vermouth, angostura bitters

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

The Bywater Cocktail
Appleton rum, Green Chartreuse, amaro Averna, golden falernum

Non-Alcoholic

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