

# Bayview Cafe

850 Bayview Ave 39530 · +12284363000 · Updated: Jan 14, 2026

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## FRUITS, GRAINS & GRITS 2

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### Clean Living Fruit Platter

**\$11.99**

seasonal melon, pineapples, citrus supremes, berries, housemade crème fraîche

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### Stone Ground Grits^

**\$5.99**

Fresh cream, butter, and love!

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## BATTER UP 3

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### Traditional Stack

**\$10.99**

three buttermilk or blueberry pancakes, maple syrup, whipped butter

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### Beignets

**\$11.99**

housemade beignets, powdered sugar dusting

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### French Toast

**\$12.99**

battered and griddled cinnamon raisin brioche, powdered sugar, fresh berries, chantilly cream, maple syrup, butter

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## EGGSELLENT DECISIONS 6

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### The New Yorker\*

**\$18.99**

8oz usda choice new york strip, two farm fresh eggs

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### O! Reliable^

**\$13.99**

two farm fresh eggs, applewood smoked bacon, breakfast sausage links, or grilled, smoked ham

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### Deuces & Eggs\*

**\$16.99**

two farm fresh eggs, two silver dollar pancakes, two slices of applewood smoked bacon, two breakfast sausage links, stone ground grits, crispy home fries

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### Ginormous Chicken Fried Steak

**\$17.99**

buttermilk-battered chicken-fried steak, two farm fresh eggs, housemade black pepper country gravy

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### Steak & Egg Bagel

**\$15.99**

seared marinated flank steak, griddled bagel, scrambled eggs, roasted peppers, american cheese, chef's pepper sauce

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### Egg White Omelet

**\$13.99**

three egg whites, spinach, mushrooms, diced tomatoes, asparagus, roasted red peppers, swiss cheese, choice of breakfast potatoes, stone ground grits, toast or fresh biscuit

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## OMELETS, BENNIES & SKILLETS 4

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| <b>Ham and Cheese Omelet</b>   | <b>\$14.99</b> |
| sautéed ham and american cheese  |                |
| <b>Denver Omelet^</b>  | <b>\$15.99</b> |
| sautéed ham, onion, bell pepper, house three cheese sauce  |                |
| <b>Back Bay Omelet</b>   | <b>\$17.99</b> |
| blackened shrimp, lump blue crab, andouille sausage, green onions, melted swiss, crawfish étouffée |                |
| <b>Eggs Benedict</b>   | <b>\$15.99</b> |
| poached eggs, canadian bacon, toasted english muffin, warm hollandaise                             |                |

## DAILY EXTRAS 13

|                                |                |
|--------------------------------|----------------|
| <b>Toast</b>                   | <b>\$2.99</b>  |
| <b>English Muffin</b>          | <b>\$2.99</b>  |
| <b>Bagel and Cream Cheese</b>  | <b>\$4.99</b>  |
| <b>Smoked Ham Steak</b>        | <b>\$7.99</b>  |
| <b>Applewood Smoked Bacon^</b> | <b>\$4.99</b>  |
| <b>Breakfast Sausage</b>       | <b>\$4.99</b>  |
| <b>Canadian Bacon</b>          | <b>\$5.99</b>  |
| <b>NY Strip</b>                | <b>\$12.99</b> |
| <b>Country Sausage Gravy</b>   | <b>\$3.99</b>  |
| <b>Country Potatoes^</b>       | <b>\$4.99</b>  |
| <b>One Egg any Style</b>       | <b>\$2.99</b>  |
| <b>Short Stack</b>             | <b>\$7.99</b>  |
| <b>Buttermilk Biscuit</b>      | <b>\$3.99</b>  |

## APPETIZERS 8

|   |                |
|---|----------------|
| <b>Cheese Bites</b>   | <b>\$12.99</b> |
| herbed breaded cheese bites served with the chef's signature dipping sauce              |                |
| <b>Crispy Chicken Tenders</b>   | <b>\$12.99</b> |
| buttermilk-battered jumbo tenders, firecracker pickles, and your choice of sauce        |                |
| <b>Fried Twice-Baked Potato Bites</b>   | <b>\$12.99</b> |
| deep-fried croquettes of baked potato, cheese, bacon, green onion with spicy sour cream |                |
| <b>Crab Fingers - MP</b>  |                |
| broiled n.o. bbq crab fingers, diced pepper, shallot, garlic, toasted country bread     |                |

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|--|----------------|
| <b>Boudin Balls</b>  | <b>\$12.99</b> |
| flash-fried housemade boudin balls, creole mustard sauce, red pepper jam, pickles                                  |                |
| <b>Mater Cakes^</b>  | <b>\$17.99</b> |
| housemade local lump crab cakes, flash-fried green tomatoes, rich velvety creole crab & crawfish sauce             |                |
| <b>Debris Waffle Fries</b>   | <b>\$14.99</b> |
| housemade pulled pot roast, hot giardiniera of vegetables, pot roast gravy, melted cheese, fried egg, waffle fries |                |
| <b>Oyster BLT</b>  | <b>\$17.99</b> |
| flash-fried oysters, pork belly bacon, tomato jam, collard greens, parmesan bread crumb                            |                |

## FROM THE SOUP KETTLE & GARDEN 6

|   |                |
|---|----------------|
| <b>Loaded Potato Soup</b>   | <b>\$8.99</b>  |
| cubed russets, heavy cream, smoked bacon bits, sharp cheddar, sour cream, scallion  |                |
| <b>Chicken and Sausage Gumbo^</b>   | <b>\$8.99</b>  |
| the acadian classic, dark roux, tender pulled chicken breast, cajun smoked pork sausage, served with white rice   |                |
| <b>Apple Berry Salad</b>  | <b>\$15.99</b> |
| garden fresh greens, crisp granny smith apples, raspberries, strawberries, blackberries, blueberries, grape tomatoes, toasted pecans, feta cheese, poppy seed vinaigrette                 |                |
| <b>Southern Fried Chicken Salad</b>   | <b>\$16.99</b> |
| iceberg lettuce, baby spinach, grape tomatoes, avocado, smoked bacon, diced egg, sharp cheddar, crispy chicken tenders  |                |
| <b>Tuna Poke Salad</b>  | <b>\$18.99</b> |
| marinated fresh ahi tuna, fresh garden greens, avocado, cucumber, pineapple, tomato, shaved radish, toasted almonds, togarashi wontons, chili crisp oil, ponzu pickled ginger vinaigrette |                |
| <b>Wedge</b>  | <b>\$14.99</b> |
| iceberg lettuce, smokey bacon, heirloom tomatoes, red onions, bleu cheese, chives, diced egg, smoked paprika crouton  |                |

## THE SANDWICH BOARD 9

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|--|----------------|
| <b>Classic Club</b>  | <b>\$15.99</b> |
| thin-sliced roasted turkey, black forest ham, double smoked bacon, cheddar, lettuce, vine ripe tomato, choice of artisan bread |                |
| <b>Classic Reuben^</b>   | <b>\$15.99</b> |
| thin-shaved corned beef, sauerkraut, swiss, thousand island, grilled marble rye  |                |
| <b>Mississippi Debris Poboy</b>  | <b>\$16.99</b> |
| southern pot roast, french fries, rich brown gravy, lettuce, tomato, pickle, crusty french bread, brown gravy for dipping      |                |
| <b>French Dip</b>  | <b>\$16.99</b> |
| feather-sliced prime rib, swiss, horseradish sauce, au jus, crusty french bread  |                |

## Gulf Shrimp or Oyster Po-Boy

"dressed and pressed" crusty french bread, spicy rémoulade, green tomato chow-chow, your choice of

### AVAILABLE OPTIONS

Gulf White Shrimp: \$16.99

Gulf Oysters: \$22.99

## BLT

a whopping 12 slices of double smoked bacon, vine-ripened tomatoes, tender butter lettuce, sliced avocado, green goddess dressing, choice of artisan bread

**\$15.99**

## Yard Bird Sandwich

crispy fried buttermilk marinated chicken breast, thinly shaved black forrest ham, grated comté, steen's® cane syrup and whole grain mustard aioli, king's hawaiian® bun

**\$15.99**

## Bulgogi Cheese Steak

bulgogi marinated tri tip, onions, mushrooms, bell pepper, pickled vegetables, sesame seeds, cheddar, spicy aioli

**\$16.99**

## Open-Face Roast Beef

thinly-shaved roast prime rib, buttered toasted texas toast, mashed potatoes, vegetable, brown gravy

**\$15.99**

## ENTRÉES 19

### Chicken Fried Chicken

two buttermilk-battered crispy chicken breasts, black pepper country gravy, fluffy mashed potatoes

**\$16.99**

### Southern Pot Roast

slow-braised beef, russet potatoes, carrots, celery, onion, rich brown gravy

**\$17.99**

### Bayview Café Shrimp & Crawfish Pasta

gulf white shrimp, crawfish tails, bell pepper, garlic, fresh tomatoes, savory tarragon cream sauce, linguini

**\$21.99**

### Not Your Mama's Meatloaf

our mixture of seasonings, ground beef and smoked pork belly, onion, bell pepper, celery, carrots, garlic, apple ketchup glaze, southern mashed potatoes

**\$16.99**

### Seafood Platter - MP

fried local hand-battered catfish, shrimp, oysters, and crab cake, crawfish étouffée, french fries, hushpuppies, coleslaw, tartar and cocktail sauce

### Classic Burger

fresh ground half pound angus patty, crisp lettuce, vine ripe tomato, shaved red onion, soft potato bun, pickle spear

### AVAILABLE OPTIONS

\$15.99

Add Cheese: \$1.75

Sub Impossible™ Burger:

\$3.00

### Slow-Roasted Prime Rib of Beef

usda choice garlic and herb roasted prime rib, creamy horseradish sauce, au jus

### AVAILABLE OPTIONS

12oz: \$31.99

14oz: \$34.99

16oz: \$38.99

### Country Fried Steak

house-cut and made buttermilk battered chicken fried steak, black pepper country gravy, southern mashed potatoes

**\$17.99**

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|--|----------------|
| <b>Steak Frites</b>  | <b>\$31.99</b> |
| hand-cut 12oz usda choice ribeye, caramelized shallots, maître d' butter, garlic parmesan steak fries                                |                |
| <b>850 Hamburger Steak</b>   | <b>\$16.99</b> |
| house blend ground chuck hamburger steak, sautéed mushrooms, caramelized onions, brown gravy, mashed potatoes                        |                |
| <b>Fried Catfish</b>   | <b>\$18.99</b> |
| fried local farm raised hand-battered catfish fillets, french fries, coleslaw, hushpuppies, tartar sauce                             |                |
| <b>Fried Shrimp Platter</b>  | <b>\$19.99</b> |
| fried hand-battered gulf white shrimp, french fries, hushpuppies, coleslaw, cocktail and tartar sauce                                |                |
| <b>NY Strip Steak</b>  | <b>\$38.99</b> |
| 12oz hand-cut certified angus ny strip, chargrilled, herb butter, mashed potatoes  |                |
| <b>Salmon</b>  | <b>\$27.99</b> |
| pan-seared atlantic salmon, haricot vert, roasted mushrooms, fingerling potatoes, cherry tomato, sweet and savory pecan brown butter |                |
| <b>Oyster and Grits</b>  | <b>\$28.99</b> |
| southern fried oysters, smoked southern collard greens, tasso stone ground cheese grits, mushroom tomato gravy                       |                |
| <b>Mahi Mahi</b>   | <b>\$27.99</b> |
| blackened mahi mahi, tasso stone ground cheese grits, smoked southern collard greens, roasted shiitake mushrooms, n.o. bbq sauce     |                |
| <b>Pastalaya</b>   | <b>\$20.99</b> |
| seared chicken, shrimp, smoked sausage, tasso, shallot, garlic, spicy parma rosa sauce, linguini                                     |                |
| <b>Shrimp Scampi</b>   | <b>\$22.99</b> |
| local jumbo gulf white shrimp, lemon garlic herb butter sauce, red pepper flake, angel hair pasta                                    |                |
| <b>Country Fried Pork Chops</b>  | <b>\$18.99</b> |
| two center-cut hand-battered fried pork chops, garlic mashed potatoes, café brown gravy  |                |