

Bywater American Bistro

APPETIZERS

2 YEAR ANNIVERSARY CRAWFISH BOIL

MARCH 15TH, 2020

Swordfish Escabeche/ Sweet Potato/ Snap Peas/ Fennel/ Fresno Chili — 14

Pickled Shrimp/ Celery/ Buttermilk/ Trout Roe — 14

Little Gem/ Whipped Avocado Butter/ Hazelnuts/ Soft Herbs — 12

Chilled Sweet Pea Soup/ Carrot Confit/ Crouton/ Buttermilk Sorbet — 12

Country Pâté/ Dijon/ Whipped Lardo/ Pickles/ Frisée/ Grilled Bread — 13

Bread + Butter — 5

BOILED SEAFOOD

10 — Crawfish Per Pound/ Purged and Hand Selected from Rayne, LA

11 — Gulf Shrimp Per Half Pound/ U-10/ Lemon/ Remoulade

12 — Florida Little Neck Clams By the Dozen/ Boil Broth/ Parsley/ Grill Bread

7 — Boiled Vegetables/ Poche's Andouille Sausage/ Corn/ Garlic/ Crimini Mushroom/ Fingerling Potato/ Pineapple

ENTRÉES AND VEGETABLES

Juniper Roasted Pork Belly/ Minted Pea Purée/ Wild Rice/ Pickled Mushrooms — 25

Steamed Red Snapper/ Broccoli Rabe/ Crystal Hollandaise — 26

Half Chicken/ Little Gem Lettuce/ Dijon Vinaigrette — 22

Potato Gratin/ Fontina Fondue/ House-Spiced Potato Chip Crumble — 7

Roasted Cabbage/ Navy Beans/ Basil Gremolata — 7

Roasted Baby Carrots/ Fermented Carrot Puree/ Blanc Vermouth/ Aromatic Bread Crumb/ Bitter Herbs — 7

DESSERT

Satsuma Sherbet — 6

Spiced Nutella Custard/ Crystalized Hazelnuts/ Lime — 6

Three Cheeses or Five Cheeses/ Accoutrements/ Grilled Bread/ Seeded Lavash — 17/21

In consideration of the COVID-19 pandemic, this menu was printed just for you, and will be discarded after your meal.

A GRATUITY OF 20% WILL BE APPLIED TO PARTIES OF 9 OR MORE.

THANKS FOR COMING

NINA, LARRY & LEVI

FOOD DISCLAIMER CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.