

tye's restaurant & bar

seafood

served with choice of starch and vegetable

sautéed tilapia \$17

topped with a shrimp and leuca pepper cream sauce

blackened redfish \$19

topped with a spicy crawfish cream sauce

grilled mahi mahi \$20

topped with a shrimp and crawfish cream sauce

southwestern grouper \$21

sautéed and topped with a southwestern black bean and corn salsa

gulf shrimp \$17

hand battered and served with homemade cocktail sauce

gulf oysters \$17

hand battered and served with homemade cocktail sauce

starch choices

garlic roasted potatoes

rosemary mashed potatoes

vegetable choices

sautéed squash

steamed asparagus

*we welcome your well behaved children
20% gratuity added to parties of 6 or more*

*all menu items are made to order. keep in mind certain items take longer time to prepare
(consuming raw or undercooked meat, poultry, seafood, or shellfish may increase your risk of
food borne illness)*

tye's

restaurant & bar

dinner menu

120 North Congress
601-949-3434

tye's restaurant & bar

appetizers

fried portabella fingers \$8

lightly fried mushroom fingers served with homemade marinara

sautéed crab cakes \$10

baby lump crab cakes with spicy remoulade

seafood toast \$8

crab, crawfish, and shrimp breaded and lightly fried on french bread slices

bbq shrimp \$8

generous portion of peeled shrimp sautéed in a spicy Worcestershire sauce

spinach & artichoke dip \$8

stovary spinach and artichokes in a cream sauce with fried bowties

salads

shrimp caesar \$9

romaine with parmesan cheese and croutons

fried chicken \$8

lightly fried tenderloins dined on a bed of iceberg and romaine with tomatoes, onions and cheese

grilled chicken \$8

marinated and grilled breast sliced on a bed of iceberg and romaine with tomatoes, onions and cheese

fried crawfish \$10

lightly fried on a bed of iceberg and romaine with tomatoes, onions and cheese

salad dressings: ranch, comeback, caesar, italian, blue cheese, balsamic vinaigrette, honey mustard, oil & vinegar

tye's restaurant & bar

pastas

cajun chicken and crawfish \$14

grilled chicken and crawfish tails with fettuccine tossed in a spicy cream sauce

shrimp marinara \$13

sautéed shrimp tossed with angel hair and homemade tomato basil marinara

shrimp and crawfish \$14

sautéed shrimp and crawfish tossed with bowtie pasta and a spicy cream sauce

chicken florentine \$13

grilled chicken breast tossed with fettuccine in a spinach & artichoke cream sauce

shrimp primavera \$14

sautéed shrimp tossed with angel hair pasta and vegetables in a parmesan cream sauce

beef

served with choice of starch and vegetable

all grilled beef is marinated and char-grilled over open flame

8oz filet mignon \$25

12oz ribeye \$24

12oz new york strip \$24

veal medallions \$19

thinly sliced sautéed medallions and topped with sautéed shrimp and mushrooms

chicken

served with choice of starch and vegetable

chicken portabella \$17

marinated grilled breasts with sliced portabellas and

topped with homemade tomato basil marinara

chicken florentine \$18

pan fried chicken breast topped with a spinach & artichoke cream sauce

bayou chicken \$18

grilled marinated breast topped with a spicy shrimp and crawfish cream sauce