

# Struggles with Low Supply

Theodore, Alabama



BAYLEY'S, the restaurant that gave the world West Indies salad and fried crab claws, is sputtering along without regular access to oysters or crab. They still have access to fish and shrimp, and they are still serving their mullet and grits on Wednesday nights. But without crab, Bayley's signature dishes have been removed from the menu. The business is holding on by a thread. Katie Smith, a granddaughter of the owners, says the restaurant won't last long like this. Meager catches and fewer tourists are the reasons. "My grandfather is having a hard time letting go," she says. Bill Bayley has vowed to close rather than serve imported seafood. As of Gravy press time, the doors are still open.



THE MISSION of the Southern Foodways Alliance is to document, study, and celebrate the diverse food cultures of the changing American South.

[www.southernfoodways.org](http://www.southernfoodways.org)

662-915-5993

[sfmail@olemiss.edu](mailto:sfmail@olemiss.edu)



PUBLICATION OF GRAVY is underwritten by Mountain Valley Spring Water.

*Thank you*