

# APPETIZERS

SIGNATURE CRAB BALLS [6]	8.95
Shrimp + crab meat, celery, green onion, bell pepper and signature herb blend. Fried in breadcrumbs and served on cocktail sauce	
CRAB CAKES [2]	11.95
Half pound of pan seared lump crab cakes with serrano cream sauce	
LONESTAR CALAMARI	10.95
Lightly fried calamari rings + tentacles, jalapeños, tomatoes served with marinara + serrano ranch	
SEARED AHI TUNA*	10.95
Spring mix, mandarin oranges, avocado, wasabi vinaigrette + ponzu sauce	
SHARK BITES	8.95
Tender shark filet bites in Shiner Bock beer batter with serrano ranch dipping sauce	
STUFFED JALAPEÑOS [5]	8.95
Stuffed with shrimp, crab + jack cheese	
SIGNATURE SLIDERS [4]	7.95
Classic cheeseburger + frazzled onions	
TRIPLE-DOUBLE SLIDERS [3]	9.95
Double meat + double bacon + double cheese + mayo	
CHICKEN WINGS [10]	Regular 10.95   Boneless 8.95
(red hot, extra hot, volcano, spicy bbq, honey bourbon bbq, mango habañero, spicy garlic, lemon pepper, garlic parmesan, honey chipotle, cilantro lime)	
POPCORN SHRIMP	7.95
Regular or red hot	
FAJITA QUESADILLAS	9.95
Beef, chicken, or combination	
MUCHO NACHOS	9.95
Queso blanco, refried beans, pickled jalapenos, lettuce, guacamole, pico de gallo, sour cream, + choice of seasoned beef, chicken, or combination. Fajita Beef + 2.00	
APPETIZER SAMPLER	13.95
Lone Star calamari, 3 stuffed jalapeños, 5 onion rings + queso blanco	
QUESO BLANCO	cup 5.95   bowl 6.95
Served with salsa + fresh tortilla chips	
CRAB QUESO	bowl 10.95
Served with jalapeño cheddar tortilla chips	
CHIPS & SALSA	3.95
CORNBREAD MUFFINS	3.95
Served with jalapeño honey butter	

# SEAFOOD SPECIALTIES

BOILED SHRIMP WITH POTATOES + CORN	
1 pound	18.95
SHRIMP COCKTAIL [8]	10.95
OYSTERS ON THE ½ SHELL*	
½ dozen	8.95
1 dozen	15.95
BOILED CRAWFISH WITH POTATOES + CORN	
1 pound	market price
3 pounds	market price

# SOUPS + SALADS

Choice of balsamic, honey mustard, honey lime, wasabi, spicy peanut or citrus vinaigrettes, creamy Italian, bleu cheese, ranch, light ranch, serrano ranch or thousand island dressings	
SEAFOOD GUMBO	cup 6.95   bowl 10.95
Classic gulf coast gumbo with shrimp and crab meat	
RED BEANS & RICE	cup 4.95   bowl 6.95
Spicy red beans + white rice, andouille sausage slices, cornbread muffin	
CHICKEN TORTILLA SOUP	cup 4.95   bowl 6.95
Shredded chicken, avocado, cheddar jack cheese, black beans, corn, tomato, tortilla strips	
SHRIMP CRAB AVOCADO SALAD	13.95
Jumbo shrimp, crab meat, avocado, grape tomato, salad mix, kalamata olives, eggs + thousand island dressing	
AHI TUNA SALAD*	13.95
Peppercorn crusted tuna, spring mix, garbanzo beans, bell pepper, carrots + honey lime vinaigrette	
GRILLED CHICKEN SALAD	10.95
Mixed greens, romaine, marinated chicken, jicama, tortilla strips, matchstick carrots, honey lime + spicy peanut vinaigrette	
CRISPY CHICKEN SALAD	11.95
Popcorn chicken with tomatoes, jalapeño cheese quesadilla, bacon, mixed greens + honey mustard dressing	
CLASSIC CAESAR SALAD	
Grilled or Blackened	
Chicken	9.95
Shrimp	10.95
HOUSE SALAD	5.95
Garden or Caesar	

# BURGERS

1/2 lb. Premium Fresh Angus served with Sam's sea salt fries + house made pickles. Choice of american, swiss, pepper jack, monterrey jack, bleu cheese, or smoked gouda (sweet potato fries, onion rings or macaroni + cheese add 2.00)	
HATCH CHILE BURGER	12.95
Fire roasted hatch chile peppers, lettuce, smothered in queso blanco, artisan potato bun	
BBQ BACON CHEESEBURGER	12.95
Angus burger, American cheese, spicy bbq sauce, frazzled onions, bacon , lettuce, tomato, artisan potato bun	
TEX MEX HAYSTACK BURGER	12.95
Pepper jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan potato bun	
BRISKET BURGER	12.95
Angus burger topped with smoked gouda, shredded brisket, lettuce, tomato, honey bourbon BBQ sauce, artisan potato bun	
SWISS AVOCADO BURGER	12.95
Angus burger, Swiss cheese, avocado fan, lettuce, tomato, artisan potato bun	
CHEESEBURGER	10.95

# SANDWICHES

Served with Sam's sea salt fries (sweet potato fries, onion rings or macaroni + cheese add 2.00)	
GULF COAST GROUPEr	12.95
Tempura fried grouper filet, cole slaw, tomato, tartar sauce, artisan potato bun	
BLACKENED MAHI MAHI	12.95
Blackened or grilled mahi filet, lettuce, tomato, tartar sauce, whole wheat bun	
HALF + HALF PO'BOY	12.95
3 jumbo fried shrimp + 4 fried oysters with tartar sauce + lettuce served on fresh French bread	
SHRIMP PO'BOY	11.95
6 fried jumbo shrimp with tartar sauce + lettuce served on fresh French bread	
OYSTER PO'BOY	13.95
8 cornmeal breaded oysters with tartar sauce + lettuce served on fresh French bread	
SPICY BBQ CHICKEN	9.95
Grilled chicken, spicy bbq sauce, swiss cheese, bacon, lettuce, tomato, whole wheat bun	
CHICKEN SANDWICH	9.95
Grilled, crispy, or red-hot topped with Swiss cheese, whole wheat bun	
BLACKENED SHRIMP BLT WRAP	10.95
Shrimp, chipotle mayo, bacon, lettuce, tomato + choice of jalapeño cheddar or flour tortilla	

# TEX MEX

All tacos served with shredded cabbage, cilantro, serrano ranch, Spanish rice, pico de gallo, corn relish + choice of refried or borracho beans, corn or flour tortillas	
FISH TACOS	10.95
Fried, grilled, or blackened	
SHRIMP TACOS	11.95
Fried, grilled, or blackened	
SHARK TACOS	10.95
Fried, grilled, or blackened	
TACOS AL CARBON	
chicken	9.95
beef	10.95

# SEAFOOD BASKETS

Served with Sam's sea salt fries, cole slaw + hushpuppies (sweet potato fries, onion rings or macaroni + cheese add 2.00)	
SHRIMP	12.95
CATFISH	11.95
OYSTER	14.95
SAMPLER	13.95
1 catfish fillet, 2 crab balls, 4 jumbo shrimp	

# ENTRÉES

[Choice of 2 sides with each entrée] chef's seasonal vegetables, crispy new potatoes, cob corn, red beans, mashed potatoes, red potatoes, Sam's sea salt fries, white rice, Spanish rice, cole slaw (sweet potato fries, onion rings, or macaroni + cheese add 2.00) House salad counts as two sides	
GULF COAST PONTCHARTRAIN	17.95
Breadcrumb seared flounder topped with Louisiana crawfish tails, shrimp + crab meat	
BLACKENED MAHI MAHI	17.95
Seasoned to perfection with our house made blackening seasoning	
CAJUN GRILLED REDFISH	17.95
Topped with shrimp + crab lemon butter sauce	
SHRIMP + GRITS	15.95
Jumbo shrimp, parmesan panko fried grit cake, chipotle cream sauce	
FLOUNDER WITH JALAPEÑO CREAM SAUCE	16.95
Pan seared flounder, topped with jalapeño cream, tomatoes, cilantro	
SHRIMP + CRAWFISH ÉTOUFFÉE	15.95
Crawfish tails + jumbo shrimp smothered in a butter blend of onions, peppers, celery, garlic, served over rice [Choice of House or Caesar salad]	
MIXED GRILL	12.95
Marinated chicken & shrimp with grilled bell pepper, onion + mushroom	
SHRIMP BROCHETTE	15.95
Applewood smoked bacon wrapped shrimp stuffed with jalapeno + pepper jack cheese	
GRILLED GULF SHRIMP	14.95
Grilled, blackened or spicy BBQ	
SHIPWRECK CHICKEN	13.95
Parmesan crusted chicken breast + sundried tomato cream sauce	
GRILLED CHICKEN	11.95
Herb peppercorn marinated chicken breast	
SIMPLY PREPARED	14.95
Choose a fresh fillet of redfish or flounder, grilled or blackened	

# DESSERTS

PRALINE BEIGNETS	5.95
Praline sauce stuffed beignets topped with candied pecans, powdered sugar	
CHOCOLATE CHIP BROWNIE SUNDAE	5.95
Warm brownie wedges, vanilla bean ice cream, chocolate sauce, whipped cream	
STRAWBERRY CHEESECAKE	4.95
Classic cheesecake, strawberry sauce, whipped cream, and fresh strawberries	
KEY LIME PIE MARTINI	4.95
Key lime pie slice, whipped cream, lime wheel	
DESSERT TRIO	6.95
Strawberry cheesecake, key lime pie, chocolate chip brownie	

