

APPETIZERS

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

SEAFOOD SPECIALTIES

BOILED SHRIMP WITH POTATOES + CORN 1 pound	18.95
SHRIMP COCKTAIL [8]	11.95
OYSTERS ON THE ½ SHELL* ½ dozen 8.95 1 dozen 15.95	
BOILED CRAWFISH WITH POTATOES + CORN 1 pound 3 pounds	market price market price

SOUPS

SEAFOOD GUMBO Classic gulf coast gumbo with shrimp + crab meat, cornbread muffin	cup 6.95 bowl 10.95
RED BEANS + RICE Spicy red beans + white rice, andouille sausage slices, cornbread muffin	cup 4.95 bowl 6.95
CHICKEN TORTILLA SOUP Shredded chicken, avocado, cheddar jack cheese, black beans, corn, tomato, tortilla strips	cup 4.95 bowl 6.95



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, seasoned fries, onion rings or macaroni + cheese additional up-charge]	
HANGOVER BURGER* Angus Burger with smoked gouda cheese, bacon, fried egg, frazzled onions, jalapeño garlic mayo, artisan potato bun	12.95
BRISKET BURGER* Angus burger topped with smoked gouda, shredded brisket, lettuce, tomato, honey bourbon BBQ sauce, artisan potato bun	12.95
BBQ BACON CHEESEBURGER* Angus burger, American cheese, spicy bbq sauce, frazzled onions, bacon, lettuce, tomato, artisan potato bun	12.95
TEX MEX HAYSTACK BURGER* Pepper jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan potato bun	12.95
SWISS AVOCADO BURGER* Angus burger, Swiss cheese, avocado fan, lettuce, tomato, artisan potato bun	12.95
CHEESEBURGER*	10.95

SANDWICHES

Served with Sam's sea salt fries [sweet potato fries, seasoned fries, onion rings or macaroni + cheese additional up-charge]	
SHRIMP PO'BOY 6 fried jumbo shrimp with tomato, tartar sauce + lettuce, fresh French bread	11.95
OYSTER PO'BOY 8 cornmeal breaded oysters with tomato, tartar sauce + lettuce, fresh French bread	13.95
HALF + HALF PO'BOY 3 jumbo fried shrimp + 4 fried oysters with tomato, tartar sauce + lettuce, fresh French bread	12.95
BLACKENED MAHI MAHI Blackened or grilled mahi fillet, lettuce, tomato, tartar sauce, whole wheat bun	12.95
SHRIMP BLT WRAP Blackened shrimp, chipotle mayo, bacon, lettuce, tomato + choice of jalapeño cheddar or flour tortilla	11.95
CHICKEN SANDWICH Grilled, crispy, or red-hot topped with Swiss cheese, whole wheat bun	9.95
SPICY BBQ CHICKEN SANDWICH Grilled chicken, spicy bbq sauce, Swiss cheese, bacon, lettuce, tomato, whole wheat bun	9.95

SALADS

Choice of balsamic, honey mustard, honey lime, wasabi, spicy peanut or citrus vinaigrettes, creamy Italian, bleu cheese, ranch, light ranch, serrano ranch, caesar or thousand island dressings	
SHRIMP CRAB AVOCADO SALAD Jumbo shrimp, crab meat, avocado, grape tomatoes, salad mix, kalamata olives, eggs + thousand island dressing	13.95
AHI TUNA SALAD* Peppercorn crusted tuna, spring mix, garbanzo beans, bell pepper, carrots + honey lime vinaigrette	13.95
SEAFOOD WEDGE SALAD Classic wedge with blue cheese dressing, bacon, grape tomatoes, blue cheese crumbles, crabmeat + shrimp	12.95
GRILLED CHICKEN SALAD Mixed greens, romaine lettuce, marinated chicken, jícama, tortilla strips, matchstick carrots, honey lime + spicy peanut vinaigrette	10.95
CRISPY CHICKEN SALAD Popcorn chicken with tomatoes, jalapeño cheese quesadillas, bacon, mixed greens + honey mustard dressing	11.95
CLASSIC CAESAR SALAD Grilled or Blackened chicken 9.95 shrimp 10.95	
HOUSE SALAD Garden or Caesar Wedge Salad	5.95 6.95

TEX MEX

Seafood 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 Fried, grilled, or blackened	10.95
SHRIMP TACOS Fried, grilled, or blackened	11.95
SHARK TACOS Fried, grilled, or blackened	10.95
SAM'S SOFT TACOS Guacamole, shredded cheddar jack cheese, lettuce, cilantro	
Chicken	9.95
Beef	10.95

SEAFOOD BASKETS

Served with Sam's sea salt fries, cole slaw + hushpuppies [sweet potato fries, seasoned fries, onion rings or macaroni + cheese additional up-charge]	
SHRIMP	12.95
CATFISH	11.95
OYSTER	14.95
SAMPLER 1 catfish fillet, 2 crab balls, 4 jumbo shrimp	13.95

ENTRÉES

GULF COAST PONTCHARTRAIN Breadcrumb seared flounder topped with Louisiana crawfish tails, shrimp + crab meat	17.95
STUFFED REDFISH Pan-seared redfish fillet stuffed with a crab cake, topped with lemon butter on a bed of spinach	19.95
BLACKENED MAHI MAHI Seasoned to perfection with our house made blackening seasoning	17.95
SHRIMP + GRITS Jumbo shrimp, parmesan panko fried grit cake, chipotle cream sauce	15.95
FLOUNDER WITH JALAPEÑO CREAM SAUCE Pan-seared flounder, topped with jalapeño cream, tomatoes, cilantro	16.95
CAJUN GRILLED REDFISH Topped with shrimp + crab, lemon butter sauce	17.95
SHRIMP + CRAWFISH ÉTOUFFÉE Crawfish tails + jumbo shrimp smothered in a buttery blend of onions, peppers, celery, garlic, served over rice [Choice of Garden or Caesar salad]	15.95
MIXED GRILL Marinated chicken + shrimp with grilled bell peppers, onions + mushrooms	13.95
SHRIMP BROCHETTE Applewood smoked bacon wrapped jumbo shrimp, stuffed with jalapeño + pepper jack cheese	17.95
GRILLED GULF SHRIMP Grilled, blackened or spicy BBQ on a bed of jalapeño slaw	14.95
SHIPWRECK CHICKEN Parmesan crusted chicken breast + sundried tomato cream sauce	13.95
GRILLED CHICKEN Herb peppercorn marinated chicken breast	12.95

SIDES

Choice of 2 sides with each entrée House salad counts as 2 sides [wedge salad substitution 1.00]	
Cole Slaw	Crispy New Potatoes
Cob Corn	Sea Salt Fries
Chefs Vegetables of the Day	Cornbread Muffins [add 1.00]
White Rice	Seasoned Fries [add 1.00]
Spanish Rice	Mac N Cheese [add 2.00]
Red Potatoes	Sweet Potato Fries [add 2.00]
Red Beans	Onion Rings [add 2.00]
Mashed Potatoes	