APPETIZERS

SIGNATURE CRAB BALLS [6] 8.95
Shrimp + crab meat, celery, green onion, bell pepper + signature herb blend, fried in breadcrumbs + served on cocktail sauce

CRAB CAKES [2] 11.95
Half pound of pan-seared lump crab cakes with serrano cream sauce

LONE STAR CALAMARI 10.95
Lightly fried calamari rings + tentacles, jalapeños, tomatoes, lemon butter, served with marinara + serrano ranch

SEARED AHI TUNA* 10.95
Spring mix, mandarin oranges, avocado, sesame seeds, wasabi vinaigrette + ponzu sauce

CRAB QUESO bowl 10.95
Served with jalapeño cheddar tortilla chips

QUESO BLANCO cup 5.95 | bowl 6.95
Served with salsa + fresh tortilla chips

SHARK BITES 8.95
Tender shark fillet bites in Shiner Bock beer batter with serrano ranch dipping sauce

STUFFED JALAPEÑOS [5] 8.95
Stuffed with shrimp, crab + jack cheese

BLACKENED SEARED BRIE 10.95
Served with apples, dried cranberries, dried apricots + garlic bread

SIGNATURE SLIDERS [4] 8.95
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]

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 jalapeños, lettuce, guacamole, pico de gallo, sour cream, + choice of seasoned beef, chicken, or combination. Fajita Beef [add 2.00]

APPETIZER SAMPLER 13.95
Lone Star calamari, 3 stuffed jalapeños, 5 onion rings + queso blanco

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 market price
3 pounds market price

SOUPS

SEAFOOD GUMBO cup 6.95 | bowl 10.95
Classic gulf coast gumbo with shrimp + crab meat, cornbread muffin

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

SAMS BOAT
Gulf Coast Kitchen + Sports Bar

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 12.95
Angus Burger with smoked gouda cheese, bacon, fried egg, frazzled onions, jalapeño garlic mayo, artisan potato bun

BRISKET BURGER 12.95
Angus burger topped with smoked gouda, shredded brisket, lettuce, tomato, honey bourbon BBQ sauce, 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

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, seasoned fries, onion rings or macaroni + cheese additional up-charge]

SHRIMP PO'BOY 11.95
6 fried jumbo shrimp with tomato, tartar sauce + lettuce, fresh French bread

OYSTER PO'BOY 13.95
8 cornmeal breaded oysters with tomato, tartar sauce + lettuce, fresh French bread

HALF + HALF PO'BOY 12.95
3 jumbo fried shrimp + 4 fried oysters with tomato, tartar sauce + lettuce, fresh French bread

BLACKENED MAHI MAHI 12.95
Blackened or grilled mahi fillet, lettuce, tomato, tartar sauce, whole wheat bun

SHRIMP BLT WRAP 11.95
Blackened shrimp, chipotle mayo, bacon, lettuce, tomato + choice of jalapeño cheddar or flour tortilla

CHICKEN SANDWICH 9.95
Grilled, crispy, or red-hot topped with Swiss cheese, whole wheat bun

SPICY BBQ CHICKEN SANDWICH 9.95
Grilled chicken, spicy bbq sauce, Swiss cheese, bacon, lettuce, tomato, whole wheat bun

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 13.95
Jumbo shrimp, crab meat, avocado, grape tomatoes, 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

SEAFOOD WEDGE SALAD 12.95
Classic wedge with blue cheese dressing, bacon, grape tomatoes, blue cheese crumbles, crabmeat + shrimp

GRILLED CHICKEN SALAD 10.95
Mixed greens, romaine lettuce, marinated chicken, jícama, tortilla strips, matchstick carrots, honey lime + spicy peanut vinaigrette

CRISPY CHICKEN SALAD 11.95
Popcorn chicken with tomatoes, jalapeño cheese quesadillas, bacon, mixed greens + honey mustard dressing

CLASSIC CAESAR SALAD
Grilled or Blackened chicken 9.95 | shrimp 10.95

HOUSE SALAD
Garden or Caesar 5.95
Wedge Salad 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 10.95
Fried, grilled, or blackened

SHRIMP TACOS 11.95
Fried, grilled, or blackened

SHARK TACOS 10.95
Fried, grilled, or blackened

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 13.95
1 catfish fillet, 2 crab balls, 4 jumbo shrimp

ENTRÉES

GULF COAST PONTCHARTRAIN 17.95
Breadcrumb seared flounder topped with Louisiana crawfish tails, shrimp + crab meat

STUFFED REDFISH 19.95
Pan-seared redfish fillet stuffed with a crab cake, topped with lemon butter on a bed of spinach

BLACKENED MAHI MAHI 17.95
Seasoned to perfection with our house made blackening seasoning

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

CAJUN GRILLED REDFISH 17.95
Topped with shrimp + crab, lemon butter sauce

SHRIMP + CRAWFISH ÉTOUFFÉE 15.95
Crawfish tails + jumbo shrimp smothered in a buttery blend of onions, peppers, celery, garlic, served over rice [Choice of Garden or Caesar salad]

MIXED GRILL 13.95
Marinated chicken + shrimp with grilled bell peppers, onions + mushrooms

SHRIMP BROCHETTE 17.95
Applewood smoked bacon wrapped jumbo shrimp, stuffed with jalapeño + pepper jack cheese

GRILLED GULF SHRIMP 14.95
Grilled, blackened or spicy BBQ on a bed of jalapeño slaw

SHIPWRECK CHICKEN 13.95
Parmesan crusted chicken breast + sundried tomato cream sauce

GRILLED CHICKEN 12.95
Herb peppercorn marinated chicken breast

SIDES

Choice of 2 sides with each entrée
House salad counts as 2 sides
[wedge salad substitution 1.00]

Cole Slaw
Cob Corn
Chefs Vegetables of the Day
White Rice
Spanish Rice
Red Potatoes
Red Beans
Mashed Potatoes
Crispy New Potatoes
Sea Salt Fries
Cornbread Muffins [add 1.00]
Seasoned Fries [add 1.00]
Mac N Cheese [add 2.00]
Sweet Potato Fries [add 2.00]
Onion Rings [add 2.00]