

SAM'S BOAT

Gulf Coast Kitchen + Sports Bar



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] 12.95

Half pound of pan-seared lump crab cakes with serrano cream sauce

LONE STAR CALAMARI 11.95

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

SEARED AHI TUNA* 11.95

Spring mix, mandarin oranges, avocado, sesame seeds, wasabi vinaigrette + ponzu sauce

CRAB QUESO bowl 11.95

Served with jalapeño cheddar tortilla chips

STUFFED JALAPEÑOS [5] 8.95

Stuffed with shrimp, crab + Monterey jack cheese

SAM'S SLIDERS [4] 8.95

Classic cheeseburger + frazzled onions

CHICKEN WINGS [10] Regular 11.95 | Boneless 8.95

Sauces: Red hot, honey bourbon BBQ, lemon pepper, garlic parmesan

POPCORN SHRIMP 7.95

Regular or red hot

FAJITA QUESADILLAS 9.95

Beef, chicken, or combination

APPETIZER SAMPLER 14.95

4 sliders, 8 boneless wings, cup of queso
[2.00 upcharge for regular wings]

BOAT SAMPLER 14.95

4 crab balls, popcorn shrimp, calamari, cup of queso
[2.00 upcharge for crab queso]

QUESO BLANCO cup 5.95 | bowl 7.95

Served with salsa + fresh tortilla chips

COCONUT SHRIMP [8] 9.95

Shrimp dipped in flaky coconut served with cajun marmalade

FAJITA NACHOS 9.95

Beef, Chicken, or combination, tostada nachos with refried beans, cheese blend, guacamole, sour cream, pico de gallo

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 14.95

Jumbo shrimp, crab meat, avocado, grape tomatoes, salad mix, kalamata olives, eggs + thousand island dressing

CRISPY CHICKEN SALAD 11.95

Popcorn chicken with tomatoes, jalapeño cheese quesadillas, bacon, mixed greens + honey mustard dressing

GRILLED CHICKEN SALAD 10.95

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

GRILLED CHICKEN CLASSIC CAESAR SALAD 9.95

Grilled or Blackened

HOUSE SALAD 4.95

Garden or Caesar

Wedge Salad [add 1.00]

SOUPS

CHICKEN + SAUSAGE GUMBO cup 5.95 | bowl 8.95

SEAFOOD GUMBO cup 7.95 | bowl 10.95

Classic gulf coast gumbo with shrimp + crab meat, cornbread muffin

RED BEANS + RICE cup 4.95 | bowl 7.95

Spicy red beans + white rice, andouille sausage slices, cornbread muffin

SEAFOOD SPECIALTIES

LOW COUNTRY BOIL 24.95

1/2 pound Snow Crab, 8 Boiled Shrimp, Sausage, Mushrooms, Potato + Corn

BOILED SHRIMP WITH POTATOES + CORN

1 pound 19.95

BOILED SNOW CRAB WITH POTATOES + CORN

1 pound 23.95

SHRIMP COCKTAIL [8] 11.95

OYSTERS ON THE HALF SHELL

1/2 dozen 9.95 dozen 17.95

BURGERS

1/2 lb. award winning butchers blend angus beef served with Sam's seasoned fries + house-made pickles. Choice of American, Swiss, pepper jack, Monterey jack, bleu cheese, or smoked gouda [sweet potato tater tots, onion rings or macaroni + cheese 2.00 up-charge]

HANGOVER BURGER 12.95

Angus Burger with smoked gouda cheese, bacon, fried egg, frazzled onions, jalapeño garlic mayo, Texas toast

TEX MEX HAYSTACK BURGER 12.95

Pepper jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan potato bun

BBQ BACON CHEESEBURGER 12.95

Angus burger, American cheese, spicy BBQ sauce, frazzled onions, bacon, lettuce, tomato, artisan potato bun

SWISS AVOCADO BURGER 12.95

Angus burger, Swiss cheese, avocado, lettuce, tomato, artisan potato bun

CHEESEBURGER 10.95

Angus burger, lettuce, tomato, choice of cheese, artisan potato bun

SANDWICHES

Served with Sam's seasoned fries [sweet potato tater tots, onion rings or macaroni + cheese 2.00 up-charge]

SHRIMP PO'BOY 11.95

6 fried jumbo shrimp with lettuce, tomato, tartar sauce, fresh French bread

OYSTER PO'BOY 13.95

Fried oysters with lettuce, tomato, tartar sauce, fresh French bread

CHICKEN SANDWICH 9.95

Grilled, BBQ, crispy, or red-hot topped with Swiss cheese, whole wheat bun

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

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

SAM'S SOFT TACOS Chicken 9.95 | Beef 10.95

Guacamole, cheddar jack cheese, lettuce, cilantro

SEAFOOD BASKETS

Served with Sam's seasoned fries, cole slaw + hushpuppies

SHRIMP [8] 13.95

CATFISH [4] 12.95

OYSTER [12] 15.95

SAMPLER 14.95

1 catfish fillet, 2 crab balls, 4 jumbo shrimp

ENTRÉES

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

SNAPPER PONTCHARTRAIN 19.95

Breadcrumb seared snapper 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

14OZ. RIBEYE* 23.95

Texas 44 Farms hand cut 14 ounce ribeye

SURF + TURF* 26.95

Texas 44 Farms hand cut 14 ounce ribeye with choice of 3 shrimp [fried, grilled, or brochette]

SHRIMP + SCALLOP PASTA DIABLO 16.95

Blackened shrimp + petite bay scallops, penne pasta + spicy parmesan cream sauce [does not include 2 sides]

FLOUNDER WITH JALAPEÑO

CREAM SAUCE 16.95

Pan-seared flounder, topped with jalapeño cream, tomatoes, cilantro

LEMON BUTTER REDFISH 18.95

Topped with shrimp + crab, lemon butter sauce

SHRIMP + CRAWFISH ÉTOUFFÉE 16.95

Crawfish tails + jumbo shrimp smothered in a buttery blend of onions, peppers, celery, garlic, served over rice

MIXED GRILL 14.95

Marinated chicken + shrimp with grilled bell peppers, onions + mushrooms

GRILLED GULF SHRIMP 14.95

Grilled, blackened or spicy BBQ

SHRIMP BROCHETTE 17.95

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

SHIPWRECK CHICKEN 13.95

Parmesan crusted chicken breast + sundried tomato cream sauce

GRILLED CHICKEN 12.95

Herb marinated chicken breast

SIDES

Cole Slaw

Corn on the Cob

White Rice

Spanish Rice

Red Potatoes

Red Beans

Mashed Potatoes

Crispy New Potatoes

Seasoned Fries

Chef's Vegetables of the Day

Cornbread Muffins [add 1.00]

Mac N Cheese [add 2.00]

Sweet Potato Tater Tots [add 2.00]

Onion Rings [add 2.00]

Dirty Rice [add 2.00]

DESSERTS

TRES LECHES CHEESECAKE 6.95

Triple layer cake with vanilla sponge cake, cheesecake, tres leches and cream cheese icing

BANANAS FOSTER BREAD PUDDING 6.95

Bread pudding bites topped with caramelized bananas foster. Served with homemade vanilla ice cream

CHOCOLATE CHIP BROWNIE SUNDAE 5.95

Warm brownie wedges, homemade vanilla ice cream, chocolate sauce + whipped cream [Gluten free option available]

KEY LIME PIE 5.95

Key lime pie topped with whipped cream + lime

*Warning: there is a risk associated with consuming raw animal protein. Additionally, older adults, young children, pregnant women or people who have chronic illness of the liver, stomach, blood, or have immune disorders, are at greater risk of serious illness from consuming these products and should eat them fully cooked. To learn more about foodborne illness and ways to prevent it, talk to your health care professional or your local health department. Visit www.foodsafety.gov