

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	
CEVICHE*	10.95
Shrimp + scallop ceviche, bell pepper, jalapeño, cilantro in fresh lime + grapefruit juice, regular or jalapeño tortilla chips	
 CRAB QUESO	bowl 11.95
Served with jalapeño cheddar tortilla chips	
QUESO BLANCO	cup 5.95 bowl 7.95
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 + 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, 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	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]	
CHIPS + SALSA	3.95

SEAFOOD SPECIALTIES

LOW COUNTRY BOIL	25.95
1/2 pound snow crab, 8 boiled shrimp, sausage, mushrooms, potato + corn	
BOILED SHRIMP WITH POTATOES + CORN	20.95
1 pound	
SNOW CRAB WITH POTATOES + CORN	24.95
1 pound	
SHRIMP COCKTAIL [8]	11.95
OYSTERS ON THE ½ SHELL*	
½ dozen 9.95 1 dozen 17.95	

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	
SOUP OF THE DAY	cup 5.95 bowl 8.95


BURGERS

½ 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, dirty rice, or macaroni + cheese 2.00 up-charge]

BAYOU BURGER	13.95
Blackened burger topped with crawfish tails, andouille sausage, fried jalapeños, pepper jack cheese, remoulade sauce, lettuce	
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	
HALF POUND ANGUS BURGER	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, dirty rice, or macaroni + cheese 2.00 up-charge]

 SHRIMP PO’BOY	11.95
6 fried jumbo shrimp with lettuce, tomato, tartar sauce, fresh French bread	
HALF + HALF PO’BOY	13.95
3 jumbo fried shrimp + 4 fried oysters with lettuce, tomato, tartar sauce, fresh French bread	
BLACKENED MAHI MAHI	12.95
Blackened or grilled mahi fillet, lettuce, tomato, tartar sauce, whole wheat bun	
CHICKEN SANDWICH	9.95
Grilled, BBQ, crispy, or red-hot topped with Swiss cheese, whole wheat bun	
SHRIMP BLT WRAP	11.95
Blackened shrimp, chipotle mayo, bacon, lettuce, tomato + choice of jalapeño cheddar or flour tortilla	

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	
AHI TUNA SALAD*	13.95
Peppercorn crusted tuna, green beans, spring mix, garbanzo beans, bell pepper, carrots + honey lime vinaigrette	
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, jicama, tortilla strips, matchstick carrots, honey lime + spicy peanut vinaigrette	
CLASSIC CAESAR SALAD	
Grilled or Blackened	
Chicken 9.95 Shrimp 10.95	
HOUSE SALAD	
Garden or Caesar	
Wedge Salad	
4.95 5.95	



Sam’s Specialty Menu Items

SEAFOOD BASKETS

Served with Sam’s seasoned fries, cole slaw + hushpuppies [sweet potato tater tots, onion rings, dirty rice, or macaroni + cheese 2.00 up-charge]

SHRIMP [8]	13.95
CATFISH [4]	12.95
OYSTER [12]	15.95
 SAMPLER	14.95
1 catfish fillet, 2 crab balls, 4 jumbo shrimp	


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	
Guacamole, cheddar jack, cheese, lettuce, cilantro	
Beef	10.95
Chicken	9.95

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	
14 OZ. 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]	
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	

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	Crispy New Potatoes
Cob Corn	Seasoned Fries
White Rice	Chef’s Vegetables of the Day
Spanish Rice	Cornbread Muffins [add 1.00]
Red Potatoes	Mac N Cheese [add 2.00]
Red Beans	Sweet Potato Tater Tots [add 2.00]
Mashed Potatoes	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

PRALINE BEIGNETS 5.95
Praline sauce stuffed beignets topped with candied pecans + dusted with powdered sugar