


Gulf Coast Kitchen + Sports Bar

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 coconut panko seared lump crab cakes with remoulade + serrano cream sauce 13.95

LONE STAR CALAMARI
Lightly fried calamari rings + tentacles, jalapeños, tomatoes, lemon butter, served with marinara + serrano ranch. 12.95

 **SEARED AHI TUNA***
Spring mix, mandarin oranges, avocado, sesame seeds, wasabi vinaigrette + ponzu sauce. 12.95

SHRIMP BROCHETTE [4]
Applewood smoked bacon wrapped jumbo shrimp, stuffed with jalapeño + cream cheese on frazzled onions served with drawn butter. 12.95

CEVICHE*
Shrimp + scallop ceviche, bell pepper, jalapeño, cilantro in fresh lime, mango + grapefruit juice, regular or jalapeño tortilla chips. 10.95

 **CRAB QUESO**
Served with jalapeño cheddar tortilla chips. bowl 12.95

QUESO BLANCO
Served with salsa + fresh tortilla chips. cup 6.95 | bowl 8.95

SHARK BITES
Tender shark fillet bites in Shiner Bock beer batter with serrano ranch dipping sauce. 10.95

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

SAM’S SLIDERS [4]
Classic cheeseburger + frazzled onions. 8.95

CHICKEN WINGS [10]
Sauces: Red hot, extra hot, volcano, spicy BBQ, honey bourbon BBQ, mango habañero, spicy garlic, lemon pepper, garlic parmesan, sweet chili sriracha Regular 12.95 | Boneless 9.95

POPCORN SHRIMP
Regular, red hot or sweet chili sriracha. 8.95

FAJITA QUESADILLAS
Beef, chicken, or combination. 10.95

FAJITA NACHOS
Beef, Chicken, or Combination tostada nachos with refried beans, cheese blend, guacamole, sour cream, pico de gallo. 10.95

APPETIZER SAMPLER
4 sliders, 8 boneless wings, cup of queso. 15.95 [3.00 upcharge for regular wings]

BOAT SAMPLER
4 crab balls, popcorn shrimp, calamari, cup of queso. 15.95 [3.00 upcharge for crab queso]

SEAFOOD SPECIALTIES

 **BOILED CRAWFISH WITH POTATOES + CORN**
1 pound. Market Price

LOW COUNTRY BOIL
1/2 pound snow crab, 8 boiled shrimp, sausage, mushrooms, potato + corn. 27.95

BOILED SHRIMP WITH POTATOES + CORN
1 pound. 20.95

SNOW CRAB WITH POTATOES + CORN
1 pound. Market Price

SHRIMP COCKTAIL [8] 11.95

OYSTERS ON THE ½ SHELL*
½ dozen. Market Price | 1 dozen. Market Price

SOUPS

CHICKEN + SAUSAGE GUMBO cup 5.95 | bowl 8.95


SEAFOOD GUMBO
Classic gulf coast gumbo with shrimp + crab meat, cornbread muffin. cup 7.95 | bowl 10.95

RED BEANS + RICE
Spicy red beans + white rice, andouille sausage slices, cornbread muffin. cup 4.95 | bowl 7.95

SOUP OF THE DAY cup 5.95 | bowl 8.95

SALADS

Choice of balsamic, honey mustard, honey lime, wasabi, spicy peanut or citrus vinaigrettes, creamy Italian, bleu cheese, ranch, light ranch, serrano ranch, caesar, spicy ginger or thousand island dressings

 **SHRIMP CRAB AVOCADO SALAD**
Jumbo shrimp, crab meat, avocado, grape tomatoes, salad mix, kalamata olives, eggs + thousand island dressing. 14.95

AHI TUNA SALAD*
Peppercorn crusted tuna, salad mix, green cabbage, edamame, matchstick carrots, fried wontons, spicy ginger dressing, chives + sesame seeds. 14.95

CRISPY CHICKEN SALAD
Popcorn chicken with tomatoes, jalapeño cheese quesadillas, bacon, mixed greens, croutons + honey mustard dressing. 12.95

GRILLED CHICKEN SALAD
Mixed greens, romaine lettuce, marinated chicken, jícama, tortilla strips, matchstick carrots, honey lime + spicy peanut vinaigrette. 11.95

CLASSIC CAESAR SALAD
Grilled or Blackened Chicken 10.95 | Shrimp 11.95

HOUSE SALAD
Garden or Caesar 4.95
Wedge Salad 5.95

FRESH CATCH

Choice of fish prepared blackened, grilled or fried.
Choice of topping and 2 sides.
21.95

FISH

REDFISH

SNAPPER

FLOUNDER

CATFISH

MAHI MAHI

TOPPINGS

CRAWFISH ÉTOUFFÉE
Crawfish tails in a buttery blend of onions, peppers, celery + garlic

JALAPEÑO CREAM
Jalapeño cilantro cream with grape tomatoes

LEMON BUTTER
Lemon butter, shrimp + crab meat

SUN-DRIED TOMATO CREAM
Sun-dried tomato pesto cream sauce

VERACRUZ
Crab Meat, pico de Gallo in a Mango-lime butter



Sam’s Specialty Menu Items


SEAFOOD BASKETS

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

SHRIMP [8] 13.95

CATFISH [4] 13.95

OYSTER [12] 17.95

 **SAMPLER**
1 catfish fillet, 2 crab balls, 4 jumbo shrimp. 14.95

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. 11.95

 **SHRIMP TACOS**
Fried, grilled, or blackened. 12.95

SAM’S SOFT TACOS
Guacamole, cheddar jack cheese, lettuce, cilantro Beef or Chicken 10.95

BURGERS + SANDWICHES

Served with Sam’s seasoned fries + house-made pickles. [onion rings, dirty rice, or macaroni + cheese 2.00 up-charge].

Burgers are made with ½ lb. award winning butchers blend angus beef. American, Swiss, pepper jack, provolone, Monterey jack, bleu cheese, or smoked gouda.

JALAPEÑO PATTY MELT
Angus Burger with double provolone cheese, sautéed onions, red + green jalapeños, Au jus mayo, on garlic butter Texas toast. 13.50

BAYOU BURGER
Blackened burger topped with crawfish tails, andouille sausage, fried jalapeños, pepper jack cheese, remoulade sauce, lettuce, artisan brioche bun. 13.95

 **HANGOVER BURGER**
Angus Burger with smoked gouda cheese, bacon, fried egg, frazzled onions, jalapeño garlic mayo, Texas toast. 13.50

TEX MEX HAYSTACK BURGER
Pepper jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan brioche bun. 13.50

BBQ BACON CHEESEBURGER
Angus burger, American cheese, spicy BBQ sauce, frazzled onions, bacon, lettuce, tomato, artisan brioche bun. 13.50

HALF POUND ANGUS BURGER
Angus burger, lettuce, tomato, choice of cheese, artisan brioche bun. 11.95


 **SHRIMP PO’BOY**
6 fried jumbo shrimp with lettuce, tomato, tartar sauce, fresh French bread. 12.95

CHICKEN SANDWICH
Grilled, BBQ, crispy, or red-hot topped with Swiss cheese, lettuce + tomato, whole wheat bun. 10.95


SHIPWRECK CHICKEN PO’BOY
Parmesan crusted chicken, provolone cheese, marinara sauce, fresh French bread, sun-dried tomato cream dipping sauce. 12.95

ENTRÉES

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

 **SNAPPER PONTCHARTRAIN**
Breadcrumb seared snapper topped with Louisiana crawfish tails, shrimp, crab meat + mushrooms. 21.95

STUFFED REDFISH
Pan-seared redfish fillet stuffed with a crab cake, topped with lemon butter on a bed of spinach. 21.95

 **MIXED GRILL**
Marinated chicken + shrimp with grilled bell peppers, onions + mushrooms. 16.95

SHIPWRECK CHICKEN
Parmesan crusted chicken breast + sun-dried tomato cream sauce. 14.95

14 OZ. RIBEYE*
Texas 44 Farms hand cut 14 ounce ribeye. 23.95

SURF + TURF*
Texas 44 Farms hand cut 14 ounce ribeye with choice of 3 shrimp [fried, grilled, or brochette]. 26.95

SHRIMP + SCALLOP PASTA DIABLO
Blackened shrimp + petite bay scallops, penne pasta + spicy parmesan cream sauce [does not include 2 sides]. 16.95

SHRIMP + CRAWFISH ÉTOUFFÉE
Crawfish tails + jumbo shrimp smothered in a buttery blend of onions, peppers, celery, garlic, served over rice. 17.95

GRILLED GULF SHRIMP
Grilled, blackened, or spicy BBQ. 15.95

SHRIMP BROCHETTE
Applewood smoked bacon wrapped jumbo shrimp, stuffed with jalapeño + cream cheese. 19.95

GRILLED CHICKEN
Herb marinated chicken breast. 14.95

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	Dirty Rice [add 2.00]
Mashed Potatoes	Onion Rings [add 2.00]

DESSERTS

TRES LECHES CHEESECAKE

Triple layer cake with vanilla sponge cake, cheesecake, tres leches and cream cheese icing. 6.95

BANANAS FOSTER BREAD PUDDING

Bread pudding bites topped with caramelized bananas foster. Served with homemade vanilla ice cream. 6.95

CHOCOLATE CHIP BROWNIE SUNDAE

Warm brownie wedges, homemade vanilla ice cream, chocolate sauce + whipped cream. 5.95
[Gluten free option available]

KEY LIME PIE

Key lime pie topped with whipped cream + lime. 5.95

PRALINE BEIGNETS

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

LUNCH SPECIALS

Monday – Friday 11am – 3pm

[Choice of 2 sides with each entrée]

Chef’s seasonal vegetables, crispy new potatoes, cob corn, red beans, mashed potatoes, red potatoes, Sam’s seasoned fries, white rice, Spanish rice, cole slaw

[onion rings, macaroni + cheese, dirty rice add 1.00]

House salad counts as 2 sides [wedge salad substitution 1.00]



MIXED GRILL

Marinated chicken + shrimp with grilled bell peppers, onions + mushrooms. 10.95

GRILLED CHICKEN

Herb marinated chicken breast. 9.95

FRESH FLOUNDER

Grilled, blackened, or fried. 10.95

GRILLED GULF SHRIMP [5]

Grilled, blackened, or spicy BBQ. 10.95

BASKETS, WRAPS, SANDWICHES + TACOS



SHRIMP BASKET

5 butterflyed shrimp served with Sam’s seasoned fries, cole slaw + hushpuppies. 10.95

FISH TACOS

Fried, grilled, or blackened served with shredded cabbage, cilantro, serrano ranch, Spanish rice, pico de gallo, corn relish + choice of refried or borracho beans, corn or flour tortillas. 10.95

CHICKEN SANDWICH

Grilled, BBQ, crispy, or red hot with Swiss cheese, lettuce, tomato on a whole wheat bun served with Sam’s seasoned fries. 9.95

SOUP N’ SALAD

Garden, Wedge, or Caesar Salad with choice of soup of the day, red beans + rice, or chicken + sausage gumbo. 9.95
[seafood gumbo 2.00 substitution]

BYO PROTEIN BOWL

[1] Choice of Protein
Chicken, fajita beef, shrimp, ahi tuna, eggs

[1] Choice of Starch
Brown rice, white rice, cauliflower rice

[1] Choice of Hot Vegetable

Zucchini / Squash medley, spinach, green beans, carrots / broccoli / cauliflower, mushrooms, asparagus

[3] Choice of Toppings

Pico de gallo, corn relish, grape tomatoes, olives, cucumber, shredded carrots, black beans

Premium toppings (\$1 each)

Avocado, edamame, candied pecans, teriyaki sauce, sun-dried tomato cream, balsamic glaze, dirty rice, mexican rice 10.95

SHIPWRECK CHICKEN PO’BOY

Parmesan crusted chicken, provolone cheese, marinara sauce, fresh French bread, sun-dried tomato cream dipping sauce. 10.95

SOUTHWEST WRAP

Fried, grilled, or blackened chicken, lettuce, avocado, pico de gallo, cheddar jack cheese, corn relish, tortilla strips, serrano ranch, on your choice of flour or jalapeño cheddar tortilla. 9.95
[Fajita Beef 2.00 substitution]

½ SHRIMP PO’BOY COMBO

1/2 Shrimp Po’boy with choice of Garden, Wedge, Caesar Salad, soup of the day, red beans + rice chicken + sausage gumbo. 10.95
[seafood gumbo 2.00 substitution]

½ WRAP COMBO

Southwest chicken wrap on a flour tortilla + Garden, Wedge or Caesar salad, soup of the day, red beans + rice, or chicken + sausage gumbo. 9.95
[seafood gumbo 2.00 substitution]

*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



SAMS BOAT
Gulf Coast Kitchen + Sports Bar

Franchise opportunities now available throughout the Southeastern U.S.

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Current Locations

Delivery available through

