

APPETIZERS

- SAMS GULF COAST CRAB BITES [4]**
Fresh lump crab blended with lemon zest, fresh herbs tossed in a crispy panko crust served with our house remoulade and topped with microgreens. \$10.95
- LONE STAR CALAMARI**
Lightly fried calamari rings + tentacles, jalapeños, tomatoes, lemon butter, served with marinara + serrano ranch. 13.95
- 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 remoulade. 12.95
- CAMPECHANA DE MARISCOS**
Mexican style seafood cocktail made with a blend of gulf shrimp and crab with pico de gallo in a refreshing cocktail sauce. Served with our house chips. 10.95
- CRAB QUESO**
Served with jalapeño cheddar tortilla chips. bowl 13.95
- QUESO BLANCO**
Served with salsa + fresh tortilla chips. cup 7.95 | bowl 9.95
- 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 13.95 | Boneless 10.95
- POPCORN SHRIMP**
Regular, red hot or sweet chili sriracha. 8.95
- FAJITA QUESADILLAS**
Beef, chicken, or combination. 11.95
- 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. 16.95
[3.00 upcharge for regular wings]
- BOAT SAMPLER**
4 crab bites, popcorn shrimp, calamari, cup of queso. 15.95
[3.00 upcharge for crab queso]

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. 15.95
- AHI TUNA SALAD***
Peppercorn crusted tuna, salad mix, green cabbage, edamame, matchstick carrots, fried wontons, spicy ginger dressing, chives + sesame seeds. 15.95
- 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

SEAFOOD BASKETS

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

- SHRIMP [8]** 14.95
- CATFISH [4]** 14.95
- SAMPLER**
1 catfish fillet, 2 crab bites, 4 jumbo shrimp. 15.95

GULF COAST TACOS

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

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
- 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. 12.95

ENTRÉES

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

- SNAPPER PONTCHARTRAIN**
Breadcrumbs seared snapper topped with Louisiana crawfish tails, shrimp, crab meat + mushrooms. 23.95
- STUFFED REDFISH**
Pan-seared redfish fillet with a Gulf Coast crab stuffing, topped with lemon butter and served on a bed of spinach. 22.95
- MIXED GRILL**
Marinated chicken + shrimp with grilled bell peppers, onions + mushrooms. 16.95
- SHRIMP + SCALLOP PASTA**
Blackened shrimp + petite bay scallops, penne pasta + parmesan cream sauce [does not include 2 sides]. 17.95
- SHRIMP + CRAWFISH ÉTOUFFÉE**
Crawfish tails + jumbo shrimp smothered in a buttery blend of onions, peppers, celery, garlic, served over rice. 19.95
- GRILLED GULF SHRIMP**
Grilled, blackened, or spicy BBQ. 17.95
- SHRIMP BROCHETTE**
Applewood smoked bacon wrapped jumbo shrimp, stuffed with jalapeño + cream cheese. 22.95
- GRILLED CHICKEN**
Herb marinated chicken breast. 15.95

SIDES

- Cole Slaw
- Cob Corn
- White Rice
- Spanish Rice
- Red Potatoes
- Red Beans
- Crispy New Potatoes
- Seasoned Fries
- Chef’s Vegetables of the Day
- Mac N Cheese [add 2.00]
- Dirty Rice [add 2.00]
- Onion Rings [add 2.00]

Sam’s Specialty Menu Items

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

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

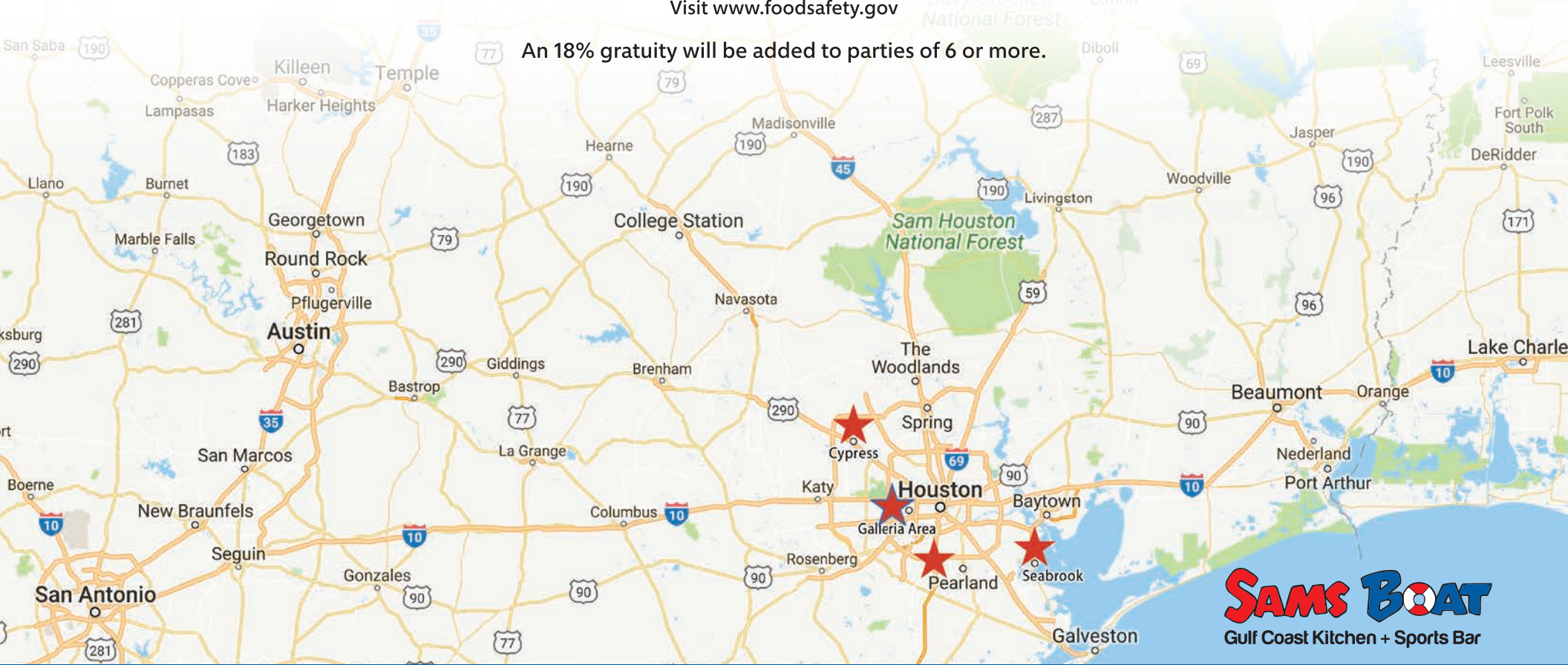
1/2 Shrimp Po’boy with choice of Garden, Wedge, Caesar Salad, soup of the day, red beans + rice chicken + sausage gumbo. 10.95
[seafood gumbo 2.00 substitution]

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

An 18% gratuity will be added to parties of 6 or more.



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