

Gulf Coast Kitchen + Sports Bar

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

CRAB CAKES [2]

Half pound of coconut panko seared lump crab cakes with remoulade + serrano cream sauce 14.95

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

COCONUT SHRIMP [8]

Shrimp dipped in flaky coconut served with cajun marmalade. 9.95

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

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 9.95

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. 11.95

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]

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. 28.95

BOILED SHRIMP WITH POTATOES + CORN

1 pound. 21.95

DUNGENESS CRAB WITH POTATOES + CORN 1 pound. 29.95

SNOW CRAB WITH POTATOES + CORN

1 pound. 29.95

SHRIMP COCKTAIL [8] 11.95

OYSTERS ON THE 1/2 SHELL*

1/2 dozen 11.95 | 1 dozen 22.95

SOUPS

CHICKEN + SAUSAGE GUMBO cup 5.95 | bowl 8.95

SEAFOOD GUMBO

Classic gulf coast gumbo with shrimp + crab meat, cornbread muffin. cup 8.95 | bowl 11.95

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. 15.95

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

TOPPINGS

CRAWFISH ÉTOUFFÉE

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

SNAPPER

JALAPEÑO CREAM Jalapeño cilantro cream with grape tomatoes

FLOUNDER

LEMON BUTTER Lemon butter, shrimp + crab meat

CATFISH

Sun-dried tomato pesto

MAHI MAHI

SUN-DRIED TOMATO CREAM

> 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. 16.95

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

PARMESAN CHICKEN PO'BOY

Parmesan crusted chicken, provolone cheese, marinara sauce, fresh French bread, sun-dried tomato cream dipping sauce. 12.95

SHRIMP BLT WRAP

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

ENTREES

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

SNAPPER PONTCHARTRAIN Breadcrumb seared snapper topped

crab meat + mushrooms. 23.95 STUFFED REDFISH Pan-seared redfish fillet with a Gulf Coast

crab stuffing, topped with lemon butter

with Louisiana crawfish tails, shrimp,

and served on a bed of spinach. 22.95

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

PARMESAN CHICKEN

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

14 OZ. RIBEYE*

Texas 44 Farms hand cut 14 ounce ribeye. 27.95 **SURF + TURF*** Texas 44 Farms hand cut 14 ounce ribeye

or brochette]. 29.95

SHRIMP + SCALLOP PASTA Blackened shrimp + petite bay scallops, penne pasta + parmesan cream sauce [does not include 2 sides]. 17.95

with choice of 3 shrimp [fried, grilled,

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

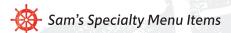
SIDES

Cole Slaw Cob Corn White Rice Spanish Rice

Crispy New Potatoes Seasoned Fries

Chef's Vegetables of the Day 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

DRINKS

FOUNTAIN

Coca Cola Diet Coke Coke Zero Sprite Dr. Pepper Root Beer Fanta Orange Fruit Punch HI-C Pink Lemonade

Powerade Berry Blast

Unsweet Sweet Peach Strawberry

Mango

BOTTLED
Dasani water
Topo Chico
Ginger Ale

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

GRILLED GULF SHRIMP [5]

Grilled, blackened, or spicy BBQ. 10.95

FRESH FLOUNDER

Grilled, blackened, or fried. 10.95

BASKETS, WRAPS, SANDWICHES + TACOS

SHRIMP BASKET

5 butterflied shrimp served with Sam's seasoned fries, cole slaw + hushpuppies. 10.95

CATFISH BASKET

3 fried Catfish served with Sam's seasoned fries, cole slaw + hushpuppies. 9.50

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 4.00 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,

balsamic glaze, dirty rice, mexican rice 10.95

teriyaki sauce, sun-dried tomato cream,

GRILLED CHICKEN SALAD

Mixed greens, romaine lettuce, marinated chicken, jícama, tortilla strips, matchstick carrots, honey lime + spicy peanut vinaigrette. 9.95

PARMESAN 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 4.00 substitution]

1/2 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 4.00 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.



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