

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]**  
Jumbo lump crab meat tossed in fresh herbs, Old Bay, melted butter, bread crumbs, softly sautéed and topped with our lemon butter sauce 15.95
- 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 jalapeño cheddar tortilla 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
- 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 14.95 | 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, pickled jalapeños. 11.95
- BOAT SAMPLER**  
4 crab bites, popcorn shrimp, calamari, cup of queso. 16.95  
[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 ½ SHELL\***  
½ 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 9.50 | bowl 12.50
- 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, creamy Italian, bleu cheese, ranch, serrano ranch, caesar or spicy ginger dressings

- SHRIMP CRAB AVOCADO SALAD**  
Jumbo shrimp, crab meat, avocado, grape tomatoes, salad mix, kalamata olives, eggs + choice of dressing. 16.95
- AHI TUNA SALAD\***  
Peppercorn crusted tuna, salad mix, green cabbage, edamame, matchstick carrots, fried wontons, spicy ginger dressing, chives + sesame seeds. 16.95
- GRILLED CHICKEN SALAD**  
Mixed greens, romaine lettuce, marinated chicken, jícama, tortilla strips, matchstick carrots, honey lime + spicy peanut vinaigrette. 13.95
- CLASSIC CAESAR SALAD**  
Grilled or Blackened Chicken 13.95 | Shrimp 14.95
- HOUSE SALAD**  
Garden or Caesar 4.95  
Wedge Salad 5.95

FRESH CATCH

Choice of fish prepared grilled, blackened or fried.  
Choice of topping and 2 sides.  
24.95

FISH

REDFISH

SNAPPER

FLOUNDER

TOPPINGS

CRAWFISH ÉTOUFFÉE

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

LEMON BUTTER

Lemon butter, shrimp + crab meat

VERACRUZ

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

SEAFOOD BASKETS

Served with Sam's seasoned fries, cole slaw + hushpuppies [onion rings 2.00 up-charge]

- FRIED SHRIMP BASKET [8]** 16.50
- FRIED CATFISH BASKET [4]** 16.50
- FRIED COD BASKET [3]** 17.50

- SAMPLER**  
1 catfish fillet, 2 crab bites, 4 jumbo shrimp. 17.50

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**  
Grilled or fried. 12.95
- SHRIMP TACOS**  
Grilled or fried. 12.95

SIDES

- Green Beans
- Mashed Potatoes
- Cob Corn
- White Rice
- Spanish Rice
- Red Potatoes
- Seasoned Fries
- Chef's Vegetables of the Day
- Cole Slaw
- Cornbread Muffins [add 1.00]
- Mac N Cheese [add 2.00]
- Onion Rings [add 2.00]

BURGERS + SANDWICHES

Served with Sam's seasoned fries + house-made pickles. [onion rings 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.

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

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

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

- 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. 13.95

- COD SANDWICH**  
Cod fish fried in cornmeal with house made remoulade sauce, lettuce + tomato on a brioche bun. Served with seasoned fries. 13.95

- 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. 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. 23.95
- BLACKENED SALMON**  
Sam's Signature blackened salmon filet topped with hollandaise, over mashed potatoes and pico. 24.95

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

- 14 OZ. RIBEYE\***  
Texas 44 Farms hand cut 14 ounce ribeye. 29.95

- SURF + TURF\***  
Texas 44 Farms hand cut 14 ounce ribeye with choice of 3 shrimp [fried, grilled, or brochette]. 31.95

- SHRIMP BROCHETTE**  
Applewood smoked bacon wrapped jumbo shrimp, stuffed with jalapeño + cream cheese. 24.95

- SHRIMP + CRAWFISH ÉTOUFFÉE**  
Crawfish tails + jumbo shrimp smothered in a buttery blend of onions, peppers, celery, garlic, served over rice [does not include 2 sides]. 20.95

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

- GRILLED GULF SHRIMP**  
Grilled or blackened. 17.95

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

- GRILLED CHICKEN**  
Herb marinated chicken breast. 15.95



Sam's Specialty Menu Items