

SAMS BOAT

Gulf Coast Kitchen + Sports Bar

APPETIZERS

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

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. 13.95

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

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 11.95

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

1 pound. Market Price

LOW COUNTRY BOIL
1/2 pound snow crab, 8 boiled shrimp, sausage, mushrooms, potato + corn. 29.95

BOILED SHRIMP WITH POTATOES + CORN
1 pound. 21.95

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. cup 9.50 | bowl 12.50

RED BEANS + RICE
Spicy red beans + white rice, andouille sausage slices. 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, bleu cheese, ranch, serrano ranch, caesar or spicy ginger dressings

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

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

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

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. 12.95

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

ENTRÉES

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

Breadcrumb 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

Sam’s Signature blackened salmon fillet topped with hollandaise, over mashed potatoes and pico. 24.95

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