

SAM'S BOAT

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. 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. 13.95
- **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
- **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 9.95
- 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
- MUCHO NACHOS**
Queso blanco, refried beans, pickled jalapeños, lettuce, guacamole, pico de gallo, sour cream, + choice of seasoned beef, chicken, or combination. 9.95 [Fajita Beef add 2.00]
- 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. 34.95
- BOILED SHRIMP WITH POTATOES + CORN**
1 pound. 21.95
- 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

- **CRAWFISH BISQUE**
Sam's house-made, rich, cajun bisque with select crawfish tails. cup 9.50 | bowl 12.50
- 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, 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, jicama, 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	TOPPINGS
REDFISH	CRAWFISH ÉTOUFFÉE Crawfish tails in a buttery blend of onions, peppers, celery + garlic
SNAPPER	LEMON BUTTER Lemon butter, shrimp + crab meat
FLOUNDER	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 | 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
- **HANGOVER BURGER**
Angus Burger with smoked gouda cheese, bacon, fried egg, frazzled onions, jalapeño garlic mayo, Texas toast. 13.95
- **TEX MEX HAYSTACK BURGER**
Pepper jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan brioche bun. 13.95

- 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

- SWISS AVOCADO BURGER**
Angus burger, Swiss cheese, avocado, lettuce, tomato, artisan brioche bun. 12.95

- 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. 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

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

- 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] [brochette 5.00 up-charge] 32.95

- 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]. 19.95

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

- GRILLED GULF SHRIMP**
Grilled, blackened or spicy BBQ. 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