

APPETIZERS

 **SAM'S 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. 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, 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

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**

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 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