APPETIZERS

SAMS GULF COAST CRAB BITES [4]

Fresh lump crab, lemon zest, fresh herbs, panko crust served with our house remoulade. 10.95

CRAB CAKES [2]

2 Jumbo, lump crab cakes seasoned with Old Bay, fresh herbs + sautéed golden brown. Topped with lemon butter sauce. 16.95

LONE STAR CALAMARI

Lightly breaded and fried calamari with jalapeños, and lemon butter. Served with marinara + serrano ranch. 13.95

⊗SEARED AHI TUNA*

Spring mix, mandarin oranges, avocado, sesame seeds, wasabi vinaigrette + ponzu sauce. 13.95

SHRIMP BROCHETTE [4]

Jumbo shrimp wrapped in applewood smoked bacon and stuffed with jalapeño + cream cheese. Served with remoulade sauce, 13.95

COCONUT SHRIMP [8]

Shrimp dipped in flaky coconut. Served with cajun marmalade 11.95

©CRAB QUESO

Lump crab meat, avocado + pico de gallo Served with jalapeño cheddar tortilla chips. 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. 9.95

VOODOO CAJUN EGGROLLS

Spicy shrimp + crawfish tails blended with gumbo roux, the Trinity, Cajun spices and Jack cheese. 12.95

CHICKEN WINGS [10]

Sauces: Red hot, mango habanero, spicy garlic, spicy BBQ, honey bourbon BBQ, lemon pepper, garlic parmesan Regular 14.95 | Boneless 11.95

POPCORN SHRIMP

Regular, red hot or sweet chili sriracha. 9.95

FAJITA QUESADILLAS

Chicken or blackened shrimp with a blend of Cheddar and Jack cheese + pico de gallo. 11.95

BOAT SAMPLER

4 crab bites, popcorn shrimp, calamari, cup of queso. 17.95 [Crab queso substitution 3.00]

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, kalamata olives, egg + choice of dressing. 16.95

GRILLED CHICKEN SALAD

Mixed greens, romaine lettuce, marinated chicken, jicama, tortilla strips, carrots, black beans, cucumber, corn relish, tomatoes, honey lime + spicy peanut dressing, 13.95

CLASSIC CAESAR SALAD

Grilled or blackened Chicken 14.95 | Shrimp 15.95

HOUSE SALAD

Garden or Caesar 4.95 | Wedge salad 5.95

SOUPS

SEAFOOD GUMBO

Classic Gulf Coast gumbo with shrimp + crab meat Cup 9.50 | Bowl 12.50

CHICKEN + SAUSAGE GUMBO

Cup 5.95 | Bowl 8.95

RED BEANS + RICE

Spicy red beans + white rice, andouille sausage Cup 4.95 | Bowl 7.95

icing. 6.95

SAMS BEAT

SOUP OF THE DAY

Cup 5.95 | Bowl 8.95

Seafood Specialties

BOILED CRAWFISH W/ CORN + POTATO 1 pound. Market price.

LOW COUNTRY BOIL

½ pound snow crab, 8 boiled shrimp, sausage, mushrooms, potato + corn. 24.95

BOILED SHRIMP W/ CORN + POTATO 1 pound. 19.95

SNOW CRAB W/ CORN + POTATO 1 pound. 21.95

OYSTERS ON THE 1/2 SHELL*

½ dozen 12.95 | 1 dozen 23.95

OYSTERS ROCKEFELLER

6 oysters on the ½ shell covered with fresh spinach + Jack cheese. 14.95

OYSTERS LUIS

6 oysters on the ½ shell broiled with shrimp, jalapeño, bacon + Jack cheese.14.95

SMOKED OYSTERS

½ dozen with garlic butter 13.95

SEAFOOD BASKETS

Served with Sams seasoned fries, cole slaw, hushpuppies [Onion rings substitution 2.00]

FRIED SHRIMP BASKET [8] 16.50

FRIED COD BASKET [3] 17.50

FRIED CATFISH BASKET [4] 16.50

SAMPLER BASKET 17.50 1 catfish fillet, 2 crab bites, 4 shrimp.

GULF COAST TACOS

Seafood tacos served with shredded cabbage, cilantro, serrano ranch, Mexican rice, pico de gallo, corn relish + choice of refried or borracho beans and corn or flour tortillas

SHRIMP TACOS

Grilled, blackened or fried 12.95

FISH TACOS

Grilled, blackened or fried 12.95

BURGERS + SANDWICHES

Served with Sams seasoned fries + housemade pickles. [Onion rings substitution 2.00]

Burgers are made with fresh ½ lb. Angus ground beef. Cheeses: American, Swiss, pepper jack, provolone, Monterey Jack, bleu cheese or smoked gouda.

HALF POUND ANGUS BURGER

Lettuce, tomato, choice of cheese, artisan brioche bun. 12.95

HANGOVER BURGER

Smoked gouda cheese, bacon, fried egg, frazzled onions, jalapeño garlic mayo, Texas toast. 14.50

TEX MEX HAYSTACK BURGER

Pepper jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan brioche bun. 14.50

JALAPEÑO PATTY MELT

Double provolone cheese, sautéed onions, red + green jalapenos, Au jus mayo on garlic butter Texas toast. 14.50

BBQ BACON CHEESEBURGER

American cheese, spicy BBQ sauce, frazzled onions, bacon, lettuce, tomato, artisan brioche bun. 14.50

SHRIMP PO'BOY

6 fried jumbo shrimp with lettuce, tomato, tartar sauce, fresh French bread. 13.95

CHICKEN SANDWICH

Grilled, BBQ, crispy, or red hot topped with Swiss cheese, lettuce + tomato on a whole wheat bun. 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 select entrees. House salad counts as 2 sides. [Wedge salad substitution 1.00]

SNAPPER PONTCHARTRAIN

Breadcrumb coated snapper, seared and topped with Louisiana crawfish tails, shrimp, crab meat + mushrooms. 24.95

STUFFED REDFISH

Pan-seared redfish fillet with a Gulf Coast crab stuffing, topped with lemon butter and served on a bed of spinach. 24.95

TOP SIRLOIN 12 ounce premium Top Sirloin grilled just the

way you like it. 23.95 [Add 4 grilled, blackened, fried or brochette shrimp **4.00**]

SHRIMP BROCHETTE

6 Jumbo shrimp wrapped in applewood smoked bacon stuffed with jalapeño + cream cheese 22.95

SHRIMP PASTA DIABLO Blackened shrimp, penne pasta, bell peppers,

garlic bread. 17.95 [Does not include 2 sides] **SHRIMP SCAMPI** Jumbo shrimp, white wine, garlic + olive oil

over angel hair pasta w/ grilled asparagus and

spicy parmesan cream sauce, served with

garlic bread. 17.95 [Does not include 2 sides]

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

BLACKENED SALMON

Sams signature blackened salmon fillet topped with hollandaise over mashed potatoes + pico de gallo. 24.95

PARMESAN CHICKEN Parmesan crusted chicken breast + sun-dried

tomato cream sauce. 15.95 **GRILLED FLOUNDER W/ LEMON BUTTER** Grilled flounder with homemade lemon butter

sauce, topped with shrimp + crab meat. 24.95 **GRILLED GULF SHRIMP**

8 Grilled or blackened shrimp. 17.95

MIXED GRILL

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

BLACKENED SHRIMP/CHICKEN ALFREDO Blackened chicken breast or blackened jumbo

shrimp with parmesan cream sauce served over fettuccine pasta w/ steamed broccoli + garlic bread. 17.95 [Does not include 2 sides]

Herb marinated chicken breast. 16.95

GRILLED CHICKEN

GRILLED FISH Choice of Redfish, Snapper or Flounder.

Blackened, grilled or fried. 23.95 [Add 4 grilled, blackened, fried or brochette shrimp 4.00]

CHOCOLATE CHIP BROWNIE SUNDAE

Warm brownie wedges, homemade vanilla

ice cream, chocolate sauce, whipped

KEY LIME PIE

Key lime pie topped with

whipped cream + lime. 5.95

Sea salt fries Seasoned fries Mexican rice White rice Red potatoes Cob corn Green beans Garlic spinach Steamed broccoli Asparagus (seasonal)

Mashed potatoes Chef's vegetable of the day Coleslaw Sweet potato fries Red beans + rice [+2.00]

Loaded mashed potatoes [+ 1.00] Mac N' cheese [+ 2.00] Onion rings [+ 2.00] Cornbread muffin [+ 1.00] Hushpuppies [+ 1.00]



Sam's specialty menu items

cream. 5.95

DESSERTS

BOURBON BREAD PUDDING

Sponge cake drenched in caramel, raisins, pecans + cognac whiskey with a bourbon glaze. 7.95 [Add vanilla ice cream 1.50]

ROOT BEER FLOAT

root beer soda. 3.95

Vanilla ice cream +

DRINKS

ICED TEA Unsweet

Orange Apple Cranberry

JUICE

REDBULL Regular

COFFEE

Sumatra Dark Roast Veranda Light Roast Decaf

FOUNTAIN Coca Cola

TRES LECHES CHEESECAKE

Triple layer cake with vanilla sponge cake,

cheesecake, tres leches + cream cheese

Diet Coke Coke Zero Sprite Dr. Pepper

Root Beer Fanta Orange HI-C Fruit Punch HI-C Pink Lemonade Ginger Ale

Sweet Peach Strawberry Mango

Fiji water Topo Chico

BOTTLED

Pineapple

Sugar Free