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

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. 8.95

SAMS SLIDERS

Classic cheeseburger + frazzled onions. 9.95

CHICKEN WINGS [10]

Sauces: Red hot, spicy BBQ, honey bourbon BBQ, sweet chili sriracha, lemon pepper, garlic parmesan. Regular 14.95 | Boneless 11.95

POPCORN SHRIMP

Regular or red hot. 9.95

FAJITA QUESADILLAS

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

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

AHI TUNA SALAD

Peppercorn crusted tuna, green cabbage, carrots, edamame, fried wontons, spicy ginger dressing, chives + sesame seeds. 17.95

GRILLED CHICKEN SALAD

Mixed greens, romaine lettuce, marinated chicken, jicama, tortilla strips, carrots, honey lime + spicy peanut dressing, 13.95

CLASSIC CAESAR SALAD

Grilled or blackened

Chicken 13.95 | Shrimp 14.95

HOUSE SALAD

Garden or Caesar 5.95 | Wedge salad 6.95

SOUPS

TRES LECHES CHEESECAKE

sponge cake, cheesecake, tres leches

Triple layer cake with vanilla

+ cream cheese icing. 6.95

SEAFOOD GUMBO

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

CHICKEN + SAUSAGE GUMBO

Cup 6.95 | Bowl 9.95

RED BEANS + RICE

Spicy red beans + white rice, andouille sausage Cup 4.95 | Bowl 7.95 **SOUP OF THE DAY**

Cup 5.95 | Bowl 8.95

CRAWFISH BISQUE

Sams house-made rich cajun bisque with select crawfish tails Cup 4.95 | Bowl 7.95

Seafood Specialties

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

CAJUN COAST BOIL

½ pound snow crab, 8 boiled shrimp, sausage, mushrooms, potato + corn. 31.95

BOILED SHRIMP W/ CORN + POTATO 1 pound. 21.95

SNOW CRAB W/ CORN + POTATO 1 pound. 29.95

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

SEAFOOD BASKETS

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

FRIED SHRIMP BASKET [8] 16.95

FRIED COD BASKET [3] 18.95

FRIED CATFISH BASKET [4] 16.95

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 14.95

FISH TACOS

Grilled, blackened or fried 14.95

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. 14.95

TEX MEX HAYSTACK BURGER

Pepper jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan brioche bun. 14.95

JALAPEÑO PATTY MELT

Double provolone cheese, sautéed onions, red + green jalapeños, 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. 14.95

COD SANDWICH

Cod fish fried in cornmeal with house-made remoulade sauce lettuce, tomato on a brioche bun. 14.95

SHRIMP BLT WRAP

Blackened shrimp, chipotle mayo, bacon, lettuce, tomato + choice of jalapeño cheddar or flour tortilla. 13.95

ENTRÉES

Choice of 2 sides with select entrees. 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. 24.95

12 ounce premium N.Y. Strip steak grilled just the way you like it. 27.95

NEW YORK STRIP

SURF + TURF 12 ounce premium N.Y. Strip steak with your choice

of 4 grilled, blackened or fried shrimp. 31.95

SHRIMP PASTA DIABLO Blackened shrimp, penne pasta, bell peppers, spicy parmesan cream sauce. Served with garlic bread. 18.95 [Does not include 2 sides]

COCONUT SHRIMP

6 hand breaded with sweet coconut flakes + fried, served with sweet chili dipping sauce. 16.50

STUFFED REDFISH

Sea salt fries

Mexican rice

White rice

Seasoned fries

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

SHRIMP + CRAWFISH ÉTOUFFÉE Crawfish tails + jumbo shrimp smothered in a

buttery blend of onions, peppers, celery, garlic served over rice with garlic bread. 19.95 [Does not include 2 sides]

Red potatoes

Green beans

Cob corn

BLACKENED SALMON

Sams signature blackened salmon fillet topped with hollandaise over mashed potatoes + pico de gallo. 25.95

GRILLED FLOUNDER + LEMON BUTTER Grilled flounder with our home-made lemon

butter sauce topped with shrimp + crab meat. 24.95 SHRIMP SCAMPI Jumbo shrimp, white wine, garlic + olive oil

over angel hair pasta w/ grilled asparagus and

garlic bread. 18.95 [Does not include 2 sides]

GRILLED GULF SHRIMP 8 Grilled or blackened shrimp. 17.95

MIXED GRILL

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

Herb marinated chicken breast. 15.95

GRILLED CHICKEN

SHIPWRECK CHICKEN Parmesan crusted chicken breast + sun-dried

tomato cream sauce. 17.95

BLACKENED ALFREDO Parmesan cream sauce served over fettuccine pasta w/ steamed broccoli + garlic bread. [Does not include 2 sides] Chicken 17.95 | Jumbo shrimp 18.95

Mac N' cheese [+ 2.00]

Cornbread muffin [+ 1.00]

Onion rings [+ 2.00]

Sam's specialty menu items

Mashed potatoes

Coleslaw

Chef's vegetable of the day

DESSERTS

KEY LIME PIE

Key lime pie topped with whipped cream + lime. 5.95

CHOCOLATE CHIP BROWNIE SUNDAE

Warm brownie wedges, vanilla ice cream, chocolate sauce, whipped cream. 5.95

New York style cheesecake with seasonal fruit + purée. 7.95

CLASSIC NEW YORK CHEESECAKE

Coca Cola Diet Coke Coke Zero Sprite Mr. Pibb

S

W

Barq's Root Beer Powerade Minute Maid Lemonade Iced Tea Sweet Tea

Coffee Red Bull Sugar Free Red Bull Bottled water Apple juice

DRINKS