

To Start or To Share

★ CRAB QUESO

Lump crab meat, avocado + pico de gallo
Served with jalapeño cheddar tortilla chips. 15

LONE STAR CALAMARI

Lightly breaded and crispy calamari with jalapeños, and lemon butter sauce.
Served with marinara + serrano ranch. 14

PESTO SHRIMP FLATBREAD

Delicious home-made flatbread topped with butterflied shrimp, pesto sauce,
melted mozzarella cheese + arugula. 16

★ SHRIMP + CRAWFISH au GRATIN

Loaded with shrimp + crawfish tails, melted cheeses, mushrooms,
fresh spinach + a kickof red pepper. Served with garlic bread. 15

GULF COAST CRAB BITES [4]

Fresh lump crab, lemon zest, fresh herbs, panko crust
served with our house remoulade. 10

★ VOODOO CAJUN EGGROLLS

Spicy shrimp + crawfish tails with gumbo roux, the Trinity, Cajun spices
+ Jack cheese. Served with Cajun marmalade. 13

POPCORN SHRIMP

Crispy, red hot or sweet chili sriracha. 10

CRAB CAKES [2]

2 Jumbo, lump crab cakes seasoned with Old Bay, fresh herbs + sautéed
golden brown. Topped with lemon butter sauce. 21

CHICKEN WINGS [10]

Sauces: Red hot, mango habanero, spicy BBQ, honey bourbon BBQ,
sweet chili sriracha, lemon pepper, garlic parmesan. Regular 15 Boneless 12

COCONUT SHRIMP [8]

Shrimp breaded in flaky coconut. Served with Cajun marmalade. 14

FAJITA QUESADILLAS or NACHOS

Fajita beef, chicken, or blackened shrimp with a blend of cheddar and Jack cheese
+ pico de gallo. Chicken or blackened shrimp 13 Fajita beef 15

STUFFED JALAPEÑOS [5]

Stuffed with shrimp, crab, Monterey Jack cheese. 9

SHRIMP BROCHETTE [4]

Jumbo shrimp wrapped in applewood smoked bacon and stuffed with
jalapeño + cream cheese. Served with remoulade sauce. 14

QUESO BLANCO

Served with salsa + fresh tortilla chips. Cup 8 Bowl 11
Add fajita beef Cup +3 Bowl +4

BOAT SAMPLER

4 crab bites, popcorn shrimp, calamari, cup of queso. 20
Sub crab queso +4

Gumbo + Bisque

SEAFOOD GUMBO Cup 10 Bowl 15

CHICKEN + SAUSAGE GUMBO Cup 8 Bowl 11

SHRIMP + CRAB BISQUE Cup 9.50 Bowl 14

RED BEANS + RICE Cup 5 Bowl 7

Mains

Choice of sides with select entrees.

House salad counts as 2 sides.

SHRIMP PASTA DIABLO

8 blackened jumbo shrimp, penne pasta,
bell peppers + spicy parmesan cream sauce.
Served with garlic bread. 19

BLACKENED SHRIMP or CHICKEN ALFREDO

8 ounce blackened chicken breast or
8 jumbo blackened shrimp with parmesan
cream sauce served over fettuccine pasta
with steamed broccoli and garlic bread. 19

SHRIMP SCAMPI

8 jumbo shrimp, white wine, garlic + olive
oil over angel hair pasta w/ grilled
asparagus and garlic bread. 19

★ SHRIMP + CRAWFISH ÉTOUFFÉE

Crawfish tails + jumbo shrimp smothered
in a buttery blend of onions, peppers,
celery, garlic served with rice
+ garlic bread. 21

MIXED GRILL

Marinated chicken tenderloin + shrimp with
grilled bell peppers, onions + mushrooms.
+2 sides 17

★ HAWAIIAN CHICKEN

Two full skewers of chicken tenderloin, red +
green bell pepper, onion, + fresh pineapple
grilled with an amazing tangy sauce.
Served on a bed of rice. +1 side 16

GRILLED CHICKEN

Marinated 8 ounce chicken breast on a
bed of garlic mashed potatoes. +1 side 16

GRILLED GULF SHRIMP

8 grilled or blackened jumbo shrimp served
on a bed of jalapeño slaw. +2 sides 19

★ ALMOND CRUSTED MAHI

Seared mahi filet on a generous bed of
sautéed spinach + lemon butter rice
topped with grilled shrimp
+ fresh sliced avocado. +1 side 25

GRILLED FLOUNDER w/ LEMON BUTTER

Grilled, blackened, or crispy flounder with
our home-made lemon butter sauce
topped with shrimp + crab meat. +2 sides 24

SNAPPER PONTCHARTRAIN

Breadcrumb seared snapper topped with
Louisiana crawfish tails, shrimp,
crab meat + mushrooms. +2 sides 26

BLACKENED SALMON

Blackened salmon filet topped with hollandaise
over garlic mashed potatoes. +1 side 25

★ STUFFED REDFISH

Pan-seared redfish fillet with a Gulf Coast
crab stuffing, topped with lemon butter
and served on a bed of spinach. +2 sides 25

TOP SIRLOIN

12 ounce premium Top Sirloin grilled just
the way you like it. [Add 4 grilled,
blackened, or fried shrimp 4.00] +2 sides 28

Specialty Seafood

BOILED CRAWFISH w/ CORN + POTATO

1 pound served light spice, spicy, extra spicy or spicy lemon pepper.
Market Price

★ LOW COUNTRY BOIL

½ pound snow crab, 8 boiled jumbo shrimp, andouille sausage, mushrooms,
potato + corn Served light spice, spicy, extra spicy or spicy lemon pepper. 27

CRAB, CRAW + SHRIMP

½ pound snow crab, 1 pound crawfish, 8 boiled jumbo shrimp,
potato + corn. Served light spice, spicy, extra spicy or spicy lemon pepper.
Market Price

BOILED SHRIMP w/ CORN + POTATO

1 pound served light spice, spicy, extra spicy, or spicy lemon pepper. 21

SNOW CRAB w/ CORN + POTATO

1 pound served light spice, spicy, extra spicy, or spicy lemon pepper. 28

OYSTERS ON THE ½ SHELL*

½ dozen 13 1 dozen 24

OYSTERS ROCKEFELLER

6 oysters on the ½ shell covered with fresh spinach + Jack cheese. 15

★ OYSTERS LUIS

6 oysters on the ½ shell broiled with shrimp, jalapeño, bacon + Jack cheese. 16

SMOKED OYSTERS

6 oysters on the ½ shell with garlic butter. 13

Baskets

Served with sea salt or seasoned fries, cole slaw + hushpuppies.
Sub onion rings +2.00

SHRIMP BASKET [8]

Butterflied shrimp lightly fried with panko crust. 16.50

CATFISH BASKET [4]

Fried crispy with corn meal. 16.50

SHRIMP + CATFISH BASKET

(4) shrimp + (2) catfish. 16.50

COD BASKET [3]

Perfectly fried in tempura beer batter and served with malt vinegar. 17

★ SAMPLER BASKET

1 catfish fillet, 2 crab bites, 4 shrimp. 18

Seafood Tacos

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

SHRIMP TACOS

Grilled, blackened or crispy jumbo shrimp 14

FISH TACOS

Grilled, blackened or crispy tempura cod filet 14

★ Sam's favorite

An 18% gratuity will be added to parties of 8 or more.

ITEMS MARKED WITH AN ASTERISK MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

Burgers+Sandwiches

Burgers are made with a ½ lb.fresh Certified Angus ground beef. Cheeses: American, Swiss, pepper jack, provolone, Monterey Jack, bleu cheese or smoked Gouda. Burgers and sandwiches are served with house-made champagne pickles on the side + your choice of French fries or steak fries, sea salt or seasoned.. Sub onion rings +2.00

HALF POUND ANGUS BURGER

Lettuce, tomato, choice of cheese, artisan brioche bun. 14

CRACK BURGER

Addictive half pound of Angus beef mixed with Ranch seasoning + cheddar cheese. Topped with grilled onion + Applewood bacon. 15.50

★ HANGOVER BURGER

Smoked gouda cheese, bacon, fried egg, frazzled onions, jalapeño garlic mayo, Texas toast. 15.50

TEX MEX HAYSTACK BURGER

Pepper Jack cheese, bacon, fried jalapeños, guacamole, chipotle mayo, lettuce, tomato, frazzled onions, artisan brioche bun. 15.50

BBQ BACON CHEESEBURGER

American cheese, spicy BBQ sauce, frazzled onions, bacon, lettuce, tomato, artisan brioche bun. 15.50

CHICKEN SANDWICH

8 ounce chicken breast prepared grilled or crispy. Try it red hot or with BBQ sauce. Topped with Swiss cheese, lettuce + tomato on a brioche bun. 14

SHRIMP PO'BOY

6 crispy jumbo shrimp with lettuce, tomato + tartar sauce on fresh French bread. 14

SHRIMP BLT WRAP

6 blackened jumbo shrimp, bacon, lettuce, tomato, chipotle mayo + choice of jalapeño cheddar or flour tortilla. 14

Fresh Greens

Choice of balsamic, honey mustard, honey lime, wasabi, spicy peanut, bleu cheese, ranch, serrano ranch, Caesar or spicy ginger dressings

★ SHRIMP CRAB COBB SALAD

Lump crab meat, boiled shrimp, Applewood bacon, avocado, boiled egg, grape tomatoes + bleu cheese crumbles on a bed of fresh Spring mix + choice of dressing. 18

GRILLED CHICKEN SALAD

8 ounce marinated chicken breast, mixed greens, black beans, cucumbers, grape tomatoes, corn relish, boiled egg, tortilla strips + choice of dressing. 14

CLASSIC CAESAR SALAD

Grilled or blackened - Chicken 14 or Shrimp 15

HOUSE SALAD

Spring Mix, Caesar, or Wedge Salad 5

Lunch

Monday - Friday 11-3

FISH TACOS

Grilled, blackened or crispy tempura cod served with shredded cabbage, cilantro, serrano ranch, chili con queso, pico de gallo, corn relish, choice of refried or borracho beans + corn or flour tortillas. 13

SHRIMP TACOS

Grilled, blackened or crispy shrimp served with shredded cabbage, cilantro, serrano ranch, chili con queso, pico de gallo, corn relish, choice of refried or borracho beans + corn or flour tortillas. 13

SHRIMP PO'BOY

6 crispy shrimp with lettuce, tomato + tartar sauce on fresh French bread. Sub onion rings +1.00 12

HALF POUND ANGUS BURGER

Lettuce, tomato, choice of cheese, artisan brioche bun. Served with Sams seasoned fries. Sub onion rings +1.00 13

CHICKEN SANDWICH

Grilled or crispy with choice of regular, red hot, or BBQ. Topped with Swiss cheese, lettuce + tomato on a brioche bun with seasoned fries. Sub onion rings +1.00 12

GRILLED CHICKEN SALAD

8 ounce marinated chicken breast, mixed greens, black beans, cucumbers, grape tomatoes, corn relish, boiled egg, tortilla strips + choice of dressing. 12

CATFISH BASKET

3 fried catfish served with seasoned fries, hushpuppies + coleslaw. Sub onion rings +1.00 11.50

SHRIMP BASKET [5]

5 butterflied shrimp lightly fried with panko crust served with seasoned fries, hushpuppies + coleslaw. Sub onion rings +1.00 11.50

MIXED GRILL

Marinated chicken tenderloin + shrimp with grilled bell peppers, onions + mushrooms. +2 sides 13

HAWAIIAN CHICKEN

Two full skewers of tender chicken, red + green bell pepper, onion + fresh pineapple grilled with an amazing tangy sauce. Served on a bed of rice. +1 side 12

GRILLED CHICKEN

Marinated 8 ounce chicken breast on a bed of garlic mashed potatoes. +1 side 12

GRILLED GULF SHRIMP

6 grilled or blackened jumbo shrimp served on a bed of jalapeño slaw. +2 sides 13

FRESH FLOUNDER w/ LEMON BUTTER

Grilled, blackened or crispy with our home-made lemon butter sauce. +2 sides 14

Mashed potatoes

Red potatoes

Sea salt fries

Seasoned fries

Steak fries

White rice

Green beans

Garlic spinach

Steamed broccoli

Sides

Asparagus (seasonal)

Steamed vegetables

Cob corn

Coleslaw

Loaded mashed potatoes + 1.00

Hushpuppies + 1.00

Red beans + rice + 2.00

Mac N' cheese + 2.00

Onion rings + 2.00

Desserts

HOT COOKIE SKILLET

Big chocolate chunk, caramel, cookie served with vanilla ice cream. 6

TRES LECHES CHEESECAKE

Triple layer cake with vanilla sponge, cheesecake, tres leches + cream cheese icing. 7

CHOCOLATE CHIP BROWNIE SUNDAE

Warm brownie wedges, vanilla ice cream, chocolate sauce, whipped cream. 7

KEY LIME PIE

Key lime pie topped with whipped cream + lime. 6

BOURBON BREAD PUDDING

Sponge cake drenched in caramel, raisins, pecans + cognac whiskey with vanilla ice cream and a bourbon glaze. 8

Drinks

ICED TEA

Sweet/Unsweet
Peach
Strawberry
Mango
Watermelon

COFFEE

Sumatra Dark Roast
Veranda Light Roast
Decaf

FOUNTAIN

Coca Cola
Diet Coke
Coke Zero
Sprite
Dr. Pepper
Root Beer
Fanta Orange
Ginger Ale

JUICE

Orange
Apple
Cranberry
Hi-C Fruit Punch
Hi-C Pink Lemonade
Strawberry Lemonade

ENERGY

Red Bull
Sugar Free Red Bull

WATER

Fiji
Topo Chico