

GUESTS WITH FOOD ALLERGIES,
PLEASE ASK FOR A MANAGER



2621 WESTPARK DRIVE AT KIRBY
HOUSTON TEXAS

Appetizers

GULF SHRIMP & CRAB

Boiled Gulf Shrimp	(½ lb) 14	(1 lb) 23
Shrimp Creole Pie	(single) 4	(3) 10
Gulf Shrimp Cocktail		13
Gulf Shrimp Remoulade		13
Jumbo Lump Crab Cakes		(2) 17
Served over a shiitake mushroom sauce		
Homemade Seafood Tamales	(3) 10	(6) 16
Shrimp and crab with salsa Campeche		
Texas Shrimp*		(4) 12
Gulf shrimp wrapped in our smoked bacon		

★ CAMPECHANA DE MARISCOS ★

A refreshing, Mexican-style seafood cocktail made with a special blend of pico de gallo, fire-roasted Anaheim peppers and diced avocados.

Shrimp -or- Crab	15.5
Campechana Extra (<i>shrimp & crab</i>)	16.5

FRESH OYSTERS*

Fresh-Shucked Oysters (*on half shell*) (½ dz or 1 dz) *Market*

SHELL-ROASTED OYSTERS

A one-of-a-kind baked oyster experience requires a bit more of our time in the kitchen. Thank you for your patience. You won't regret it.

Oysters Rockefeller*

Spinach, bacon, lump crab meat, hollandaise *6 for 16*

Gumbo & Salads

GUMBO

	CUP	BOWL
Shrimp	8	13.5
Crab	8	13.5
Seafood (<i>shrimp, crab & oyster</i>)	8	14.5

SALADS

Dinner Salad*	6
Field greens, tomatoes, cucumbers, red onions, toasted pecans, croutons	
Fried Oyster Salad*	17
Cornmeal-crust oysters, field greens, toasted pecans, diced tomatoes, Herbsaint dressing	
Buttermilk Fried Chicken Salad	18
Marinated field peas, deviled egg, mesquite-smoked bacon, garden greens, chive Parmesan dressing	
Shrimp Salad	18
Cold boiled or mesquite-grilled Gulf shrimp (6), field greens, artichokes, hearts of palm, Manchego cheese, roasted garlic dressing	
Crab Salad	18
Lump blue crab, field greens, avocado slices, tomatoes	
Shrimp & Crab Salad	18
Cold boiled Gulf shrimp, lump blue crab, field greens, avocado slices, tomatoes	

HOMEMADE DRESSING OPTIONS:

Ranch, 1000 Island, Cilantro Lime, Bleu Cheese, Vinaigrette, Oil & Vinegar

EAT FISH, LIVE LONGER.
Eat Oysters, Love Longer.

HOUSE SPECIALTIES

Baked to flaky perfection, then served on a bed of fried onion strings with a light Creole cream sauce.

Stuffed Crab*	(3) 20
Whole Flounder*	29
Whole Stuffed Flounder*	33

MESQUITE-GRILLED ENTREES

Basted with our signature marinade and grilled over mesquite. Served with a shrimp empanada, garlic bread and choice of side.

FRESH SEAFOOD

Rainbow Trout	22
Catfish Filet	19
Add salsa (rojo or verde) and avocado, \$2	
Baby Coho Salmon	21
Trout Almondine*	23
Mesquite Skewer	21
Gulf Shrimp	23
Add salsa (rojo or verde) and avocado, \$2	
Salmon Filet	24
Farm-Raised Texas Redfish	25
Texas Shrimp*	24
Eight Gulf shrimp wrapped in our smoked bacon	
Add four Texas Shrimp* to any dinner, \$9	

MESQUITE COMBOS

Catfish & Shrimp Trout & Shrimp	26
Flounder & Shrimp Redfish & Shrimp	

CHICKEN & STEAK

Served with a shrimp empanada, garlic bread and choice of side.

Boneless Chicken Breast	17
Add salsa (rojo or verde) and avocado, \$2	
USDA Prime Dry-Aged Ribeye	42
Twelve ounces of our perfectly seasoned ribeye, dry-aged in-house, and served with twice-baked potato and grilled asparagus spears	

FRIED ENTREES

Served with a shrimp empanada, garlic bread and choice of side.

Whole Catfish	18
Catfish Filet	19
Gulf Oysters	(8) 18 (12) 20
Gulf Shrimp	22
Stuffed Shrimp	22
Stuffed Crab	19
Stuffed Combo (three stuffed shrimp, one stuffed crab)	21
Farm-Raised Texas Redfish	25

FRIED COMBOS

Catfish & Shrimp Oysters & Shrimp	26
Flounder & Shrimp Catfish & Oysters	
Flounder & Oysters Flounder & Soft-Shell Crab (<i>Market</i>)	

SEAFOOD PLATTER

A hearty heap of Catfish, Gulf Shrimp, Oysters, Stuffed Shrimp & Stuffed Crab	28
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MESQUITE-GRILLED ★ MARKET CATCH ★

Gulf Red Snapper	28
Yellowfin Tuna	25
Swordfish	23
Flounder Filet (<i>fried if desired</i>)	<i>Market</i>
Add sauteed jumbo lump crab, \$8	

SEASONAL

Halibut	<i>Market</i>
Soft-Shell Blue Crab (<i>fried</i>)	<i>Market</i>

CREOLE INSPIRED

Dishes that take their cue from our Cajun roots.

Shrimp Creole	22
Served with Seafood Rice	
Shrimp Etouffee	22
Served with Seafood Rice	
Fried Shrimp & Shrimp Etouffee	23
Served with Seafood Rice	
Mesquite Catfish Filet	25
Smothered with Shrimp Etouffee, served with a side	

SPECIAL COMBOS

For the wonderfully hungry and/or indecisive, select one fried and one mesquite-grilled option.

Mesquite-Grilled Shrimp	Fried Shrimp
Mesquite-Grilled Catfish	Fried Oysters
Mesquite-Grilled Flounder	
<i>All Special Combos</i>	26

PO-BOYS

Served on toasted homemade French bread with garlic butter, mayonnaise, lettuce, pico de gallo; add sliced avocado, \$1.5

	FRIED	MESQUITE
Catfish	13	14
Oyster	14	
Shrimp	14	15
Flounder	15	15
Combo	15	15
(Select two from above)		

Sides & A La Carte

SIDES

French Fries, Seafood Rice, Red Beans, or Daily Vegetables	5
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A LA CARTE

Fried Green Tomatoes, Onion Rings, or Hush Puppies*	6
(If substituting, add \$3)	
Twice-Baked Potato with Vermont Cheddar, or Grilled Asparagus	6
(If substituting, add \$4)	

THE RAW FACTS:

*Contains pecan nuts. Eating raw oysters may cause severe illness and even death in persons with liver disease (*i.e. alcoholic cirrhosis, hepatitis, etc.*), cancer and other chronic illnesses that weaken the immune system. There may be small bones in some fresh fish. Some wines and maraschino cherries contain sulfites. Some dishes contain bacon (*lucky you*).

LICKETY SPLIT:

Want to divide your dinner with a friend? No problem. Split dinners are an additional \$5.