

GUESTS WITH FOOD ALLERGIES,
PLEASE ASK FOR A MANAGER

EAT FISH, *Live Longer*



10211 KATY FREEWAY
HOUSTON TEXAS

EAT OYSTERS, *Love Longer*

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		

APPETIZER SAMPLER	36	
Two Crab Cakes, three Seafood Tamales, four Texas Shrimp		

★ **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 & FRIED OYSTERS

Fried Oysters	(½ dz)	10
Fresh-Shucked Oysters* (<i>on half shell</i>)	(½ dz or 1 dz)	Market

SHELL-ROASTED OYSTERS | 6 FOR \$16

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

Oysters Bienville	Creole vegetables, shiitake mushrooms, Gulf shrimp, garlic bread crumbles
Oysters Bovine	Wrapped in thinly-sliced, dry-aged ribeye, seasoned and mesquite-grilled
Oysters Copano	Italian sausage, marinara, sun-dried tomatoes, basil, Fontina cheese
Oysters Prosciutto	Prosciutto, lump crab, roasted poblano peppers, smoked Vermont cheddar
Oysters Rockefeller*	Spinach, bacon, lump crab meat, hollandaise
The Full House	For the oyster connoisseur—create your own combination of six



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	
Mesquite-Grilled Chicken Salad	18
Field greens, bacon, egg, Mandarin oranges, pumpkin seeds, avocado	
Fried Oyster Salad*	18
Cornmeal-crusted oysters, field greens, toasted pecans, diced tomatoes, Herbsaint dressing	
Shrimp Salad	18
Cold boiled or mesquite-grilled Gulf shrimp (6), field greens, artichokes, hearts of palm, Manchego cheese, roasted garlic dressing	

HOMEMADE DRESSING OPTIONS:
Ranch, 1000 Island, Cilantro Lime, Bleu Cheese, Vinaigrette, Oil & Vinegar

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
Add bacon-wrapped Texas quail, \$9	
Texas Shrimp*	25
Eight Gulf shrimp wrapped in our smoked bacon	
Add four Texas Shrimp or bacon-wrapped Texas quail to any dinner*, \$9	

MESQUITE COMBOS	26
Catfish & Shrimp Trout & Shrimp	
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	
Filet Mignon	39
Add jumbo lump crab, mashed potatoes and grilled asparagus, \$8	
USDA Prime Dry-Aged Ribeye	42
Twelve ounces of our perfectly seasoned ribeye, dry-aged in-house	

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

SEAFOOD PLATTER	28
A hearty heap of Catfish, Gulf Shrimp, Oysters, Stuffed Shrimp & Stuffed Crab	



MESQUITE-GRILLED ★ **MARKET CATCH** ★

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

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		
Soft-Shell Crab (<i>seasonal</i>)		Market

Sides & A La Carte

SIDES	
French Fries, Seafood Rice, Garlic Mashed Potatoes, Red Beans, or Daily Vegetables	5
Fried Green Tomatoes, Onion Rings, or Hush Puppies*	6
A LA CARTE	
Jumbo Grilled Asparagus	
With jumbo lump crab in a Creole cream sauce 10	
Baked Potato, Asparagus (<i>grilled or steamed</i>)	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.