



GUMBO, SALADS & PO-BOYS

Gumbo & Half Po-Boy	14
Cup of shrimp, crab or seafood gumbo and a half po-boy (<i>Your choice of shrimp, catfish or oyster</i>)	
Gumbo & Salad	16
Bowl of shrimp, crab or seafood gumbo with our house dinner salad and choice of dressing	
Fried or Mesquite-Grilled Po-Boy Plate	17
Shrimp, catfish or oyster po-boy with choice of side Flounder or Combo Po-Boy, add \$1	
Shrimp Etouffee with Seafood Rice	16
Our traditional Gulf Coast favorite with shrimp, onions, bell peppers and spice blends, cooked in a dark roux	

FRIED ENTREES

Alabama Catfish	15
Three pieces of catfish lightly dusted in cornmeal and fried, served with choice of side	
Gulf Shrimp	18
Six Gulf shrimp lightly dusted in cornmeal and fried, served with choice of side	
Seafood Sampler Platter	19
Three Gulf shrimp, one piece of catfish and one stuffed crab, served with choice of side	

MESQUITE-GRILLED ENTREES

Shrimp con Salsa, Rojo or Verde	18
Gulf shrimp topped with salsa rojo or verde, served with choice of side	
Texas Shrimp	18
Five Gulf shrimp wrapped in our smoked bacon, served with choice of side	
Catfish with Shrimp Etouffee	18
Catfish topped with shrimp etouffee, served with choice of side	
Salmon Creole Cream	21
Salmon topped with shrimp and jumbo lump crab in a Creole cream sauce, served with choice of side	
Mahi Magnolia	23
Mahi topped with shrimp, jumbo lump crab, mushrooms and red bell peppers in a spicy seafood cream sauce, served with choice of side	
Redfish with Sauteed Crab Meat	23
Farm-raised Texas Redfish topped with sauteed jumbo lump crab, served with choice of side	

★ SEAFOOD TOPPINGS ★

Enhance any entree with one of our specialty toppings, add \$8

Sauteed Jumbo Lump Crab

Jumbo lump crab from the Gulf of Mexico's finest blue crabs

San Antonio

Gulf shrimp with diced avocados and pico de gallo, sauteed in a white wine Creole cream sauce

Picatta

Jumbo lump crab with capers, artichoke hearts and sun-dried tomatoes, sauteed in a white wine lemon butter sauce

Magnolia

Gulf shrimp, jumbo lump crab, mushrooms and red bell peppers, sauteed in a spicy seafood cream sauce

Creole Cream

Gulf shrimp and jumbo lump crab with Creole seasonings, sauteed in a white wine Creole cream sauce

Shrimp Etouffee

A traditional Gulf Coast favorite with shrimp, onions, bell peppers and spice blends, cooked in a dark roux