

## APPETIZERS

**PUPPS & CHEESE (12)** — Jalapeno Pupps with White Cheddar & Smoked Gouda cheese. 6.95

**TEXAS CHEESE FRIES** — House fry, mixed cheeses, bacon, fried jalapenos, green onions. | Jalapeno Ranch 8.45

♥ **CHEESE LOGS** — Back with a vengeance..now loaded with Smoked gouda and pepperjack cheese formed into logs all made in house. | Ranch 7.45

**FRIED PICKLES** — Hand breaded and fried dill pickles. |Ranch 5.95

**CHIPS & CHILI CON QUESO** — White cheddar, gouda, house red chili, and topped with jalapeños. Served with toasted tortillas. 9.95

**FRIED GREEN TOMATOES** — Green tomatoes hand cut and deep fried. Finished with crawfish julie sauce. 8.25

**SHRIMP & CRAB DIP** — Shrimp, Crab, Parmesan Cheese with tortilla chips. 8.75

**FIRECRACKER SHRIMP** — Gulf popcorn shrimp tossed in our Firecracker Sauce. 8.25

**SOUTHWESTERN EGGROLL** — Crispy flour tortillas, chicken, black beans, corn, jalapeño Jack cheese, red peppers, spinach. | Ranch. 8.25

**CRAB STACK** — Fried crab cakes atop green tomato with crawfish julie sauce. 8.45

## SOUPS & SALADS

**COWBOY CHILI** — Ground Bison, Chiles, Roasted Tomatoes, Cactus, Onions, Garlic, Cheddar Cheese, Sour Cream. 4.95 CUP/ 6.95 BOWL

**SPICY SEAFOOD GUMBO** — A classic dark roux gumbo of shrimp, crawfish, coastal crab, okra, & tomato. 4.95 CUP/ 6.95 BOWL

**CAESAR SALAD** — Chopped Romaine lettuce sprinkled with fresh Parmesan and topped with garlic cheddar croutons.

• **Salmon 15.95 | Fried or Blackened Shrimp 11.95 | Chicken 12.95**

**HOUSE SALAD** — Mixed greens, cucumber, tomato wedges, boiled egg, bacon crumbles, cheese, and green onion.

• **Grilled Redfish 14.95 | Fried or Blackened Shrimp 11.95 | Chicken 12.95**

SALAD DRESSINGS: RASPBERRY VINAIGRETTE, FIRECRACKER, RANCH, HONEY MUSTARD, 1000 ISLAND, ITALIAN, BLUE CHEESE, GREEK FETA VINAIGRETTE.

# CHEF SPECIALS

ALL CHEF SPECIALS WILL BE SERVED WITH A SALAD, LOADED BAKED POTATO, & BREAD.  
SUBSTITUTE SWEET POTATO BRÛLÉE OR LOADED POTATO FOR \$2.

**CLASSIC RIBEYE** 28 Day aged, hand cut, juicy, and marbled steak dusted with our 15 spice blend and finished with a dollop of butter. 12 OZ 24.95

**CRAB CAKE PONTCHARTRAIN** Local hand crafted Blue Crab Cakes grilled with real butter and cajun spices. Finished with Crawfish Julie. 15.95

**CREOLE REDFISH** Blackened red drum grilled and topped with Crawfish julie. 16.95

**SHRIMP AND CHEESE GRITS** Stone cooked butter grits with mixed cheese topped with Gulf shrimp, smoked bacon, onions, and finished with crawfish julie smother. (Side Salad Only) 15.95

**CAJUN CHICKEN PASTA** Grilled chicken breast seasoned with blackening seasoning and served over linguine pasta in our creole creamy alfredo sauce.(Side Salad Only) 12.95

**SEAFOOD PASTAS** Linguine pasta tossed in our house garlicky cheese Alfredo with smoked mushrooms, green onions, & Cajun spices. (Side Salad Only)

- **Crawfish 14.95 | Shrimp 12.95 | Mixed 16.95**

# PLATTERS

ALL ENTRÉES SERVED WITH FRENCH FRIES, COLESLAW, AND JALAPENO HUSHPUPIES.  
SUBSTITUTE SWEET POTATO BRULEE OR LOADED POTATO FOR FRENCH FRIES FOR \$2.

**CAPTAINS PLATTER** Catfish strips, shrimp, crab cake, crawfish, and crab claws. 24.95

**CATFISH PLATTER** Six Simmons catfish breaded in our house cornmeal and fried. 14.45

**SHRIMP PLATTER** Eight Gulf shrimp fried in our house mix or sautéed in butter. 12.95

**1/2 FILET 1/2 SHRIMP PLATTER** Four catfish strips and six gulf shrimp deep fried. 14.45

**CRAWFISH PLATTER** Louisiana crawfish tails flash fried. 14.45

**CRAB CAKE PLATTER** Two hand crafted crab cakes deep fried. 10.95

**CHICKEN STRIP PLATTER** Juicy jumbo chicken tenders dipped in buttermilk and deep fried golden brown. 10.95

# LUNCH SIDES \$4.50

**LOADED BAKED POTATO**

**POTATO SALAD**

**CORN & POTATOES**

**STEAMED VEGETABLES**

**FRENCH FRIES**

**COLESLAW**

**SWEET POTATO BRULEE**

**FRIED OKRA**

# STEAMERS

PROUDLY SERVING GULF & DOMESTIC CRAB. (SPICED MILD, MEDIUM, OR HOT.)

**SHRIMP SATION** — 1 pound of Jumbo steamed shrimp with 2 Sausage, 2 potatoes, & 1 Corn. 17

**POOR MANS LOBSTER** — 1 Pound of Royal Red Shrimp in a garlic butter with 2 sausage, 2 potatoes, 1 Corn. 17

**A REEL DEAL** — 1 Pound 26/30 steamed and peeled shrimp with 2 sausage, 2 potatoes, & 1 Corn. 17

**SHRIMP THE BEST** — 2lb. 26/30's steamed and peeled shrimp with 2 sausage, 2 potatoes, & 1 corn. 25

**SEASIDE** — A Steamer's Delight- 1LB. Crab Legs, ½ LB. Shrimp, with 2 sausage, 2 potatoes, & 1 corn. 26

**CRABTASTIC** — 2lbs. of Snow Crab Legs with 2 sausage, 2 potatoes, & 1 corn. 30

**STEAMBOAT** — 2 Snow Crab Clusters, 1 Dungeness Crab Cluster ½ LB. Jumbo Shrimp, with 2 sausage, 4 potatoes, & 2 corn. 40

**S.O.S.** — 2 Dungeness Crab Clusters, 1LB. Jumbo Shrimp, with 2 sausage, 2 potatoes, & 1 corn. 27

# HANDHELDS

**CRAB BURGER** — Fresh Certified Angus Beef topped with grilled crab cake, dressed with cheddar cheese, lettuce, tomato, onions, and pickle. |Remoulade sauce. 12.95

**SWAMP BURGER** — Bacon, fried jalapenos, fried pickles, and american & swiss cheese. Topped with lettuce, tomato, and onion. 10.45

**CRAB CAKE SANDWICH** — Fried crab cake, remoulade sauce, lettuce, & tomato. 8.95

**SHRIMP TACO** — Sauté shrimp on toasted tortilla shells with lettuce, tomato, mexican cheeses, and geaux sauce. 10.95

**REDFISH TACOS** — Blackened Redfish on toasted tortilla shells with lettuce, tomato, Mexican cheeses, and geaux sauce. 13.45

# POBOYS (ON FRESH TOASTED BREAD)

**RIBEYE POBOY** — Ribeye steak, grilled medrare and sliced thin with melted cheddar & grilled onions. |Mayo-Horseradish sauce. 14.45

**OPEN FACE POBOY** — Roast beef piled high on a toasted texas toast topped with provolone, grilled onions, and gravy. 13.95

**CRAWFISH POBOY** — Local crawfish tails fried to perfection or lightly seasoned and sautéed. With lettuce, tomato, & pickle. |Remoulade 14.95

**SHRIMP POBOY** — Gulf shrimp hand-battered and quick-fried or lightly seasoned and sautéed. With lettuce, tomato, & pickle. |Tarter Sauce 11.95