

DAILY CATCH

CHEF'S FEATURED FISH OF THE DAY MARKET PRICE

PECAN ENCRUSTED MAHI MAHI

Extra lean with firm white meat and mild flavor, coated in our house-made pecan breading and pan sautéed 32

BLACKENED YELLOWFIN TUNA

Medium-mild flavor with very firm texture and large flakes, dusted with Cajun seasonings and seared on a cast iron skillet 30

CHARCOAL GRILLED NORTH ATLANTIC SALMON

Medium-firm texture with large flakes and moderate moisture content, brushed with lemon garlic butter and dusted in traditional charcoal seasonings 28

AMERICAN CORNMEAL FRIED CATFISH

Distinctive, moist, sweet, mild flavor and less flake than other white fish, dredged in our house-made cornmeal and lightly fried 24

AMERICAN RED SNAPPER MICHAEL

Signature gulf catch—lean, moist meat with distinctive sweet, nutty flavor, coated in Parmesan flour and pan sautéed 38

SPECIALTY TOPPINGS

CASTILLA

Shellfish of your choice sautéed in an asiago cream sauce
Shrimp 9 Crawfish 9
Jumbo lump crab 16

BEURRE BLANC

Our signature lemon butter sauce
Shrimp 9 Crawfish 9
Jumbo lump crab 16

FRITZ

Shellfish of your choice poached in garlic butter with sweet peppers
Shrimp 9 Crawfish 9
Jumbo lump crab 16

Ask your server about our Gluten Free and Heart-wise preparations

FARM RAISED

16-OUNCE COWBOY RIB EYE

Bone-in black angus rib eye seared on a cast iron skillet and topped with a roasted garlic compound butter 52

PORK CHOP SAPPORITO

14-Ounce double cut, coated in garlic cracker crust, pan-sautéed and finished with roasted garlic compound butter 39

PRIME 14-OUNCE NEW YORK STRIP

Seared on a cast iron skillet with roasted garlic compound butter 44

CHICKEN PONZINI

Charcoal-grilled chicken with wild mushroom swiss cheese cream sauce 22

8-OUNCE CENTER-CUT FILET

Seared on a cast iron skillet with roasted garlic compound butter 49

Temperatures

Rare: Cool, red center Medium Rare: Warm, red center Medium: Mostly pink Medium Well: Slightly pink Well: No pink

PASTA

PESTO FETTUCCINE

Oven roasted tomatoes with fresh mozzarella and homemade basil pesto tossed in fettuccine pasta 19

CRAWFISH ASIAGO

Crawfish tails cooked with asiago cheese sauce, tossed in fettuccine with grated parmigiana-reggiano 19

SEAFOOD PASTA

Grilled shrimp, scallops, jumbo lump crab, angel hair, garlic cream sauce, spinach, roasted cherry tomatoes, fresh herbs, parmigiana-reggiano 32

SHRIMP AND GRITS

Blue cheese grits and grilled shrimp lightly drizzled with sweet, smoky chipotle sauce 19

ADDITIONS

SHRIMP

Five jumbo Gulf shrimp prepared fried, grilled or blackened 12

SHRIMP PEQUES

Two bacon-wrapped shrimp stuffed with jalapeño and cheese 8

STUFFING BALLS

Five house made shrimp stuffing balls fried to perfection 8

FRIED OYSTERS

Five cornmeal fried oysters 10

STUFFED SHRIMP

Two fried shrimp wrapped in seafood stuffing 8

FAMILY SIDES

AU GRATIN POTATOES 7

JUMBO BAKED POTATO 6

BLUE CHEESE GRITS 7

ONION RINGS 6

CREAMED SPINACH 7

TRUFFLE FRIES 8

CRAB MAC AND CHEESE 19

GRILLED ONIONS 5

STARTERS

COCKTAIL SHRIMP

Chilled Gulf soldier shrimp served with cocktail sauce and remoulade 14

JAZZ MARTINI

Cocktail shrimp and crab meat tossed with avocados and hearts of palm 13

AHI TUNA TACOS

Crispy wonton, #1 tuna, avocado, soy, jalapeno, cucumber, scallions, sesame seeds 19

RED SNAPPER CEVICHE

American Red Snapper, Gulf shrimp, and jumbo lump crab marinated in fresh squeezed lime, cilantro, and avocado 22

DELUXE SHELLFISH TOWER

Oysters on the half shell, chilled Gulf shrimp, Texas jumbo lump crab salad, chilled Texas blue crab claws, served with traditional sauces- Market Price

ONION STACK

Hand battered jumbo onion rings with creamy horseradish sauce 10

CALAMARI

Fried and tossed with warm lemon vinaigrette, tomatoes, and parmesan cheese, served with creamy basil marinara 15

PREMIUM MARKET OYSTERS

Flown in fresh from the East Coast Raw ½ Dozen-MKT
Charcoal Grilled ½ Dozen-MKT

SOUPS AND SALADS

WATKINS BISQUE

Seafood cream base with baby shrimp and pureed tomatoes, carrots, onions and spices
Cup 10 Bowl 12

CAESAR

Romaine hearts, grated parmigiano-reggiano and croutons 11

STEAK SALAD

Thinly sliced blackened top sirloin served over mixed field greens, house made croutons, julienne carrots, quartered tomatoes, crisp fried onion strings, and house made creamy blue cheese dressing 19

BROOKS GUMBO

Thibodeaux, Louisiana-inspired hearty gumbo with okra, shrimp, and spices
Cup 9 Bowl 11

WEDGE

Iceberg, bacon, red onion, cherry tomatoes, green onion, and chunky blue cheese dressing 11

HOUSE

Mixed field greens, house made croutons, julienne carrots, cherry tomato, red onions 9

SOUP OF THE DAY

Chef's featured soup, ask your server for details
Cup 9 Bowl 11

GREEK SALAD

Fresh romaine lettuce, tomatoes, cucumber, green onion, kalamata olives, capers, salonika peppers, feta cheese, oregano, and Greek dressing 12

SHRIMP SALAD

Bay shrimp, onions, celery, egg, fresh herbs and spices, all tossed in our house made remoulade dressing 17

HOUSE-MADE DRESSINGS

Creamy Onion Garlic, Creamy Blue Cheese, Honey Pecan Vinaigrette, Chunky Blue Cheese, Ranch, and Thousand Island

CLASSIC SEAFOOD

PREMIUM GULF SHRIMP

Fresh Gulf shrimp prepared fried, grilled, or blackened 25

THE COMBINATION PLATTER

Charcoal-grilled Gulf shrimp, deep sea scallops, and tenderloin of catfish 29 Mahi Mahi 34 Snapper 39

FAMOUS FRIED PLATTER

Premium Gulf shrimp, seasonal seafood, tenderloin of Texas catfish, and stuffing balls 31

SHRIMP PEQUES

Bacon-wrapped shrimp stuffed with pickled jalapeno and cheese then fried and basted with brown sugar-chipotle glaze 27

DEEP SEA SCALLOPS

Grilled, blackened, or fried 34

**All entrees except Pasta entrees include your choice of parmesan tomatoes, potato wedges or asparagus
Add a side salad to your entrée for 6**

Caution: There may be small bones in some fresh fish. Maraschino cherries and nearly all wines contain sulfating agents to protect flavors and color. Certain individuals may be allergic to specific types of food ingredients used in food items (i.e., MSG). We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering. There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of illness from raw oysters and should eat oysters fully cooked. If you are unaware of your risk, consult your physician.