

## 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 34

#### BLACKENED YELLOWFIN TUNA

Medium-mild flavor with very firm texture and large flakes, dusted with Cajun seasonings and seared on a cast iron skillet 32

#### 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 29

#### 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 26

#### AMERICAN RED SNAPPER MICHAEL

Signature gulf catch—lean, moist meat with distinctive sweet, nutty flavor, coated in Parmesan flour and pan sautéed 39

## SPECIALTY TOPPINGS

#### CASTILLA

Shellfish of your choice sautéed in an asiago cream sauce  
Shrimp 9 Crawfish 9  
Jumbo lump crab 17

#### BEURRE BLANC

Our signature lemon butter sauce  
Shrimp 9 Crawfish 9  
Jumbo lump crab 17

#### FRITZ

Shellfish of your choice poached in garlic butter with sweet peppers  
Shrimp 9 Crawfish 9  
Jumbo lump crab 17

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 54

#### PORK CHOP SAPPORITO

14-Ounce double cut, coated in garlic cracker crust, pan-sautéed and finished with roasted garlic compound butter 42

#### PRIME 14-OUNCE NEW YORK STRIP

Seared on a cast iron skillet with roasted garlic compound butter 48

#### CHICKEN PONZINI

Charcoal-grilled chicken with wild mushroom swiss cheese cream sauce 24

#### 8-OUNCE CENTER-CUT FILET

Seared on a cast iron skillet with roasted garlic compound butter 52

#### 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 22

#### CRAWFISH ASIAGO

Crawfish tails cooked with asiago cheese sauce, tossed in fettuccine with grated parmigiana-reggiano 22

#### SEAFOOD PASTA

Grilled shrimp, scallops, jumbo lump crab, angel hair, garlic cream sauce, spinach, roasted cherry tomatoes, fresh herbs, parmigiana-reggiano 36

#### SHRIMP AND GRITS

Blue cheese grits and grilled shrimp lightly drizzled with sweet, smoky chipotle sauce 20

## 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 10

#### STUFFED SHRIMP

Two fried shrimp wrapped in seafood stuffing 8

#### SOFT SHELL CRAB (1) 15

## FAMILY SIDES

AU GRATIN POTATOES 10  
CREAMED SPINACH 9

JUMBO BAKED POTATO 9  
TRUFFLE FRIES 8

BLUE CHEESE GRITS 8  
CRAB MAC AND CHEESE 19

ONION RINGS 7  
GRILLED ONIONS 6

## 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 14

### 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 24

### 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 13

### 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 12

### 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 12

### GREEK SALAD

Fresh romaine lettuce, tomatoes, cucumber, green onion, kalamata olives, capers, salonika peppers, feta cheese, oregano, and Greek dressing 14

### 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 26

### THE COMBINATION PLATTER

Charcoal-grilled Gulf shrimp, deep sea scallops, and tenderloin of catfish 31 Mahi Mahi 36 Snapper 41

### FAMOUS FRIED PLATTER

Premium Gulf shrimp, seasonal seafood, tenderloin of Texas catfish, and stuffing balls 34

### SHRIMP PEQUES

Bacon-wrapped shrimp stuffed with pickled jalapeno and cheese then fried and basted with brown sugar-chipotle glaze 29

### DEEP SEA SCALLOPS

Grilled, blackened, or fried 36

**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.*