



## 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 29

#### BLACKENED YELLOWFIN TUNA

Medium-mild flavor with very firm texture and large flakes, dusted with Cajun seasonings and seared on a cast iron skillet 29

#### 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 27

#### 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 22

#### AMERICAN RED SNAPPER MICHAEL

Signature gulf catch—lean, moist meat with distinctive sweet, nutty flavor, coated in Parmesan flour and pan sautéed 35

## SPECIALTY TOPPINGS

#### CASTILLA

Shellfish of your choice sautéed in an asiago cream sauce  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

#### BEURRE BLANC

Our signature lemon butter sauce  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

#### NICK

Sautéed shellfish of your choice with avocado, cilantro, peppers and lime  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

#### FRITZ

Shellfish of your choice poached in garlic butter with sweet peppers  
Shrimp 9 Crawfish 9  
Jumbo lump crab 13

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

## FARM RAISED

#### 16-OUNCE COWBOY RIBEYE

Bone-in black Angus ribeye seared on a cast iron skillet and topped with a roasted garlic compound butter 40

#### 8-OUNCE CENTER-CUT FILET

Seared on a cast iron skillet with roasted garlic compound butter 38

#### PRIME 14-OUNCE NEW YORK STRIP

Seared on a cast iron skillet with roasted garlic compound butter 36

#### CHICKEN PONZINI

Charcoal-grilled chicken with wild mushroom Swiss cheese cream sauce 20

#### PORK CHOP SAPPORITO

14-ounce double cut coated in a cracker crust 31

## PASTA

#### PESTO FETTUCCINE

Oven roasted tomatoes with fresh mozzarella and homemade basil pesto tossed in fettuccine pasta 18

#### CRAWFISH ASIAGO

Crawfish tails cooked with asiago cheese, tossed in fettuccine with grated Parmigiano-Reggiano 19

#### 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  
CREAMED SPINACH 7

JUMBO BAKED POTATO 6  
TRUFFLE FRIES 8

BLUE CHEESE GRITS 7  
CRAB MAC AND CHEESE 16

ONION RINGS 6  
GRILLED ONIONS 5



## STARTERS

### COCKTAIL SHRIMP

Chilled Gulf soldier shrimp served with cocktail sauce and remoulade 13

### JAZZ MARTINI

Cocktail shrimp and crab meat tossed with avocado and hearts of palm 12

### PREMIUM MARKET OYSTERS

When the Texas Oyster Season closes, we fly in oysters from the East Coast  
Raw on the Half Shell \$  
Charcoal Grilled \$

### GARLIC BREAD

House-made garlic butter, parmesan and Monterey Jack Cheese 6

### DELUXE SHELLFISH TOWER

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

### DEVILED EGGS

House-made deviled eggs, cornmeal fried oysters, topped with bacon-onion jam 11

### ONION STACK

Hand battered onion rings with creamy horseradish sauce 9

### CALAMARI

Fried and tossed with warm lemon vinaigrette, tomatoes, and parmesan cheese, served with creamy basil marinara 14

### SHRIMP SCAMPI

Gulf shrimp, fresh garlic, white wine, lemon butter sauce, served with fresh garlic bread 13

## SOUPS AND SALADS

### WATKINS BISQUE

Seafood cream base with baby shrimp and pureed tomatoes, carrots, onions and spices  
Cup 9 Bowl 11

### CAESAR

Romaine hearts, grated Parmigiano-Reggiano and croutons 9

### 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

Thibodaux, Louisiana-inspired hearty gumbo with okra, shrimp, and spices  
Cup 8 Bowl 10

### WEDGE

Baby iceberg lettuce, gorgonzola blue cheese, tomatoes, onion, and bacon 10

### 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 8 Bowl 10

### GREEK SALAD

Fresh romaine lettuce, tomatoes, cucumber, green onion, kalamata olives, capers, Salonika peppers, feta cheese, oregano, and Greek dressing 11

### 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 24

### THE COMBINATION PLATTER

Charcoal-grilled gulf shrimp, deep sea scallops, and tenderloin of Catfish 28 Mahi Mahi 31 Snapper 37

### FAMOUS FRIED PLATTER

Premium Gulf shrimp, seasonal seafood, tenderloin of Texas catfish, and stuffing balls 29

### FRIED OYSTERS

Breaded in cornmeal and fried to golden brown perfection 24

### SHRIMP PEQUES

Bacon-wrapped shrimp stuffed with pickled jalapeno and cheese then deep fried and basted with brown sugar-chipotle glaze 26

### USA WILD DEEP SEA SCALLOPS

Grilled, blackened, or fried 31

**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.*