

LUNCH MENU

MONDAY-FRIDAY • 11-3

Lunch Fried Platter 12.99 <i>Gulf shrimp, Southern fried fish and a stuffed shrimp served with French fries and hush puppies</i>	Lunch Fried Shrimp 9.99 <i>Six Gulf shrimp served with French fries and hush puppies</i>
Fried Fish & Popcorn Shrimp 10.99 <i>Southern fried fish nuggets and jumbo popcorn shrimp served with French fries and hush puppies</i>	Chicken Parmesan Sandwich 10.99 <i>Parmesan breaded chicken breast topped with marinara and mozzarella cheese on toasted French bread with spinach, roasted basil tomatoes and alfredo sauce. Served with French fries</i>
Grilled Chicken Spinach Salad 10.99 <i>Mesquite grilled chicken breast served over spinach tossed with jicama, oranges, strawberries, feta cheese, red onions and candied pecans in a strawberry vinaigrette</i>	Blackened Fish Etouffee 12.99 <i>Blackened fish fillet topped with crawfish or shrimp etouffee. Served with dirty rice and fresh veggies</i>
Soup and Salad 8.99 <i>A cup of homemade soup served with your choice of a house or Caesar salad</i>	Lunch Broiled Platter 13.99 <i>Broiled fish fillet, Gulf shrimp and a stuffed shrimp. Served with Southern rice and fresh veggies</i>
Seared Tuna Salad 11.99 <i>Blackened tuna steak served on a bed of mixed greens with mango relish and pico de gallo tossed in a soy lime vinaigrette with sliced avocado and fried wonton strips</i>	Bronzed Tilapia with Avocado Pico 12.99 <i>Bronzed Tilapia topped with avocado, pico de gallo and lemon butter sauce. Served with Southern rice and fresh veggies</i>
Fried Cod Sandwich 9.99 <i>Crispy fried cod fish fillet served on a toasted sesame seed bun with lettuce, tomatoes and a side of tartar sauce. Served with French fries</i>	Mesquite Grilled Pasta La Vista 10.99 <i>Linguine pasta tossed with spinach, artichokes, mushrooms and roma tomatoes in a lemon garlic cream sauce topped with mesquite grilled chicken or shrimp</i>
Surf and Turf Philly 10.99 <i>Sliced beef and sauteed shrimp in our secret sauce, mixed cheese in a po'boy bun. Served with onion strings</i>	Crawfish or Shrimp Etouffee 10.99 <i>Crawfish tails or Gulf shrimp simmered in a caramelized onion butter sauce with dirty rice</i>
Treehouse Tacos (2) 10.99 <i>Gulf shrimp or fish served grilled, fried or blackened with pico, slaw, cotija cheese and cilantro cream sauce. Served with Southern rice and black beans</i>	Chicken or Shrimp Alfredo 10.99 <i>Chicken or Gulf shrimp served over linguine pasta in alfredo sauce. Served with garlic bread</i>
Blackened Pork Chop Etouffee 12.99 <i>One blackened pork chop topped with crawfish etouffee. Served with dirty rice and green beans with bacon</i>	Red Beans and Rice 9.99 <i>Slow cooked Camellia red beans served with white rice, Andouille sausage and fried fish nuggets</i>

— SIDES —

Southern Rice 2.99	Hush Puppies 2.99	Twice Baked Potato 2.99
Black Beans and Rice 2.99	French Fries 2.99	Green Beans 2.99
Linguine Alfredo 2.99	Brussel Sprouts 2.99	Grilled Asparagus 4.99
Broccoli and Cheese 2.99	Dirty Rice 2.99	Baked Potato 4.99
Red Beans & Rice 2.99	Fresh Vegetable Medley 2.99	Side Salad or Caesar 4.99
Coleslaw 2.99		Mamma Ethel's Onion Rings 4.99
Mac n' Cheese 2.99		

2/9/23 There may be a risk associated with consuming raw oysters or any other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked



Mesquite Grill  Shuck Room

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— TOOKIE'S OYSTERS —

Add lump crab meat (2 oz.) to any 1/2 doz. oyster selection, 5.99

Fresh Gulf Coast Oysters on the Half Shell 1/2 Dozen 12.99 Dozen 19.99 <i>Freshly shucked and chilled on a bed of ice</i>	Pelicans 1/2 Dozen 16.99 <i>Bacon, jalapeno and cheeses</i>
New Orleans Oysters 1/2 Dozen 16.99 Dozen 25.99 <i>Oyster butter and parmesan cheese</i>	Shoysters 1/2 Dozen 18.99 <i>Oyster butter and parmesan cheese with grilled shrimp</i>
Rocky's 1/2 Dozen 18.99 <i>Shrimp, spinach and bacon in a creamy cheese sauce</i>	Oyster Trio 1/2 Dozen 18.99 <i>NOLA (2), Pelicans (2) and Rocky's (2)</i>
Skinny Oysters 1/2 Dozen 15.99 <i>Grilled with oyster seasoning and oyster butter</i>	Oyster D'Armes 1/2 Dozen 18.99 <i>Fried oysters on the half shell with artichoke butter and blackened shrimp</i>



Denotes House Specialities

APPETIZERS

New Orleans BBQ Shrimp (7) 12.99 <i>Gulf shrimp simmered in a Cajun spiced butter sauce served with fresh garlic bread</i>	Frio Trio 19.99 <i>4 Fresh Gulf Coast oysters, 4 peel & eat shrimp and 4 oz. of our black peppered Ahi Tuna</i>
Holy Calamari 9.99 <i>Calamari and jalapenos lightly fried, topped with parmesan cheese served with tartar and marinara</i>	Fried Pickles 6.99 <i>Dill pickle chips dusted in seasoned flour</i>
Ahi Tuna Tacos (5) 12.99 <i>Raw sushi tuna with mango jicama and avocado tossed in a sweet soy glaze with wasabi cream</i>	Shrimp and Crawfish Fondue 11.99 <i>Shrimp and crawfish mixed with blended cheese and served with garlic toast</i>
Shrimp Campechana 13.99 <i>Chilled shrimp, pico and avocado in a southwest cocktail sauce</i> <i>add fresh lump crab (2 oz.)</i> 5.99	Shrimp Deviled Eggs 7.99 <i>Six deviled eggs topped with grilled shrimp</i>
Beach Balls (5) 10.99 <i>Jalapenos stuffed with crab, shrimp and a blend of cheeses</i>	Spinach, Artichoke & Crab Dip 11.99 <i>Spinach, artichoke and a blend of cheeses topped with pico and crab and served with tortilla chips</i>
Sautéed Mussels 12.99 <i>Mussels sautéed in white wine, garlic, tomatoes, lemon, herbs and butter served with garlic bread</i>	Peel & Eat Shrimp 1/2 Doz 8.99 Doz 14.99 <i>Choice of chilled or grilled gulf shrimp.</i>
Lump Crab Cake 14.99 <i>Lump crab cake served with lemon butter and remoulade</i>	Fried Cheese Sticks (5) 7.99 <i>Hand breaded mozzarella served with marinara</i>
Super Crab Cake 18.99 <i>Our crab cake topped with lump crab served with lemon butter and remoulade</i>	Boudain Balls (4) 8.99 <i>Lightly fried and served with voodoo sauce</i>
Seafood Stuffed Mushrooms 9.99 <i>Seafood stuffed mushrooms topped with our red pepper cream sauce</i>	Crabby Asparagus 13.99 <i>Panko fried asparagus with artichoke butter sauce topped with lump crab</i>
	Fried Alligator 12.99 <i>Tender Louisiana Gator lightly fried served with homemade voodoo sauce</i>
	Fried Crab Fingers (Seasonal) MKT <i>Fresh Gulf Coast Blue Crab Fingers fried to a golden brown</i>

SOUPS

Shrimp Gumbo Cup 7.99 Bowl 11.99 <i>Gulf shrimp in a homemade dark roux</i>	Seafood Gumbo Cup 8.99 Bowl 12.99 <i>Gulf shrimp, crawfish tails and Gulf oysters</i>
Shrimp & Crab Gumbo Cup 8.49 Bowl 12.49 <i>Gulf shrimp and blue crab meat</i>	Lobster Bisque Cup 8.99 Bowl 12.99 <i>A smooth rich lobster cream soup</i>

SANDWICHES

Beach Boys Po'Boys 13.99 <i>Shrimp, oyster or catfish with lettuce and tomatoes served with french fries and a side of remoulade</i>	Mesquite Grilled Burger 11.99 <i>Homemade beef patty cooked to perfection with all the trimmings and served with french fries</i>
Grilled Chicken Sandwich 11.99 <i>Mesquite grilled chicken breast with all the trimmings and served with french fries</i>	Treehouse Tacos (3) 14.99 <i>Gulf shrimp or fish grilled, fried or blackened with pico, slaw, wonton strips, cotija cheese and cilantro cream. Served with Southern rice and black beans</i>

SALADS

Available mesquite grilled, blackened or fried

Curley's Cobb Salad <i>Chicken</i> 15.99 <i>Shrimp</i> 17.99 <i>Mixed greens topped with bacon, eggs, cheese, tomatoes, cucumbers and green onions in a chipotle tortilla shell</i>	Popeye's Spinach Salad <i>Chicken</i> 15.99 <i>Shrimp</i> 17.99 <i>Spinach tossed in a strawberry vinaigrette with oranges, strawberries, feta cheese, red onions, pecans and jicama</i>
Shrimp & Crab Tower 18.99 <i>Gulf Shrimp and lump crab on top of an avocado, mango-pico relish, cucumbers, cheddar cheese and iceburg lettuce</i>	Classic Caesar Salad <i>Chicken</i> 15.99 <i>Shrimp</i> 17.99 <i>Romaine lettuce, tossed in our house Caesar dressing topped with parmesan and homemade croutons</i>
Seared Tuna Salad 17.99 <i>Blackened tuna served on a bed of mixed greens with mango pico de gallo in a soy lime vinaigrette with avocado & fried wontons</i>	

MESQUITE GRILL

All grilled seafood selections served with Southern rice and fresh veggies
All grilled turf selections served with a twice baked potato and fresh veggies

Mahi Mahi 20.99	Gulf Red Snapper 29.99
Atlantic Salmon 21.99	Top Sirloin (10 oz.) 21.99
Catfish Fillets 18.99	Ribeye (14 oz.) 29.99
Texas Redfish 26.99	Chicken Pontchartrain 19.99 <i>Mesquite grilled chicken topped with pontchartrain sauce and mushrooms served with dirty rice and green beans</i>
Rainbow Trout 18.99	
Gulf Shrimp 20.99	

If you prefer, these may be blackened or lemon peppered

TOPPINGS		ADD ON'S
Naked Crab 7.99 <i>Seasoned lump crab meat served with lemon butter</i>	Pontchartrain 6.99 <i>Lump crab meat in a mushroom cream sauce</i>	Snow Crab Cluster MKT <i>1/2 lb.</i>
Shrimp and Crab 6.99 <i>Blackened shrimp & lump crab meat served with lemon butter</i>	Etouffee 5.99 <i>Shrimp or crawfish tails in a caramelized onion butter sauce</i>	Add Shrimp (5) 7.99 <i>Grilled, blackened, scampi or fried</i>
Clay's Lemon butter caper sauce with mushrooms 4.99		

LOCAL FAVORITES

Louisiana Stuffed Catfish 23.99 <i>Fillets stuffed with boudain and topped with crawfish etouffee. Served with dirty rice and veggies</i>	Seafood Enchiladas 20.99 <i>3 cheese enchiladas smothered in our southwest cheesy cream sauce with sauteed shrimp and crawfish served with black beans and rice</i>
Cajun Queen 19.99 <i>Crawfish etouffee paired with fried crawfish tails served with dirty rice and green beans with bacon</i>	Shrimp Squealers (6) 22.99 <i>Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with Southern rice and fresh veggies</i>
Broiled Stuffed Shrimp (4) 21.99 <i>Shrimp wrapped around our signature seafood stuffing and then pan sautéed. Served with Southern rice and fresh veggies</i>	Shrimp Platter 27.99 <i>Blackened, fried, squealers, blimp and scampi. Served with Southern rice and french fries</i>
Shrimp Scampi 21.99 <i>Shrimp sautéed with garlic, white wine, lemon and finished with cream. Served with Southern rice and fresh veggies</i>	Pacific Rim Tuna 23.99 <i>Blackened seared tuna topped with shrimp, mango relish, avocado in a sweet soy glaze. Served with white rice and fresh veggies</i>
Shrimp and State Grits 19.99 <i>Jumbo shrimp and Tasso ham sautéed in a seafood gravy served with butter crusted grits</i>	Classic Alfredo Chicken 16.99 Shrimp 18.99 <i>A classic wine, garlic, parmesan cream sauce tossed with linguine pasta</i>
Broiled Platter 28.99 <i>Broiled Gulf shrimp, stuffed shrimp, salmon, crab au gratin and a shrimp squealer. Served with Southern rice and green beans with bacon</i>	Pasta La Vista Chicken 16.99 Shrimp 18.99 <i>Linguine tossed with spinach, artichokes, mushrooms & roma tomatoes in a lemon garlic cream sauce</i>
Stuffed Rainbow Trout 23.99 <i>Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and fresh green beans with bacon</i>	Grilled Snow Crabs MKT <i>Two Snow Crab clusters seasoned and grilled. Served with a baked potato</i>

FRIED SEAFOOD DINNERS

All fried seafood dinners served with french fries and hush puppies

Gulf Shrimp (8) 17.99 (12) 19.99	Combo 21.99 <i>Choice of 2, catfish, chicken strips, crawfish tails, shrimp or oysters</i>
Popcorn Shrimp 14.99	Shrimp Blimps (4) 18.99 <i>Shrimp wrapped around our signature seafood stuffing and deep fried</i>
Catfish Fillets (3) 18.99	Battleship Platter 26.99 <i>Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball</i>
Coconut Shrimp (8) 17.99	
Fried Gulf Oysters (12) 20.99	
PT Boat Platter 22.99 <i>Choice of 3, catfish, chicken strips, crawfish tails, shrimp or oysters</i>	