



**Mesquite Grill  Shuck Room**

SEABROOK, TX

*Winner of  
Bay Area Houston Magazine  
“Best Seafood Restaurant”*

# TOOKIE'S OYSTERS

Add lump crab meat (2 oz.) to any 1/2 doz. oyster selection, 3.99

## Fresh Gulf Coast Oysters on the Half Shell

½ Dozen 8.99 Dozen 15.99

Freshly shucked and chilled on a bed of ice

## Skinny Oysters ½ Dozen 13.99

Grilled with oyster seasoning & oyster butter

## Pelicans ½ Dozen 14.99

Bacon, jalapeno and cheeses

## NOLA ½ Dozen 14.99 Dozen 22.99

Oyster butter and parmesan cheese

## Rocky's

½ Dozen 15.99

Shrimp, spinach & bacon  
in a creamy cheese sauce



## Shoysters

½ Dozen 15.99

Oyster butter and parmesan  
cheese with grilled shrimp

## Oyster Trio

½ Dozen 15.99

NOLA (2), Pelicans (2) and Rocky's (2)



## Oyster D'Armes

½ Dozen 15.99

Fried oysters on the half shell with  
artichoke butter and blackened shrimp

# APPETIZERS

## Holy Calamari

8.99

Calamari and jalapenos lightly fried,  
topped with parmesan cheese served  
with tartar and marinara

## Ahi Tuna Tacos (4)

10.99

Raw sushi tuna with mango jicama  
and avocado tossed in a sweet  
soy glaze with wasabi cream

## Shrimp Campechana

12.99

Chilled shrimp, pico and avocado  
in a southwest cocktail sauce

**add fresh jumbo lump crab (2 oz.) 3.99**

## Beach Balls (5)

9.99

Jalapenos stuffed with crab,  
shrimp and a blend of cheeses

## Sautéed Mussels

10.99

Mussels sautéed in white wine, garlic, tomatoes,  
lemon, herbs and butter served with garlic bread



## Lump Crab Cake

13.99

Lump crab cake served with  
lemon butter and remoulade

## Super Crab Cake

17.99

Our crab cake topped with 2 oz. of jumbo lump  
crab & fish served with lemon butter & remoulade

## New Orleans BBQ Shrimp (7)

10.99

Gulf shrimp simmered in a Cajun spiced  
butter sauce served with fresh garlic bread

## Fried Pickles

5.99

Dill pickle chips dusted in seasoned flour

## Seafood Stuffed Mushrooms

8.99

Seafood stuffed mushrooms topped  
with our red pepper cream sauce

## Avocado Shrimp Remoulade

9.99

Chunks of avocado with shrimp tossed in our  
homemade remoulade sauce served with chips

## Shrimp Deviled Eggs

6.99

Six deviled eggs topped with grilled shrimp



## Spinach, Artichoke & Crab Dip

9.99

Spinach, artichoke and a blend of cheeses topped  
with pico and crab and served with tortilla chips

## Popcorn Shrimp

8.99

Fried or Buffalo style jumbo popcorn shrimp

## Peel & Eat Shrimp 1/2 Doz 5.99 Doz 11.99

Chilled Gulf shrimp served with cocktail sauce

## Fried Cheese Sticks (5)

6.99

Hand breaded mozzarella served with marinara



## Boudain Balls (4)

7.99

Lightly fried and served with voodoo sauce

## Crabby Asparagus

12.99

Panko fried asparagus with  
artichoke butter sauce topped  
with blackened jumbo lump crab

## Fried Alligator

11.99

Tender Louisiana Gator lightly fried  
served with homemade voodoo sauce

## Fried Crab Fingers (Seasonal)

13.99

Fresh Gulf Coast Blue Crab Fingers  
fried to a golden brown

18% gratuity added to  
groups of 6 or more



Denotes House Specialities

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.

# SOUPS

<b>Shrimp Gumbo</b>	Cup <b>5.99</b>	Bowl <b>9.99</b>	<b>Seafood Gumbo</b>	Cup <b>6.99</b>	Bowl <b>10.99</b>
<i>Gulf shrimp in a homemade dark roux</i>			<i>Gulf shrimp, blue crab meat and Gulf oysters</i>		
<b>Shrimp &amp; Crab Gumbo</b>	Cup <b>6.49</b>	Bowl <b>10.49</b>	<b>Lobster Bisque</b>	Cup <b>6.99</b>	Bowl <b>10.99</b>
<i>Gulf shrimp and blue crab meat</i>			<i>A smooth rich lobster cream soup</i>		

# SANDWICHES

<b>Beach Boys Po'Boys</b>	<b>12.99</b>	<b>Mesquite Grilled Burger</b>	<b>8.99</b>
<i>Shrimp, oyster or catfish with lettuce and tomatoes served with french fries and a side of remoulade</i>		<i>Homemade beef patty cooked to perfection with all the trimmings &amp; served with french fries</i>	
<b>Grilled Chicken Sandwich</b>	<b>8.99</b>	 <b>Treehouse Tacos (3)</b>	<b>13.99</b>
<i>Mesquite grilled chicken breast with all the trimmings and served with french fries</i>		<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*


<b>Marla's Salmon Salad</b>	<b>15.99</b>	<b>Classic Caesar Salad</b>	<b>12.99</b>	<b>Shrimp</b>	<b>14.99</b>
<i>Chilled smoked Salmon with mixed greens, tomatoes, cucumbers and mango relish tossed in our homemade honey mint dressing</i>		<i>Romaine lettuce, tossed in our house Caesar dressing topped with parmesan and homemade croutons</i>			
<b>Popeye's Spinach Salad</b>		<b>Curley's Cobb Salad</b>	<b>12.99</b>	<b>Shrimp</b>	<b>14.99</b>
	<b>Chicken 12.99</b>	<b>Shrimp 14.99</b>	<i>Mixed greens topped with bacon, boiled eggs, cheese, roma tomatoes, green onions and cucumbers</i>		
<i>Spinach tossed in a strawberry vinaigrette with oranges, strawberries, feta cheese, red onions, pecans and jicama</i>		<b>Seared Tuna Salad</b>	<b>14.99</b>		
 <b>Shrimp &amp; Crab Tower</b>	<b>16.99</b>	<i>Blackened tuna served on a bed of mixed greens with mango pico de gallo in a soy lime vinaigrette with avocado and fried wontons</i>			
<i>Gulf Shrimp and jumbo lump crab on top of an avocado, mango-pico relish, cucumbers, cheddar cheese and iceberg lettuce</i>					

# FRIED SEAFOOD DINNERS

*All fried seafood dinners served with french fries and hush puppies*

 <b>Gulf Shrimp</b>	<b>(8) 15.99</b>	<b>(12) 18.99</b>	<b>Combo</b>	<b>19.99</b>
<b>Popcorn Shrimp</b>	<b>13.99</b>		<i>Choice of 2, catfish, shrimp or oysters</i>	
<b>Catfish Fillets (3)</b>	<b>16.99</b>		 <b>Shrimp Blimps (4)</b>	<b>17.99</b>
<b>Coconut Shrimp (8)</b>	<b>16.99</b>		<i>Shrimp wrapped around our signature seafood stuffing and deep fried</i>	
<b>Fried Gulf Oysters (12)</b>	<b>19.99</b>		 <b>Battleship Platter</b>	<b>25.99</b>
<b>PT Boat Platter</b>	<b>19.99</b>		<i>Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball</i>	
<i>Catfish, shrimp and oysters</i>				

# SIDE ITEMS

<b>Southern Rice</b>	<b>2.99</b>	<b>Coleslaw</b>	<b>2.99</b>	 <b>Grilled Asparagus</b>	<b>3.99</b>
<b>Black Beans and Rice</b>	<b>2.99</b>	<b>Hush Puppies</b>	<b>2.99</b>	<b>Fresh Vegetable Medley</b>	<b>2.99</b>
<b>Linguine Alfredo</b>	<b>2.99</b>	<b>French Fries</b>	<b>2.99</b>	<b>Baked Potato</b>	<b>3.99</b>
<b>Broccoli and Cheese</b>	<b>2.99</b>	<b>Mac n' Cheese</b>	<b>2.99</b>	<b>Side Salad or Caesar</b>	<b>3.99</b>
<b>Red Beans &amp; Rice</b>	<b>2.99</b>	<b>Bacon Green Beans</b>	<b>2.99</b>	<b>Mamma Ethel's Onion Rings</b>	<b>3.99</b>
		<b>Dirty Rice</b>	<b>2.99</b>		

# MESQUITE GRILL


All grilled seafood selections served with Southern rice and fresh veggies

All grilled turf selections served with a baked potato and fresh veggies


<b>Mahi Mahi</b>	<b>19.99</b>	 <b>Gulf Red Snapper</b>	<b>26.99</b>
<b>Atlantic Salmon</b>	<b>19.99</b>	<b>Top Sirloin (10 oz.)</b>	<b>18.99</b>
<b>Catfish Fillets</b>	<b>15.99</b>	<b>Ribeye (14 oz.)</b>	<b>26.99</b>
 <b>Texas Redfish</b>	<b>23.99</b>	<b>Chicken Piccata</b>	<b>14.99</b>
<b>Rainbow Trout</b>	<b>17.99</b>	<i>Lemon caper sauce</i>	
<b>Gulf Shrimp</b>	<b>17.99</b>	<i>with mushrooms</i>	

If you prefer, these may be pan sautéed, blackened or lemon peppered

## TOPPINGS

 <b>Naked Crab</b>	<b>6.99</b>	<b>Pontchartrain</b>	<b>5.99</b>
<i>Seasoned jumbo lump crab meat served and lemon butter</i>		<i>Lump crab meat in a mushroom cream sauce</i>	
<b>Shrimp and Crab</b>	<b>5.99</b>	<b>Etouffee</b>	<b>4.99</b>
<i>Blackened shrimp &amp; lump crab meat served with lemon butter</i>		<i>Shrimp or crawfish tails in a caramelized onion butter sauce</i>	
<b>Clay's</b>	<i>Lemon butter caper sauce with mushrooms</i>		<b>3.99</b>

## ADD ON'S

 <b>Snow Crab Cluster</b>	<b>11.99</b>
<i>1/2 lb. snow crab</i>	
<b>Add Shrimp (5)</b>	<b>5.99</b>
<i>Grilled, blackened, scampi or fried</i>	

## LOCAL FAVORITES


**Louisiana Stuffed Catfish** **19.99**  
*Fillets stuffed with boudain and topped with crawfish etouffee. Served with dirty rice and veggies*

**Blackened Pork Chops Etouffee** **18.99**  
*Two blackened pork chops topped with crawfish etouffee. Served with dirty rice and veggies*

**Cajun Queen** **18.99**  
*Crawfish etouffee paired with fried crawfish tails served with dirty rice*


**Shrimp Squealers (6)** **21.99**  
*Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with Southern rice and fresh veggies*

**Broiled Stuffed Shrimp (4)** **19.99**  
*Shrimp wrapped around our signature seafood stuffing and then pan sautéed. Served with Southern rice and fresh veggies*

 **Shrimp Platter** **24.99**  
*Blackened, fried, squealers, blimp and scampi. Served with Southern rice and french fries*

**Shrimp Scampi** **19.99**  
*Shrimp sautéed with garlic, white wine, lemon and finished with cream. Served with Southern rice and fresh veggies*

**Pacific Rim Tuna** **21.99**  
*Blackened seared tuna topped with shrimp, mango relish, avocado in a sweet soy glaze. Served with white rice and fresh veggies*


 **Shrimp and State Grits** **18.99**  
*Jumbo shrimp and Tasso ham sautéed in a seafood gravy served with butter crusted grits*

**Chicken Alfredo** **14.99** *shrimp 17.99*  
*A classic wine, garlic, parmesan cream sauce tossed with linguine pasta*

**Broiled Platter** **26.99**  
*Broiled Gulf shrimp, stuffed shrimp, salmon, crab au gratin and a shrimp squealer. Served with Southern rice and green beans with bacon*

**Chicken Pasta La Vista** **14.99** *shrimp 17.99*  
*Linguine tossed with spinach, artichokes, mushrooms and roma tomatoes in a lemon garlic cream sauce*

**Stuffed Rainbow Trout** **21.99**  
*Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and fresh green beans with bacon*

 **Grilled Snow Crabs** **27.99**  
*Two Snow Crab clusters seasoned and grilled. Served with a baked potato*