



**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, 4.99

## 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 **16.99**

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 lump crab (2 oz.)**

**4.99**

## 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 lump crab  
served with lemon butter and 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

## Shrimp and Crawfish Fondue

**9.99**

Shrimp and crawfish mixed with blended  
cheese served with garlic toast

## 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

## Cajun Fries

**8.99**

French fries topped with mixed cheese,  
shrimp etouffee, sour cream and chives

## 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 lump crab

## Fried Alligator

**11.99**

Tender Louisiana Gator lightly fried  
served with homemade voodoo sauce



## Fried Crab Fingers (Seasonal)

**MKT**

Fresh Gulf Coast Blue Crab Fingers  
fried to a golden brown



# 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, crawfish tails 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>13.99</b>	<b>Shrimp</b>	<b>15.99</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>Chicken 13.99</b>	<b>Shrimp 15.99</b>	<b>Steak 16.99</b>		
<i>Spinach tossed in a strawberry vinaigrette with oranges, strawberries, feta cheese, red onions, pecans and jicama</i>		<i>Mixed greens topped with bacon, eggs, cheese, tomatoes, cucumbers &amp; green onions in a tortilla shell</i>			
 <b>Shrimp &amp; Crab Tower</b>	<b>16.99</b>	<b>Seared Tuna Salad</b>	<b>14.99</b>		
<i>Gulf Shrimp and lump crab on top of an avocado, mango-pico relish, cucumbers, cheddar cheese and iceberg lettuce</i>		<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>			

# FRIED SEAFOOD DINNERS

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

<b>Gulf Shrimp (8)</b>	<b>16.99</b>	<b>(12)</b>	<b>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>17.99</b>	<b>Shrimp Blimps (4)</b>	<b>17.99</b>	<i>Shrimp wrapped around our signature seafood stuffing and deep fried</i>	
<b>Coconut Shrimp (8)</b>	<b>16.99</b>	 <b>Battleship Platter</b>	<b>25.99</b>	<i>Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball</i>	
<b>Fried Gulf Oysters (12)</b>	<b>19.99</b>				
<b>PT Boat Platter</b>	<b>19.99</b>				
<i>Catfish, shrimp and oysters</i>					

# SIDE ITEMS

<b>Southern Rice</b>	<b>2.99</b>	<b>Coleslaw</b>	<b>2.99</b>	<b>Fresh Vegetable Medley</b>	<b>2.99</b>
<b>Black Beans and Rice</b>	<b>2.99</b>	<b>Hush Puppies</b>	<b>2.99</b>	 <b>Grilled Asparagus</b>	<b>3.99</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>19.99</b>
<b>Catfish Fillets</b>	<b>16.99</b>	<b>Ribeye (14 oz.)</b>	<b>28.99</b>
<b>Texas Redfish</b>	<b>23.99</b>	<b>Chicken Pontchartrain</b>	<b>14.99</b>
<b>Rainbow Trout</b>	<b>17.99</b>	<i>Mesquite grilled chicken topped with pontchartrain sauce and mushrooms served with dirty rice and green beans</i>	
<b>Gulf Shrimp</b>	<b>18.99</b>		

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 lump crab meat served with 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>MKT</b>
<i>1/2 lb.</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*

### Cajun Queen **18.99**

*Crawfish etouffee paired with fried crawfish tails served with dirty rice*

### 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 Scampi **19.99**

*Shrimp sautéed with garlic, white wine, lemon and finished with cream. Served with Southern 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*

### 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*

### Stuffed Rainbow Trout **21.99**

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

### Cheesy Seafood Enchiladas **18.99**

*3 cheese enchiladas smothered in our southwest cheesy cream sauce with sauteed shrimp and crawfish. Served with black beans and 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*

### Shrimp Platter **25.99**

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

### 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*

### Classic Alfredo **Chicken 14.99 Shrimp 17.99**

*A classic wine, garlic, parmesan cream sauce tossed with linguine pasta*

### Pasta La Vista **Chicken 14.99 Shrimp 17.99**

*Linguine tossed with spinach, artichokes, mushrooms and roma tomatoes in a lemon garlic cream sauce*

### Grilled Snow Crabs **MKT**

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