

LUNCH MENU

MONDAY-FRIDAY • 11-3

Lunch Fried Shrimp 8.99 <i>Six Gulf shrimp served with French fries and hush puppies</i>	Soup and Sandwich 9.99 <i>A cup of homemade soup and half of a poboy. Your choice of shrimp, fish or oysters.</i>
Lunch Fried Platter 11.99 <i>Gulf shrimp, Southern fried fish and a stuffed shrimp served with French fries and hush puppies</i>	Chicken Parmesan Sandwich 8.99 <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>
Fried Fish & Popcorn Shrimp 9.99 <i>Southern fried fish nuggets and jumbo popcorn shrimp served with French fries and hush puppies</i>	Blackened Fish Etouffee 11.99 <i>Blackened fish fillet topped with crawfish or shrimp etouffee. Served with dirty rice and fresh veggies</i>
Grilled Chicken Spinach Salad 9.99 <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>	Lunch Broiled Platter 12.99 <i>Broiled fish fillet, Gulf shrimp and a stuffed shrimp. Served with Southern rice and fresh veggies</i>
Soup and Salad 7.99 <i>A cup of homemade soup served with your choice of a house or Caesar salad</i>	Bronzed Tilapia with Avocado Pico 10.99 <i>Bronzed Tilapia topped with avocado, pico de gallo and lemon butter sauce. Served with Southern rice and fresh veggies</i>
Seared Tuna Salad 10.99 <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>	Mesquite Grilled Pasta La Vista 9.99 <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>
Fried Cod Sandwich 8.99 <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>	Crawfish or Shrimp Etouffee 9.99 <i>Crawfish tails or Gulf shrimp simmered in a caramelized onion butter sauce with dirty rice</i>
Mesquite Chicken Sandwich 7.99 <i>Mesquite grilled chicken breast on a sesame seed bun with honey mustard, lettuce, tomatoes and red onions. Served with French fries</i>	Shrimp Alfredo 9.99 <i>Gulf shrimp served over linguine pasta in alfredo sauce. Served with garlic bread</i>
Treeshouse Tacos (2) 9.99 <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>	Red Beans and Rice 8.99 <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	Grilled Asparagus 3.99
Black Beans and Rice 2.99	French Fries 2.99	Baked Potato 3.99
Linguine Alfredo 2.99	Bacon Green Beans 2.99	Side Salad or Caesar 3.99
Broccoli and Cheese 2.99	Dirty Rice 2.99	Mac n' Cheese 2.99
Red Beans & Rice 2.99	Fresh Vegetable Medley 2.99	Mamma Ethel's Onion Rings 3.99



Mesquite Grill  Shuck Room

SEABROOK, TX

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— 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 1/2 Dozen 8.99 Dozen 15.99 <i>Freshly shucked and chilled on a bed of ice</i>	Pelicans 1/2 Dozen 14.99 <i>Bacon, jalapeno and cheeses</i>
NOLA 1/2 Dozen 14.99 Dozen 22.99 <i>Oyster butter and parmesan cheese</i>	Shoysters 1/2 Dozen 15.99 <i>Oyster butter and parmesan cheese with grilled shrimp</i>
Rocky's 1/2 Dozen 15.99 <i>Shrimp, spinach and bacon in a creamy cheese sauce</i>	Oyster Trio 1/2 Dozen 15.99 <i>NOLA (2), Pelicans (2) and Rocky's (2)</i>
Skinny Oysters 1/2 Dozen 13.99 <i>Grilled with oyster seasoning and oyster butter</i>	Oyster D'Armes 1/2 Dozen 15.99 <i>Fried oysters on the half shell with artichoke butter and blackened shrimp</i>



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

APPETIZERS

Holy Calamari 8.99 <i>Calamari and jalapenos lightly fried, topped with parmesan cheese served with tartar and marinara</i>	Fried Pickles 5.99 <i>Dill pickle chips dusted in seasoned flour</i>
Ahi Tuna Tacos (4) 10.99 <i>Raw sushi tuna with mango jicama and avocado tossed in a sweet soy glaze with wasabi cream</i>	Avocado Shrimp Remoulade 9.99 <i>Chunks of avocado with shrimp tossed in our homemade remoulade sauce served with chips</i>
Shrimp Campechana 12.99 <i>Chilled shrimp, pico and avocado in a southwest cocktail sauce</i> add fresh jumbo lump crab (2 oz.) 3.99	Shrimp Deviled Eggs 6.99 <i>Six deviled eggs topped with grilled shrimp</i>
Beach Balls (5) 9.99 <i>Jalapenos stuffed with crab, shrimp and a blend of cheeses</i>	Spinach, Artichoke & Crab Dip 9.99 <i>Spinach, artichoke and a blend of cheeses topped with pico and crab and served with tortilla chips</i>
Sautéed Mussels 10.99 <i>Mussels sautéed in white wine, garlic, tomatoes, lemon, herbs and butter served with garlic bread</i>	Popcorn Shrimp 8.99 <i>Fried or Buffalo style jumbo popcorn shrimp</i>
Lump Crab Cake 13.99 <i>Lump crab cake served with lemon butter and remoulade</i>	Peel & Eat Shrimp 1/2 Doz 5.99 Doz 11.99 <i>Chilled Gulf shrimp served with cocktail sauce</i>
Super Crab Cake 17.99 <i>Our crab cake topped with 2 oz. of jumbo lump crab & fish served with lemon butter & remoulade</i>	Fried Cheese Sticks (5) 6.99 <i>Hand breaded mozzarella served with marinara</i>
New Orleans BBQ Shrimp (7) 10.99 <i>Gulf shrimp simmered in a Cajun spiced butter sauce served with fresh garlic bread</i>	Boudain Balls (4) 7.99 <i>Lightly fried and served with voodoo sauce</i>
Seafood Stuffed Mushrooms 8.99 <i>Seafood stuffed mushrooms topped with our red pepper cream sauce</i>	Crabby Asparagus 12.99 <i>Panko fried asparagus with artichoke butter sauce topped with blackened jumbo lump crab</i>
	Fried Alligator 11.99 <i>Tender Louisiana Gator lightly fried served with homemade voodoo sauce</i>
	Fried Crab Fingers (Seasonal) 13.99 <i>Fresh Gulf Coast Blue Crab Fingers fried to a golden brown</i>

SOUPS

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

SANDWICHES

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

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

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

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

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

TOPPINGS

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

ADD ON'S

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

LOCAL FAVORITES

Louisiana Stuffed Catfish 19.99 <i>Fillets stuffed with boudain and topped with crawfish etouffee. Served with dirty rice and veggies</i>	Blackened Pork Chops Etouffee 18.99 <i>Two blackened pork chops topped with crawfish etouffee. Served with dirty rice and veggies</i>
Cajun Queen 18.99 <i>Crawfish etouffee paired with fried crawfish tails served with dirty rice</i>	Shrimp Squealers (6) 21.99 <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) 19.99 <i>Shrimp wrapped around our signature seafood stuffing and then pan sautéed. Served with Southern rice and fresh veggies</i>	Shrimp Platter 24.99 <i>Blackened, fried, squealers, blimp and scampi. Served with Southern rice and french fries</i>
Shrimp Scampi 19.99 <i>Shrimp sautéed with garlic, white wine, lemon and finished with cream. Served with Southern rice and fresh veggies</i>	Pacific Rim Tuna 21.99 <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 18.99 <i>Jumbo shrimp and Tasso ham sautéed in a seafood gravy served with butter crusted grits</i>	Chicken Alfredo 14.99 Shrimp 17.99 <i>A classic wine, garlic, parmesan cream sauce tossed with linguine pasta</i>
Broiled Platter 26.99 <i>Broiled Gulf shrimp, stuffed shrimp, salmon, crab au gratin and a shrimp squealer. Served with Southern rice and green beans with bacon</i>	Chicken Pasta 14.99 Shrimp 17.99 <i>Linguine tossed with spinach, artichokes, mushrooms & roma tomatoes in a lemon garlic cream sauce</i>
Stuffed Rainbow Trout 21.99 <i>Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and fresh green beans with bacon</i>	Grilled Snow Crabs 27.99 <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) 15.99 (12) 18.99	Combo 19.99 <i>Choice of 2, catfish, shrimp or oysters</i>
Popcorn Shrimp 13.99	Shrimp Blimps (4) 17.99 <i>Shrimp wrapped around our signature seafood stuffing and deep fried</i>
Catfish Fillets (3) 16.99	Battleship Platter 25.99 <i>Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball</i>
Coconut Shrimp (8) 16.99	
Fried Gulf Oysters (12) 19.99	
PT Boat Platter 19.99 <i>Catfish, shrimp and oysters</i>	