

# GRILLED OYSTERS

Add lump crab meat to any oyster selection, 3.99

## Pelicans

Bacon, jalapeno and cheeses

½ Dozen 11.99

## Picos

Pico, crab and lime

½ Dozen 13.99

## Rocky's

Shrimp and spinach in a creamy cheese sauce

½ Dozen 13.99

## Oysters Trio

A combination of Pelicans, Picos and Rocky's 13.99

## New Orleans Style

Topped with lemon garlic butter and romano cheese

½ Dozen 10.99

Dozen 19.99

## Shoysters

Topped with grilled shrimp, lemon garlic butter and romano cheese

½ Dozen 12.99

## Oyster D'Armes

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

½ Dozen 14.99



## Fresh Gulf Coast Oysters on the Half Shell

½ Dozen 7.99

Dozen 13.99

# APPETIZERS

<b>Ahi Tuna Tacos (3)</b> <i>Raw sushi grade tuna with mango jicama and avocado tossed in a sweet soy glaze then drizzled with wasabi cream</i>	<b>10.99</b>	<b>Big World Crab Cake</b> <i>Jumbo lump crab cake served with lemon butter and remoulade</i>	<b>12.99</b>
<b>Campechana Cocktail</b> <i>Chilled shrimp, pico and avocado in a southwest cocktail sauce</i> <b>add fresh jumbo lump crab</b>	<b>12.99</b> <b>3.99</b>	<b>Holy Calamari</b> <i>Calamari and fresh jalapenos lightly dusted and fried served with tartar and marinara</i>	<b>8.99</b>
<b>Beach Balls (5)</b> <i>Jalapenos stuffed with lobster, crab, shrimp and a blend of cheeses</i>	<b>8.99</b>	<b>Buffalo Shrimp (8)</b> <i>Our fried shrimp tossed in that buffalo stuff</i>	<b>10.99</b>
<b>Mesquite Shrimp Cocktail (8)</b> <i>Mesquite grilled and chilled shrimp served with our house cocktail sauce</i>	<b>10.99</b>	<b>Shrimp Empanadas (3)</b> <i>Fried pastry shells stuffed with roasted peppers, onions and shrimp</i>	<b>5.99</b>
<b>Fried Pickles</b> <i>Dill pickle chips dusted in seasoned flour</i>	<b>4.99</b>	<b>Movie Popcorn Shrimp</b> <i>Breaded jumbo popcorn shrimp</i>	<b>8.99</b>
		<b>Chicken Chicken Bang Bang</b> <i>Spicy battered chicken sails served with a sweet chili aioli</i>	<b>6.99</b>

## GUMBO

## PO'BOYS

## SALADS

<b>Shrimp or Seafood Gumbo</b> <i>Cup 5.99 Bowl 9.99</i> <i>In a homemade dark roux with white rice</i>		<b>Lobster Bisque</b> Cup <b>6.99</b> Bowl <b>10.99</b> <i>A smooth rich lobster cream soup</i>
<b>Gumbo Ya Ya (meal size portion)</b> <b>13.99</b> <i>Shrimp, oysters, fish, crab meat, Andouille sausage, okra, peppers and onions</i>		<b>Mesquite Chicken Salad</b> <b>10.99</b> <i>A mixture of iceberg, romaine and red cabbage topped with mesquite grilled chicken, tomatoes, cucumbers, red onions and homemade croutons</i>
<b>Beach Boys Po'Boys</b> <b>12.99</b> <i>Shrimp, oyster or catfish with lettuce and tomatoes served with french fries and a side of remoulade</i>		<b>Popeye's Spinach Salad</b> <b>8.99</b> <i>Baby Spinach and jicama tossed in a strawberry vinaigrette topped with fresh oranges, strawberries, feta cheese, red onions and candied pecans</i>
<b>Treehouse Tacos (3)</b> <b>13.99</b> <i>Mahi or Gulf shrimp served grilled, fried or blackened with pico, slaw, cotija cheese and cilantro cream. Served with rice rice baby and black beans</i>		<b>Shrimp Caesar Salad</b> <b>14.99</b> <i>Romaine lettuce, tossed in our house Caesar dressing then topped with jumbo shrimp and homemade croutons</i>
<b>Anna's Shrimp Salad</b> <b>9.99</b> <i>Old fashioned shrimp salad over a bed of fresh spinach topped with pico, served with tortilla chips</i>		<b>Salad Dressings</b> <i>Ranch, Bleu Cheese, Honey Mustard, Thousand Island, Greek or Strawberry Vinaigrette</i>

# FROM THE MESQUITE GRILL

All grilled seafood selections served with rice rice baby and fire veggies

All grilled turf selections served with Alamo potatoes and fire veggies

<b>Mahi Mahi</b>	<b>19.99</b>	<b>Texas Redfish</b>	<b>21.99</b>
<b>Atlantic Salmon</b>	<b>18.99</b>	<b>Gulf Red Snapper</b>	<b>26.99</b>
<b>Catfish Fillets</b>	<b>15.99</b>	<b>Gulf Shrimp</b>	<b>17.99</b>
<b>Pork Chops</b>	<b>14.99</b>	<b>Top Sirloin (10 oz.)</b>	<b>18.99</b>
<b>Southwest Marinated Chicken</b>	<b>13.99</b>	<b>Ribeye (14 oz.)</b>	<b>26.99</b>

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

## TOOKIE'S TOPPINGS

<b>Artichoke Butter</b> <i>With blackened shrimp</i>	<b>6.99</b>	<b>Etouffee</b> <i>Shrimp or crawfish tails in a caramelized onion butter sauce</i>	<b>4.99</b>	<b>Pontchartrain</b> <i>Lump crab meat in a mushroom cream sauce</i>	<b>6.99</b>
<b>Stuff Anything</b> <i>Our signature seafood stuffing</i>	<b>5.99</b>	<b>Naked Crab</b> <i>Jumbo lump crab meat and lemon butter</i>	<b>7.99</b>	<b>Add Shrimp (5)</b> <i>Grilled, scampi or fried</i>	<b>5.99</b>
<b>Pico</b> <i>Crab and avocado pico with lemon butter</i>	<b>6.99</b>				

## LOCAL FAVORITES

<b>Shrimp Squealers (5)</b> <i>Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with rice rice baby and fire veggies</i>	<b>21.99</b>	<b>Cajun Queen</b> <i>Crawfish etouffee paired with fried crawfish tails served with rice rice baby</i>	<b>18.99</b>
<b>Broiled Stuffed Shrimp (4)</b> <i>Shrimp wrapped around our signature seafood stuffing and then pan sautéed. Served with rice rice baby and fire veggies</i>	<b>19.99</b>	<b>Pacific Rim Tuna</b> <i>Blackened seared tuna steak topped with shrimp, mango relish in a sweet soy glaze. Served with white rice and broccoli florets</i>	<b>21.99</b>
<b>Shrimp Scampi</b> <i>Shrimp sautéed with garlic, white wine, lemon and finished with cream. Served with rice rice baby and fire veggies</i>	<b>19.99</b>	<b>Frank's Flounder</b> <i>Broiled boneless flounder fillet stuffed with our seafood stuffing served with rice rice baby and fire veggies</i>	<b>23.99</b>
<b>Shrimp and State Grits</b> <i>Jumbo shrimp and Tasso ham sautéed in a seafood gravy served with butter crusted grits</i>	<b>18.99</b>	<b>Jolie's Shrimp Alfredo</b> <i>A classic wine, garlic, parmesan cream sauce tossed with linguine pasta</i>	<b>17.99</b>
<b>Broiled Platter</b> <i>Broiled Gulf shrimp, stuffed shrimp, Mahi Mahi, crab au gratin and a shrimp squealer. Served with rice rice baby and fire veggies</i>	<b>24.99</b>	<b>Mesquite Chicken Primavera</b> <i>Basil roasted tomatoes, artichokes, mushrooms, garlic, herbs and spices sautéed in virgin olive oil tossed with linguine pasta</i>	<b>14.99</b>

## FRIED SEAFOOD DINNERS

All fried seafood dinners served with french fries and hush puppies

<b>Gulf Shrimp (8)</b>	<b>13.99</b>	<b>(12)</b>	<b>16.99</b>	<b>Gulf Oysters</b>	<b>16.99</b>
<b>Popcorn Shrimp</b>			<b>13.99</b>	<b>Shrimp Blimps (4)</b>	<b>17.99</b>
<b>Catfish Fillets</b>			<b>14.99</b>	<i>Shrimp wrapped around our signature seafood stuffing and deep fried</i>	
<b>PT Boat Platter</b> <i>Catfish, shrimp and oysters</i>			<b>18.99</b>	<b>Battleship Platter</b>	<b>24.99</b>
<b>Combo</b> <i>Choice of 2, catfish, shrimp or oysters</i>			<b>17.99</b>	<i>Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball</i>	

## SIDE ITEMS

<b>Rice Rice Baby</b>	<b>2.75</b>	<b>French Fries</b>	<b>2.75</b>	<b>Hush Puppies</b>	<b>2.75</b>
<b>Black Beans and Rice</b>	<b>2.75</b>	<b>Alamo Potatoes</b>	<b>2.75</b>	<b>Coleslaw</b>	<b>2.75</b>
<b>Linguine Alfredo</b>	<b>2.75</b>	<b>Mac n' Cheese</b>	<b>2.75</b>	<b>Side Salad</b>	<b>3.99</b>
<b>Broccoli and Cheese</b>	<b>2.75</b>	<b>Spinach with Lobster Cream</b>	<b>2.75</b>	<b>Side Caesar Salad</b>	<b>3.99</b>
		<b>Fire Veggies</b>	<b>2.75</b>		

18% gratuity added to groups of 6 or more

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.