



Mesquite Grill  Shuck Room

SEABROOK, TX

*Winner of
Bay Area Houston Magazine
"Best Seafood Restaurant"*

TOOKIES SEAFOOD

Mesquite Grill  Shuck Room

GRILLED OYSTERS

Pelicans ½ Dozen 12.99
Bacon, jalapeno and cheeses

Picos ½ Dozen 13.99
Pico, crab and lime

Rocky's ½ Dozen 13.99
Shrimp and spinach in a creamy cheese sauce

Oysters Trio 13.99
A combination of Pelicans, Picos and Rocky's

New Orleans Style

½ Dozen 11.99 Dozen 19.99

Topped with lemon garlic butter and parmesan cheese

Shoysters

Topped with grilled shrimp, lemon garlic butter and parmesan cheese ½ Dozen 13.99

Oyster D'Armes

Fried oysters on the half shell topped with artichoke butter and blackened shrimp ½ Dozen 14.99

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

APPETIZERS

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 3.99

Beach Balls (5) 8.99

Jalapenos stuffed with lobster, crab, shrimp and a blend of cheeses

Mesquite Shrimp Cocktail (8) 10.99

Mesquite grilled and chilled shrimp served with our house cocktail sauce

Lump Crab Cake 12.99

Lump crab cake served with lemon butter and remoulade

Holy Calamari 8.99

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

Fried Pickles 4.99

Dill pickle chips dusted in seasoned flour

Fresh Gulf Coast Oysters

on the Half Shell 1/2 Doz 7.99 Doz 13.99

Freshly shucked and chilled on a bed of ice

Shrimp Empanadas (3) 5.99

Fried pastry shells stuffed with roasted peppers, onions and shrimp

Popcorn Shrimp 8.99

Fried or Buffalo style jumbo popcorn shrimp

Peel & Eat Shrimp (12) 10.99

Chilled Gulf shrimp served with cocktail sauce

Fried Cheese Sticks (5) 5.99

Hand breaded mozzarella served with marinara

Boudin Balls (4) 6.99

Lightly fried and served with voodoo sauce

Spinach, Artichoke & Crab Dip 9.99

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

New Orleans BBQ Shrimp (7) 10.99

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

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.

SOUPS

Gumbo				Gumbo Ya Ya (meal size portion)	13.99
Shrimp or Seafood	Cup 5.99	Bowl 9.99		<i>Shrimp, oysters, fish, crab meat, Andouille sausage, okra, peppers and onions</i>	
	<i>In a homemade dark roux with white rice</i>				
Broccoli & Cheese	Cup 4.99	Bowl 6.99		Lobster Bisque	Cup 6.99 Bowl 10.99
	<i>A cream based soup of broccoli and three cheeses</i>				
	<i>A smooth rich lobster cream soup</i>				

SANDWICHES

Beach Boys Po'Boys	12.99	Mesquite Grilled Burger	8.99
<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 and served with french fries</i>	
T-Bird Sandwich	8.99	Treehouse Tacos (3)	13.99
<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 Creole rice and black beans</i>	

SALADS

Available mesquite grilled, blackened or fried

Groovy Garden Salad		Classic Caesar Salad	
<i>Chicken</i>	11.99	<i>Shrimp</i>	14.99
<i>Mixed greens with red cabbage, tomatoes, cucumbers, red onions and homemade croutons</i>		<i>Romaine lettuce, tossed in our house Caesar dressing topped with parmesan and homemade croutons</i>	
Popeye's Spinach Salad		Curley's Cobb Salad	
<i>Chicken</i>	11.99	<i>Shrimp</i>	14.99
<i>Spinach tossed in a strawberry vinaigrette with oranges, strawberries, feta cheese, red onions, pecans and jicama</i>		<i>Mixed greens topped with bacon, boiled eggs, cheese, roma tomatoes, green onions and cucumbers</i>	

FRIED SEAFOOD DINNERS

All fried seafood dinners served with french fries and hush puppies

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

SIDE ITEMS

Creole Rice	2.75	Coleslaw	2.75	Grilled Asparagus	3.99
Black Beans and Rice	2.75	Hush Puppies	2.75	Baked Potato	3.99
Linguine Alfredo	2.75	French Fries	2.75	Side Salad	3.99
Broccoli and Cheese	2.75	Mac n' Cheese	2.75	Side Caesar Salad	3.99
Red Beans & Rice	2.75	Spinach with Lobster Cream	2.75	Onion Rings	3.99
		Fire Veggies	2.75		

MESQUITE GRILL

All grilled seafood selections served with Creole rice and fire veggies

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

Mahi Mahi	19.99	Texas Redfish	22.99
Atlantic Salmon	18.99	Gulf Red Snapper	26.99
Catfish Fillets	15.99	Gulf Shrimp	17.99
Southwest Marinated Chicken	13.99	Top Sirloin (10 oz.)	18.99
Pork Chops	14.99	Ribeye (14 oz.)	26.99

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

TOPPINGS and ADD ON'S

Naked Crab	6.99	Pontchartrain	5.99	Etouffee	4.99
<i>Seasoned jumbo lump crab meat served with lemon butter</i>		<i>Lump crab meat in a mushroom cream sauce</i>		<i>Shrimp or crawfish tails in a caramelized onion butter sauce</i>	
Blackened Shrimp and Crab	5.99	Pico	5.99	Add Shrimp (5)	4.99
<i>Gulf shrimp and lump crab meat served with lemon butter</i>		<i>Crab and avocado pico in lemon butter sauce</i>		<i>Grilled, blackened, scampi or fried</i>	
		Grilled Crab Cluster	10.99		

LOCAL FAVORITES

Shrimp Squealers (5)	21.99	Pacific Rim Tuna	21.99
<i>Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with Creole rice and fire veggies</i>		<i>Blackened seared tuna steak topped with shrimp, mango relish in a sweet soy glaze. Served with white rice and fire veggies</i>	
Broiled Stuffed Shrimp (4)	19.99	Frank's Flounder	23.99
<i>Shrimp wrapped around our signature seafood stuffing and then pan sautéed. Served with Creole rice and fire veggies</i>		<i>Broiled boneless flounder fillet stuffed with our seafood stuffing served with Creole rice and fire veggies</i>	
Shrimp Scampi	19.99	Jolie's Alfredo	Chicken 14.99 Shrimp 17.99
<i>Shrimp sautéed with garlic, white wine, lemon and finished with cream. Served with Creole rice and fire veggies</i>		<i>A classic wine, garlic, parmesan cream sauce tossed with linguine pasta</i>	
Shrimp and State Grits	18.99	Pasta La Vista	Chicken 14.99 Shrimp 17.99
<i>Jumbo shrimp and Tasso ham sautéed in a seafood gravy served with butter crusted grits</i>		<i>Linguine pasta tossed with spinach, artichokes, mushrooms and roma tomatoes in a lemon garlic cream sauce</i>	
Broiled Platter	24.99	Grilled Snow Crabs	22.99
<i>Broiled Gulf shrimp, stuffed shrimp, Mahi Mahi, crab au gratin and a shrimp squealer. Served with Creole rice and fire veggies-</i>		<i>Two Snow Crab clusters seasoned and grilled. Served with a baked potato</i>	
Cajun Queen	18.99		
<i>Crawfish etouffee paired with fried crawfish tails served with Creole rice</i>			