

# LUNCH MENU

## MONDAY-FRIDAY • 11-3

<b>Lunch Fried Platter</b> 12.99 <i>Gulf shrimp, Southern fried fish and a stuffed shrimp served with French fries and hush puppies</i>	<b>Lunch Fried Shrimp</b> 9.99 <i>Six Gulf shrimp served with French fries and hush puppies</i>
<b>Fried Fish &amp; Popcorn Shrimp</b> 10.99 <i>Southern fried fish nuggets and jumbo popcorn shrimp served with French fries and hush puppies</i>	<b>Chicken Parmesan Sandwich</b> 9.99 <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>
<b>Grilled Chicken Spinach Salad</b> 10.99 <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>	<b>Blackened Fish Etouffee</b> 12.99 <i>Blackened fish fillet topped with crawfish or shrimp etouffee. Served with dirty rice and fresh veggies</i>
<b>Soup and Salad</b> 7.99 <i>A cup of homemade soup served with your choice of a house or Caesar salad</i>	<b>Lunch Broiled Platter</b> 13.99 <i>Broiled fish fillet, Gulf shrimp and a stuffed shrimp. Served with Southern rice and fresh veggies</i>
<b>Seared Tuna Salad</b> 11.99 <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>	<b>Bronzed Tilapia with Avocado Pico</b> 11.99 <i>Bronzed Tilapia topped with avocado, pico de gallo and lemon butter sauce. Served with Southern rice and fresh veggies</i>
<b>Fried Cod Sandwich</b> 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>	<b>Mesquite Grilled Pasta La Vista</b> 10.99 <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>
<b>Surf and Turf Philly</b> 10.99 <i>Sliced beef and sauteed shrimp in our secret sauce, mixed cheese in a po'boy bun. Served with onion strings</i>	<b>Crawfish or Shrimp Etouffee</b> 9.99 <i>Crawfish tails or Gulf shrimp simmered in a caramelized onion butter sauce with dirty rice</i>
<b>Treehouse Tacos (2)</b> 10.99 <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>	<b>Chicken or Shrimp Alfredo</b> 9.99 <i>Chicken or Gulf shrimp served over linguine pasta in alfredo sauce. Served with garlic bread</i>
<b>Blackened Pork Chop Etouffee</b> 12.99 <i>One blackened pork chop topped with crawfish etouffee. Served with dirty rice and green beans with bacon</i>	<b>Red Beans and Rice</b> 9.99 <i>Slow cooked Camellia red beans served with white rice, Andouille sausage and fried fish nuggets</i>

### — SIDES —

<b>Southern Rice</b> 2.99	<b>Hush Puppies</b> 2.99	<b>Twice Baked Potato</b> 2.99
<b>Black Beans and Rice</b> 2.99	<b>French Fries</b> 2.99	<b>Grilled Asparagus</b> 4.99
<b>Linguine Alfredo</b> 2.99	<b>Bacon Green Beans</b> 2.99	<b>Baked Potato</b> 4.99
<b>Broccoli and Cheese</b> 2.99	<b>Dirty Rice</b> 2.99	<b>Side Salad or Caesar</b> 4.99
<b>Red Beans &amp; Rice</b> 2.99	<b>Fresh Vegetable Medley</b> 2.99	<b>Mamma Ethel's Onion Rings</b> 4.99
<b>Coleslaw</b> 2.99		
<b>Mac n' Cheese</b> 2.99		



Mesquite Grill  Shuck Room

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### — TOOKIE'S OYSTERS —

Add lump crab meat (2 oz.) to any 1/2 doz. oyster selection, 5.99

<b>Fresh Gulf Coast Oysters on the Half Shell</b> 1/2 Dozen 10.99 Dozen 16.99 <i>Freshly shucked and chilled on a bed of ice</i>	<b>Pelicans</b> 1/2 Dozen 15.99 <i>Bacon, jalapeno and cheeses</i>
<b>NOLA</b> 1/2 Dozen 15.99 Dozen 24.99 <i>Oyster butter and parmesan cheese</i>	<b>Shoysters</b> 1/2 Dozen 17.99 <i>Oyster butter and parmesan cheese with grilled shrimp</i>
<b>Rocky's</b> 1/2 Dozen 17.99 <i>Shrimp, spinach and bacon in a creamy cheese sauce</i>	<b>Oyster Trio</b> 1/2 Dozen 17.99 <i>NOLA (2), Pelicans (2) and Rocky's (2)</i>
<b>Skinny Oysters</b> 1/2 Dozen 14.99 <i>Grilled with oyster seasoning and oyster butter</i>	<b>Oyster D'Armes</b> 1/2 Dozen 17.99 <i>Fried oysters on the half shell with artichoke butter and blackened shrimp</i>



Denotes House Specialities

5/12/22 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 9.99**  
Calamari and jalapenos lightly fried, topped with parmesan cheese served with tartar and marinara
- Colossal Calamari 10.99**  
Calamari and Pepperoncini peppers breaded in Panko bread crumbs and drizzled in our Lemon Aioli sauce
- Ahi Tuna Tacos (4) 11.99**  
Raw sushi tuna with mango jicama and avocado tossed in a sweet soy glaze with wasabi cream
- Shrimp Campechana 13.99**  
Chilled shrimp, pico and avocado in a southwest cocktail sauce  
*add fresh lump crab (2 oz.) 5.99*
- Beach Balls (5) 10.99**  
Jalapenos stuffed with crab, shrimp and a blend of cheeses
- Sautéed Mussels 11.99**  
Mussels sautéed in white wine, garlic, tomatoes, lemon, herbs and butter served with garlic bread
- Lump Crab Cake 14.99**  
Lump crab cake served with lemon butter and remoulade
- Super Crab Cake 18.99**  
Our crab cake topped with lump crab served with lemon butter and remoulade
- New Orleans BBQ Shrimp (7) 11.99**  
Gulf shrimp simmered in a Cajun spiced butter sauce served with fresh garlic bread
- Seafood Stuffed Mushrooms 9.99**  
Seafood stuffed mushrooms topped with our red pepper cream sauce

- Frio Trio 19.99**  
4 Fresh Gulf Coast oysters, 4 peel & eat shrimp and 4 oz. of our black peppered Ahi Tuna
- Dirty Hands 27.99**  
1 grilled Snow Crab, 6 grilled shrimp, Andouille sausage, 2 corn and 2 potatoes
- Fried Pickles 6.99**  
Dill pickle chips dusted in seasoned flour
- Shrimp and Crawfish Fondue 10.99**  
Shrimp and crawfish mixed with blended cheese and served with garlic toast
- Shrimp Deviled Eggs 7.99**  
Six deviled eggs topped with grilled shrimp
- Spinach, Artichoke & Crab Dip 10.99**  
Spinach, artichoke and a blend of cheeses topped with pico and crab and served with tortilla chips
- Peel & Eat Shrimp 1/2 Doz 8.99 Doz 14.99**  
Choice of chilled or grilled gulf shrimp.
- Fried Cheese Sticks (5) 7.99**  
Hand breaded mozzarella served with marinara
- Boudain Balls (4) 8.99**  
Lightly fried and served with voodoo sauce
- Crabby Asparagus 13.99**  
Panko fried asparagus with artichoke butter sauce topped with lump crab
- Fried Alligator 12.99**  
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

- Shrimp Gumbo Cup 6.99 Bowl 10.99**  
Gulf shrimp in a homemade dark roux
- Shrimp & Crab Gumbo Cup 7.49 Bowl 11.49**  
Gulf shrimp and blue crab meat
- Seafood Gumbo Cup 7.99 Bowl 11.99**  
Gulf shrimp, crawfish tails and Gulf oysters
- Lobster Bisque Cup 7.99 Bowl 11.99**  
A smooth rich lobster cream soup

## SANDWICHES

- Beach Boys Po'Boys 13.99**  
Shrimp, oyster or catfish with lettuce and tomatoes served with french fries and a side of remoulade
- Grilled Chicken Sandwich 10.99**  
Mesquite grilled chicken breast with all the trimmings and served with french fries
- Mesquite Grilled Burger 10.99**  
Homemade beef patty cooked to perfection with all the trimmings and served with french fries
- Treehouse Tacos (3) 14.99**  
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

## SALADS

Available mesquite grilled, blackened or fried

- Curley's Cobb Salad**  
Chicken 14.99 Shrimp 16.99  
Mixed greens topped with bacon, eggs, cheese, tomatoes, cucumbers and green onions in a chipotle tortilla shell
- Shrimp & Crab Tower 18.99**  
Gulf Shrimp and lump crab on top of an avocado, mango-pico relish, cucumbers, cheddar cheese and iceburg lettuce
- Seared Tuna Salad 16.99**  
Blackened tuna served on a bed of mixed greens with mango pico de gallo in a soy lime vinaigrette with avocado & fried wontons
- Popeye's Spinach Salad**  
Chicken 14.99 Shrimp 16.99  
Spinach tossed in a strawberry vinaigrette with oranges, strawberries, feta cheese, red onions, pecans and jicama
- Classic Caesar Salad**  
Chicken 14.99 Shrimp 16.99  
Romaine lettuce, tossed in our house Caesar dressing topped with parmesan and homemade croutons

## MESQUITE GRILL

All grilled seafood selections served with Southern rice and fresh veggies  
All grilled turf selections served with a twice baked potato and fresh veggies

- Mahi Mahi 19.99**
- Atlantic Salmon 20.99**
- Catfish Fillets 17.99**
- Texas Redfish 25.99**
- Rainbow Trout 18.99**
- Gulf Shrimp 19.99**
- Gulf Red Snapper 28.99**
- Top Sirloin (10 oz.) 20.99**
- Ribeye (14 oz.) 28.99**
- Chicken Pontchartrain 18.99**  
Mesquite grilled chicken topped with pontchartrain sauce and mushrooms served with dirty rice and green beans

If you prefer, these may be blackened or lemon peppered

TOPPINGS		ADD ON'S	
<b>Naked Crab 6.99</b> Seasoned lump crab meat served with lemon butter	<b>Pontchartrain 5.99</b> Lump crab meat in a mushroom cream sauce	<b>Snow Crab Cluster MKT</b> 1/2 lb.	<b>Add Shrimp (5) 6.99</b> Grilled, blackened, scampi or fried
<b>Shrimp and Crab 5.99</b> Blackened shrimp & lump crab meat served with lemon butter	<b>Etooufee 4.99</b> Shrimp or crawfish tails in a caramelized onion butter sauce		
<b>Clay's 3.99</b> Lemon butter caper sauce with mushrooms			

## LOCAL FAVORITES

- Louisiana Stuffed Catfish 20.99**  
Fillets stuffed with boudain and topped with crawfish etouffee. Served with dirty rice and veggies
- Cajun Queen 19.99**  
Crawfish etouffee paired with fried crawfish tails served with dirty rice
- Broiled Stuffed Shrimp (4) 20.99**  
Shrimp wrapped around our signature seafood stuffing and then pan sautéed. Served with Southern rice and fresh veggies
- Shrimp Scampi 20.99**  
Shrimp sautéed with garlic, white wine, lemon and finished with cream. Served with Southern rice and fresh veggies
- Shrimp and State Grits 19.99**  
Jumbo shrimp and Tasso ham sautéed in a seafood gravy served with butter crusted grits
- Broiled Platter 27.99**  
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 22.99**  
Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and fresh green beans with bacon
- Seafood Enchiladas 19.99**  
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 26.99**  
Blackened, fried, squealers, blimp and scampi. Served with Southern rice and french fries
- Pacific Rim Tuna 22.99**  
Blackened seared tuna topped with shrimp, mango relish, avocado in a sweet soy glaze. Served with white rice and fresh veggies
- Classic Alfredo Chicken 15.99 Shrimp 17.99**  
A classic wine, garlic, parmesan cream sauce tossed with linguine pasta
- Pasta La Vista Chicken 15.99 Shrimp 17.99**  
Linguine tossed with spinach, artichokes, mushrooms & roma tomatoes in a lemon garlic cream sauce
- Grilled Snow Crabs MKT**  
Two Snow Crab clusters seasoned and grilled. Served with a baked potato

## FRIED SEAFOOD DINNERS

All fried seafood dinners served with french fries and hush puppies

- Gulf Shrimp (8) 17.99 (12) 19.99**
- Popcorn Shrimp 14.99**
- Catfish Fillets (3) 18.99**
- Coconut Shrimp (8) 17.99**
- Fried Gulf Oysters (12) 20.99**
- PT Boat Platter 21.99**  
Choice of 3, catfish, chicken strips, crawfish tails, shrimp or oysters
- Combo 20.99**  
Choice of 2, catfish, chicken strips, crawfish tails, shrimp or oysters
- Shrimp Blimps (4) 18.99**  
Shrimp wrapped around our signature seafood stuffing and deep fried
- Battleship Platter 26.99**  
Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball