



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, 5.99

Fresh Gulf Coast Oysters on the Half Shell

½ Dozen **10.99** Dozen **16.99**

Freshly shucked and chilled on a bed of ice

Skinny Oysters ½ Dozen **14.99**

Grilled with oyster seasoning & oyster butter

Pelicans ½ Dozen **15.99**

Bacon, jalapeno and cheeses

NOLA ½ Dozen **15.99** Dozen **24.99**

Oyster butter and parmesan cheese

Rocky's ½ Dozen **17.99**

Shrimp, spinach & bacon
in a creamy cheese sauce



Shoysters ½ Dozen **17.99**

Oyster butter and parmesan
cheese with grilled shrimp

Oyster Trio ½ Dozen **17.99**

NOLA (2), Pelicans (2) and Rocky's (2)



Oyster D'Armes ½ Dozen **17.99**

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

APPETIZERS

Holy Calamari	9.99	Frio Trio	19.99
<i>Calamari and jalapenos lightly fried, topped with parmesan cheese served with tartar and marinara</i>		<i>4 Fresh Gulf Coast Oysters, 4 peel & eat shrimp and 4 oz. of our black peppered Ahi Tuna</i>	
Colossal Calamari	10.99	Dirty Hands	27.99
<i>Calamari and Pepperoncini peppers breaded in Panko bread crumbs and drizzled in our Lemon Aioli sauce</i>		<i>1 Grilled Snow crab, 6 grilled shrimp, Andouille sausage, 2 corn and 2 potatoes</i>	
Ahi Tuna Tacos (4)	11.99	Seafood Stuffed Mushrooms	9.99
<i>Raw sushi tuna with mango jicama and avocado tossed in a sweet soy glaze with wasabi cream</i>		<i>Seafood stuffed mushrooms topped with our red pepper cream sauce</i>	
Shrimp Campechana	13.99	Shrimp and Crawfish Fondue	10.99
<i>Chilled shrimp, pico and avocado in a southwest cocktail sauce</i>		<i>Shrimp and crawfish mixed with blended cheese served with garlic toast</i>	
add fresh lump crab (2 oz.)	5.99	Shrimp Deviled Eggs	7.99
Beach Balls (5)	10.99	<i>Six deviled eggs topped with grilled shrimp</i>	
<i>Jalapenos stuffed with crab, shrimp and a blend of cheeses</i>		Spinach, Artichoke & Crab Dip	10.99
Sautéed Mussels	11.99	<i>Spinach, artichoke and a blend of cheeses topped with pico and crab and served with tortilla chips</i>	
<i>Mussels sautéed in white wine, garlic, tomatoes, lemon, herbs and butter served with garlic bread</i>		Peel & Eat Shrimp 1/2 Doz 8.99 Doz 14.99	
Lump Crab Cake	14.99	<i>Choice of chilled or grilled gulf shrimp</i>	
<i>Lump crab cake served with lemon butter and remoulade</i>		Fried Cheese Sticks (5)	7.99
Super Crab Cake	18.99	<i>Hand breaded mozzarella served with marinara</i>	
<i>Our crab cake topped with lump crab served with lemon butter and remoulade</i>		Boudain Balls (4)	8.99
New Orleans BBQ Shrimp (7)	11.99	<i>Lightly fried and served with voodoo sauce</i>	
<i>Gulf shrimp simmered in a Cajun spiced butter sauce served with fresh garlic bread</i>		Crabby Asparagus	13.99
Fried Pickles	6.99	<i>Panko fried asparagus with artichoke butter sauce topped with lump crab</i>	
<i>Dill pickle chips dusted in seasoned flour</i>		Fried Alligator	12.99
		<i>Tender Louisiana Gator lightly fried served with homemade voodoo sauce</i>	
		Fried Crab Fingers (Seasonal)	MKT
		<i>Fresh Gulf Coast Blue Crab Fingers fried to a golden brown</i>	

SOUPS

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

SANDWICHES

Beach Boys Po'Boys	12.99	Mesquite Grilled Burger	9.99
<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 & served with french fries</i>	
Grilled Chicken Sandwich	9.99	 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 Southern rice and black beans</i>	

SALADS

Available mesquite grilled, blackened or fried

Curley's Cobb Salad	Chicken 13.99	Shrimp 15.99	Popeye's Spinach Salad	Chicken 13.99	Shrimp 15.99
<i>Mixed greens topped with bacon, eggs, cheese, tomatoes, cucumbers & green onions in a tortilla shell</i>			<i>Spinach tossed in a strawberry vinaigrette with oranges, strawberries, feta cheese, red onions, pecans and jicama</i>		
 Shrimp & Crab Tower	17.99		Classic Caesar Salad	Chicken 13.99	Shrimp 15.99
<i>Gulf Shrimp and lump crab on top of an avocado, mango-pico relish, cucumbers, cheddar cheese and iceberg lettuce</i>			<i>Romaine lettuce, tossed in our house Caesar dressing topped with parmesan and homemade croutons</i>		
Seared Tuna Salad	15.99				
<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>					

FRIED SEAFOOD DINNERS

All fried seafood dinners served with french fries and hush puppies

Gulf Shrimp (8)	16.99	(12)	18.99	Combo	19.99
Popcorn Shrimp	13.99			<i>Choice of 2, catfish, chicken strips, crawfish tails, shrimp or oysters</i>	
Catfish Fillets (3)	17.99			Shrimp Blimps (4)	17.99
Coconut Shrimp (8)	16.99			<i>Shrimp wrapped around our signature seafood stuffing and deep fried</i>	
Fried Gulf Oysters (12)	19.99			 Battleship Platter	25.99
PT Boat Platter	20.99			<i>Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball</i>	
<i>Choice of 3, catfish, chicken strips, crawfish tails, shrimp or oysters</i>					

SIDE ITEMS

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



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.

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	 Gulf Red Snapper	27.99
Atlantic Salmon	20.99	Top Sirloin (10 oz.)	19.99
Catfish Fillets	16.99	Ribeye (14 oz.)	28.99
Texas Redfish	24.99	Chicken Pontchartrain	15.99
Rainbow Trout	17.99	<i>Mesquite grilled chicken topped with pontchartrain sauce and mushrooms served with dirty rice and green beans</i>	
Gulf Shrimp	18.99		

If you prefer, these may be blackened or lemon peppered

TOPPINGS

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

ADD ON'S

 Snow Crab Cluster	MKT
<i>1/2 lb.</i>	
Add Shrimp (5)	5.99
<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 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 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