

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 12.99 Dozen 19.99	New Orleans Oysters ½ Dozen 16.99 Dozen 26.99 Oyster butter and parmesan cheese			
Freshly shucked and chilled on a bed of ice Skinny Oysters ½ Dozen 15.99 Grilled with oyster seasoning & oyster butter	<i>Shoyster butter and parmesan cheese</i> <i>Shoysters</i> <i>2 Dozen</i> 18.99 <i>2 Dozen</i> 18.99 <i>2 cheese with grilled shrimp</i>			
Pelicans½ Dozen 16.99	Oyster Trio ½ Dozen 18.99 NOLA (2), Pelicans (2) and Rocky's (2) Oyster D'Armes ½ Dozen 18.99 Fried ovsters on the half shall with			
Rocky's ½ Dozen 18.99 Shrimp, spinach & bacon in a creamy cheese sauce	Fried oysters on the half shell with artichoke butter and blackened shrimp			

PPE	TIZERS	
12.99	Frio Trio 4 Fresh Gulf Coast oysters, 4 peel & eat shrim and 4 oz. of our black peppered Ahi tuna	19.9 9
9.99	Seafood Stuffed Mushrooms Seafood stuffed mushrooms topped with our red pepper cream sauce	9.99
12.99	Shrimp and Crawfish Fondue Shrimp and crawfish mixed with blended cheese served with garlic toast	12.99
	Shrimp Deviled Eggs Six deviled eggs topped with grilled shrimp	7.99
	Spinach, Artichoke & Crab Dip Spinach, artichoke and a blend of cheeses topped with pico and crab	11.99
		14.00
10.99	• •	14.95
	Fried Cheese Sticks (5)	7.99
13.99		
itoes, bread	Boudain Balls (4) Lightly fried and served with voodoo sauce	8.99
14.99	Crabby Asparagus Panko fried asparagus topped with artichoke butter and lump crab	13.99
19.99	Fried Alligator Tender Louisiana gator lightly fried served with homemade voodoo sauce	12.99
6.99	Fried Crab Fingers (Seasonal) Fresh Gulf Coast blue crab fingers	MK
	12.99 9.99 12.99 14.99 5.99 10.99 10.99 13.99 toes, bread 14.99	 4 Fresh Gulf Coast oysters, 4 peel & eat shrim and 4 oz. of our black peppered Ahi tuna 9.99 Seafood Stuffed Mushrooms Seafood stuffed mushrooms topped with our red pepper cream sauce Shrimp and Crawfish Fondue 12.99 Shrimp and crawfish mixed with blended cheese served with garlic toast Shrimp Deviled Eggs Six deviled eggs topped with grilled shrimp 14.99 Spinach, Artichoke & Crab Dip Spinach, artichoke and a blend of cheeses topped with pico and crab and served with tortilla chips 10.99 Peel & Eat Shrimp 1/2 Doz 8.99 Doz Choice of chilled or grilled Gulf shrimp Fried Cheese Sticks (5) Hand breaded mozzarella served with marine Boudain Balls (4) Lightly fried and served with voodoo sauce 14.99 Crabby Asparagus Panko fried asparagus topped with artichoke butter and lump crab 19.99 Fried Alligator Tender Louisiana gator lightly fried served with homemade voodoo sauce Fried Crab Fingers (Seasonal)

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

Cup 9.99 Bowl 13.99

with all the trimmings & served with french fries

Gulf shrimp or fish grilled, fried or blackened with

cream. Served with Southern rice and black beans

pico, slaw, wonton strips, cotija cheese and cilantro

Gulf shrimp, jumbo lump crab, Andouille sausage, okra, peppers, white rice in a homemade dark roux Lobster Bisque Cup 10.99

Bowl 14.99

A smooth rich lobster cream soup

SANDWICHES

Beach Boys Po'Boys

15.99

12.99

19.99

18.99

Mesquite Grilled Burger Homemade beef patty cooked to perfection

Treehouse Tacos (3)

13.99

15.99

Shrimp, oyster or catfish with lettuce and tomatoes served with french fries and a side of remoulade

Grilled Chicken Sandwich

Mesquite grilled chicken breast with all the trimmings and served with french fries

SALADS

Available mesquite grilled, blackened or fried

Curley's Cobb Salad

Chicken 16.99 Shrimp 18.99

Mixed greens topped with bacon, eggs, cheese, tomatoes, cucumbers and green onions

Shrimp & Crab Tower

Gulf Shrimp and lump crab on top of an avocado, mangopico relish, cucumbers, cheddar cheese and iceburg lettuce

Seared Tuna Salad

Blackened tuna served on a bed of mixed greens with mango pico de gallo in a soy lime vinaigrette with avocado and fried wontons

Popeye's Spinach Salad

Chicken 16.99 Shrimp 18.99

Spinach tossed in a strawberry vinaigrette with oranges, strawberries, feta cheese, red onions, pecans and jicama

Classic Caesar Salad

Chicken 16.99 Shrimp 18.99

Romaine lettuce, tossed in our house Caesar dressing topped with parmesan and homemade croutons

FRIED SEAFOOD DINNERS

All fried seafood dinners served with french fries and hush puppies

Gulf Shrimp (8) 17.99	(12) 19.99	Combo	22.99
Popcorn Shrimp	15.99	Choice of 2, catfish, chicken strips,	
Catfish Fillets (3)	19.99	crawfish tails, shrimp or oysters Shrimp Blimps (4)	19.99
Coconut Shrimp (8)	18.99	Shrimp wrapped around our signature	13.33
Fried Gulf Oysters (12)	21.99	seafood stuffing and deep fried	
PT Boat Platter	23.99	Battleship Platter Catfish, shrimp blimp, fried shrimp,	28.99
Choice of 3, catfish, chicken strips,			
crawfish tails, shrimp or oysters		oysters, crawfish tails and a beach ball	

SIDE ITEMS

Southern Rice	3.99	Coleslaw		Fresh Veggies	3.99
Black Beans and Rice	3.99	Hush Puppies	3.99	Grilled Asparagus	5.99
Linguine Alfredo	3.99	French Fries	3.99	Baked Potato	5.99
Broccoli and Cheese	3.99	Mac n' Cheese	3.99	Side Salad or Caesar	5.99
Red Beans & Rice	3.99	Green Beans with Bacon	3.99	Mamma Ethel's Onion Rings	5.99
Twice Baked Potato	3.99	Dirty Rice	3.99	Roasted Brussel Sprouts	5.99
				Tossad in sweet shill alaze and	

Tossed in sweet chili glaze and topped with pecans and goat cheese

18% gratuity added to groups of 6 or more



Denotes House Specialities

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	20.99	🕻 Gulf Shrimp	20.99
Atlantic Salmon	22.99	[©] Gulf Red Snapper	29.99
Catfish Fillets	18.99	Top Sirloin (10 oz.)	22.99
Texas Redfish	26.99	Ribeye (14 oz.)	30.99
Rainbow Trout	18.99	Chicken and Mushrooms	17.99

If you prefer, these may be blackened or lemon peppered



Blackened, fried, squealers, blimp and scampi. Served with Southern rice and french fries

ADD ON'S & TOPPINGS

Shrimp and Crab Blackened shrimp & lump crab	7.99
meat served with lemon butter	
Pontchartrain	6.99
Lump crab meat in a	
mushroom cream sauce	
Etouffee	6.99
Shrimp or crawfish tails in a	
caramelized onion butter sauce	
Add Shrimp (5)	7.99
Grilled, blackened, scampi or fr	ried

LOCAL FAVORITES

Louisiana Stuffed Catfish

24.99

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 and bacon green beans 21.99

Broiled Stuffed Shrimp (4)

Shrimp wrapped around our signature seafood stuffing and then pan sautéed. Served with Southern rice and fresh veggies

Shrimp Scampi

21.99

Shrimp sautéed with garlic, white wine, lemon and cream. Served with Southern rice and fresh veggies

Shrimp and State Grits 19.99

Jumbo shrimp and Andouille sausage sautéed in a seafood gravy served with butter crusted grits

Broiled Platter

28.99

Broiled Gulf shrimp, stuffed shrimp, salmon, crab au gratin and a shrimp squealer. Served with Southern rice and bacon green beans

Classic Alfredo Chicken 16.99 Shrimp 18.99

A classic wine, garlic, parmesan cream sauce tossed with linguine pasta

Melissa's Snapper 29.99 Grilled Red Snapper and Andouille sausage sauteed in a seafood gravy served with butter crusted grits Stuffed Rainbow Trout 23.99 Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and bacon green beans

Shrimp Squealers (6)

Crilled Snow Crabs

22.99

Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with Southern rice and fresh vegaies

Pacific Rim Tuna

23.99

Blackened seared tuna topped with shrimp, mango relish, avocado in a sweet soy glaze. Served with white rice and fresh veggies

Pasta La Vista Chicken 16.99 Shrimp 18.99

Linguine tossed with spinach, artichokes, mushrooms and roma tomatoes in a lemon garlic cream sauce

МКТ

Two Snow Crab clusters seasoned and grilled. Served with a baked potato