LUNCH MENU **MONDAY-FRIDAY** • 11-3

Lunch Fried Shrimp Six Gulf shrimp served with

French fries and hush puppies

Lunch Fried Platter 12.99 Gulf shrimp, Southern fried fish and a stuffed shrimp. Served with

French fries and hush puppies Fried Fish & Popcorn Shrimp 10.99

Southern fried fish nuggets and jumbo popcorn shrimp served with French fries and hush puppies

13.99 Shrimp Avocado Salad Chopped Gulf shrimp and avocado on a bed of mixed areens tossed in jalapeno ranch, cheddar cheese, tomatoes, cucumber and green onions

Soup and Salad 13.99 A cup of homemade soup served with your choice of a house or Caesar salad

Seared Tuna Salad 13.99

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

Fried Cod Sandwich

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

Crawfish or Shrimp Etouffee 11.99 Crawfish tails or Gulf shrimp

simmered in a caramelized onion butter sauce with dirty rice

Red Beans and Rice 9.99

10.99

Slow cooked Camellia red beans served with white rice. Andouille sausage and fried catfish nuggets

11.99 Treehouse Tacos (2)

Gulf shrimp or fish served grilled, fried or blackened with pico, slaw, cotija cheese and cilantro cream sauce. Served

Chicken Parmesan

Sandwich 10.99

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

Blackened Fish Etouffee 12.99 Blackened fish fillet topped with crawfish or shrimp etouffee. Served

with dirty rice and fresh veggies **Lunch Shrimp Platter** 14.99 Blackened shrimp, fried shrimp

and a shrimp blimp served with Southern rice and French fries

Lunch Broiled Platter 14.99 Broiled fish fillet, Gulf shrimp and a stuffed shrimp. Served with Southern rice and fresh veggies

Chicken or Shrimp

Alfredo 11.99

Chicken or Gulf shrimp served over linguine pasta in alfredo sauce. Served with garlic bread

SIDES -

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



Mesquite Grill Shuck Room

SEABROOK, TX

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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 Freshly shucked and chilled on a bed of ice

New Orleans Oysters

½ Dozen 16.99 Dozen 26.99

Oyster butter and parmesan cheese Rockv's ½ Dozen 18.99

Shrimp, spinach and bacon in a creamy cheese sauce

Skinny Oysters ½ Dozen 15.99 Grilled with oyster seasoning and oyster butter

Pelicans ½ Dozen 16.99 Bacon, jalapeno and cheeses **Shoysters** ½ Dozen 18.99 Oyster butter and parmesan cheese with grilled shrimp **Ovster Trio** ½ Dozen 18.99 NOLA (2), Pelicans (2) and Rocky's (2)

Oyster D'Armes ½ Dozen 18.99

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



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					
New Orleans BBQ Shrimp (7) Gulf shrimp simmered in a Cajun spiced butter sauce served with fresh garlic bre	12.99	Frio Trio 4 Fresh Gulf Coast oysters, 4 pe and 4 oz. of our black peppered	'		
Holy Calamari	9.99	Fried Pickles	6.99		
Calamari and jalapenos lightly fried, top	ped with	Dill pickle chips dusted in seaso			
parmesan chéese served with tartar and Ahi Tuna Tacos (5) Raw sushi tuna with mango jicama and	12.99	Shrimp and Crawfish Fo Shrimp and crawfish mixed wit cheese and served with garlic t	h blended		
tossed in a sweet soy glaze with wasabi		Shrimp Deviled Eggs	7.99		
Shrimp Campechana	14.99	Six deviled eggs topped with gr			
Chilled shrimp, pico and avocado in a southwest cocktail sauce		Spinach, Artichoke & Cra			
add fresh lump crab (2 oz.)	5.99	Spinach, artichoke and a blend with pico and crab and served			
Beach Balls (5)	10.99	Peel & Eat Shrimp 1/2 Doz			
Jalapenos stuffed with crab,		Choice of chilled or grilled Gulf			
shrimp and a blend of cheeses Sautéed Mussels	13.99	Fried Cheese Sticks (5)	7.99		
Mussels sautéed in white wine, garlic, to		Hand breaded mozzarella serve	ed with marinara		
lemon, herbs and butter served with gar		Boudain Balls (4)	8.99		
Lump Crab Cake	14.99	Lightly fried and served with vo			
Lump crab cake served with lemon		Crabby Asparagus	13.99		
butter and remoulade		Panko fried asparagus topped vartichoke butter and lump crab			
Super Crab Cake	19.99	Fried Alligator	12.99		
Our crab cake topped with lump crab		Tender Louisiana gator lightly f			
served with lemon butter and remoulade		served with homemade voodoo			
Seafood Stuffed Mushrooms Seafood stuffed mushrooms topped with our red pepper cream sauce	9.99	Fried Crab Fingers (Seaso Fresh Gulf Coast blue crab finge fried to a golden brown			
	- 50	UPS ——			
Gumbo		Cup 9.99	Bowl 13.99		
Gulf shrimp, Jumbo lump crab, Andou	ıille sausage,				
Lobster Bisque A smooth rich lobster cream soup		Cup 10.99	Bowl 14.99		
—— SA	4 <i>NDV</i>	VICHES ——			
Beach Boys Po'Boys Shrimp, oyster or catfish with lettuce and tomatoes served with french fries and a side of remoulade	15.99	Mesquite Grilled Burger Homemade beef patty cooked to p with all the trimmings and served	with french fries		
Grilled Chicken Sandwich Mesquite grilled chicken breast with all the trimmings and served with french fries	12.99	Treehouse Tacos (3) Gulf shrimp or fish grilled, fried or pico, slaw, wonton strips, cotija cho cream. Served with Southern rice of	eese and cilantro		
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 19.99

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

Seared Tuna Salad 18.99

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 **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

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 & Mushrooms	17.99

If you prefer, these may be blackened or lemon peppered



ADD ON'S & TOPPINGS

Shrimp and Crab Blackened shrimp & lump crab meat served with lemon butter 6.99

Pontchartrain Lump crab meat in a mushroom cream sauce

Etouffee

Shrimp or crawfish tails in a caramelized onion butter sauce

Add Shrimp (5) 7.99 Grilled, blackened, scampi or fried

6.99

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	Stuffed Rainbow Trout 23.99 Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and bacon green beans
Crawfish etouffee paired with fried crawfish tails served with dirty rice and bacon green beans Broiled Stuffed Shrimp (4) 21.99 Shrimp wrapped around our signature seafood stuffing and then pan sautéed.	Melissa's Snapper Grilled Red Snapper and Andouille sausage sauteed in a seafood gravy served with butter crusted grits
Served with Southern rice and fresh veggies Shrimp Scampi Shrimp sautéed with garlic, white wine, lemon and cream. Served with	Shrimp Squealers (6) Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with Southern rice and fresh veggies
Southern rice and fresh veggies Shrimp and State Grits Jumbo shrimp and Andouille sausage sautéed in a seafood gravy served with butter crusted grits Broiled Platter 28.99	Pacific Rim Tuna Blackened seared tuna topped with shrimp, mango relish, avocado in a sweet soy glaze. Served with white rice and fresh veggies
Broiled Platter 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
Pasta La Vista Chicken 16.99 Shrimp 18.99 Linguine tossed with spinach, artichokes, mushrooms & roma tomatoes in a lemon garlic cream sauce	Grilled Snow Crabs 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 Popcorn Shrimp Catfish Fillets (3)	(12) 19.99 15.99 19.99	Combo Choice of 2, catfish,chicken strips, crawfish tails, shrimp or oysters	22.99
Coconut Shrimp (8) Fried Gulf Oysters (12)	18.99 21.99	Shrimp Blimps (4) Shrimp wrapped around our signature seafood stuffing and deep fried	19.99
PT Boat Platter	23.99	Battleship Platter	28.99
Choice of 3, catfish, chicken strips, crawfish tails, shrimp or oysters		Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball	3/1/24