



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 **12.99** Dozen **19.99**

Freshly shucked and chilled on a bed of ice

Pelicans

½ Dozen **16.99**

Bacon, jalapeno and cheeses

Rocky's

½ Dozen **18.99**

Shrimp, spinach & bacon in a creamy cheese sauce

New Orleans Oysters

½ Dozen **16.99** Dozen **26.99**

Oyster butter and parmesan cheese



Shoysters

½ Dozen **18.99**

Oyster butter and parmesan cheese with grilled shrimp

Oyster 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

APPETIZERS

New Orleans BBQ Shrimp (7) **12.99**

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

Holy Calamari **9.99**

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

Ahi Tuna Tacos (5) **13.99**

Raw sushi tuna with mango jicama and avocado tossed in a sweet soy glaze with wasabi cream

Shrimp Campechana **14.99**

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 **13.99**

Mussels sautéed in white wine, garlic, tomatoes, lemon, herbs and butter served with garlic bread

Jumbo Lump Crab Cake **19.99**

Our homemade jumbo lump crab cake served with lemon butter and remoulade

Fried Cheese Sticks (5) **8.99**

Hand breaded mozzarella served with marinara

Frio Trio **19.99**

4 Fresh Gulf Coast oysters, 4 peel & eat shrimp and 4 oz. of our black peppered Ahi tuna

Fried Pickles **7.99**

Dill pickle chips dusted in seasoned flour

Seafood Stuffed Mushrooms **9.99**

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 **8.99**

Six deviled eggs topped with grilled shrimp



Spinach, Artichoke & Crab Dip **12.99**

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 Jumbo shrimp

Boudain Balls (4) **8.99**

Lightly fried and served with voodoo sauce

Fried Alligator **13.99**

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

Gumbo

Jumbo shrimp, jumbo lump crab, Andouille sausage, okra, peppers, white rice in a homemade dark roux

Cup **9.99**

Bowl **13.99**

Lobster Bisque

A smooth rich lobster cream soup

Cup **10.99**

Bowl **14.99**

SANDWICHES

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 perfection with all the trimmings & served with french fries

13.99

Grilled Chicken Sandwich

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

12.99



Treehouse Tacos (3)

Jumbo shrimp or fish grilled, fried or blackened with pico, slaw, wonton strips, cotija cheese and cilantro cream. Served with Southern rice and black beans

15.99

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

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



Shrimp & Crab Tower

19.99

Jumbo Shrimp & lump crab on top of an avocado, mango-pico relish, cucumbers, cheddar cheese and iceberg lettuce

Classic Caesar Salad

Chicken **16.99** Shrimp **18.99**

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

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 and fried wontons

FRIED SEAFOOD DINNERS

All fried seafood dinners served with french fries and hush puppies

Jumbo Shrimp (8) **17.99** (12) **19.99**

Popcorn Shrimp **16.99**

Thin Cut Catfish **19.99**

Coconut Shrimp (8) **18.99**

Fried Gulf Oysters (12) **21.99**

PT Boat Platter **24.99**

Choice of 3, thin cut catfish, chicken strips, crawfish tails, shrimp or oysters

Combo **23.99**

Choice of 2, thin cut catfish, chicken strips, crawfish tails, shrimp or oysters

Shrimp Blimps (4) **19.99**

Shrimp wrapped around our signature seafood stuffing and deep fried



Battleship Platter **29.99**

Thin cut catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball

SIDE ITEMS

Southern Rice **3.99**

Black Beans and Rice **3.99**

Linguine Alfredo **3.99**

Broccoli and Cheese **3.99**

Red Beans & Rice **3.99**

Twice Baked Potato **3.99**

Coleslaw **3.99**

Hush Puppies **3.99**

French Fries **3.99**

Mac n' Cheese **3.99**

Green Beans with Bacon **3.99**

Dirty Rice **3.99**

Fresh Veggies **3.99**

Grilled Asparagus **5.99**

Baked Potato **5.99**

Side Salad or Caesar **5.99**



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	 Jumbo 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	19.99	Chicken and Mushrooms	17.99

If you prefer, these may be blackened or lemon peppered



Shrimp Platter 29.99
 Blackened, fried, squealers, blimp and scampi.
 Served with Southern rice and french fries

ADD ON'S & TOPPINGS

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


LOCAL FAVORITES

Louisiana Stuffed Catfish 25.99
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


Broiled Stuffed Shrimp (4) 21.99
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 29.99
Broiled Jumbo 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 sautéed in a seafood gravy served with butter crusted grits

Stuffed Rainbow Trout 24.99
Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and bacon green beans

Shrimp Squealers (6) 22.99
Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with Southern rice and fresh veggies

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

 **Grilled Dungeness or Snow Crabs** MKT
Two seasoned grilled clusters served with a baked potato