

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 13.99 Dozen 20.99 Freshly shucked and chilled on a bed of ice

Pelicans ½ Dozen 18.99 Bacon, jalapeno and cheeses

Rocky's ½ Dozen 18.99 Shrimp, spinach & bacon in a creamy cheese sauce

New Orleans Oysters

½ Dozen 17.99 Dozen 27.99

Oyster butter and parmesan cheese

Shovsters 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) Jumbo shrimp simmered in a Cajun spiced butter sauce served with fresh garlic bread	12.99	Frio Trio 19.99 4 Fresh Gulf Coast oysters, 4 peel & eat shrimp and 4 oz. of our black peppered Ahi tuna
Holy Calamari Calamari and jalapenos lightly fried, topped with parmesan cheese served	9.99	Fried Pickles 7.99 Dill pickle chips dusted in seasoned flour
with tartar and marinara	13.99	Seafood Stuffed Mushrooms Seafood stuffed mushrooms topped 9.99
Ahi Tuna Tacos (5) Raw sushi tuna with mango jicama and avocado tossed in a sweet soy glaze with wasabi cream	13.33	with our red pepper cream sauce Shrimp and Crawfish Fondue Shrimp and crawfish mixed with blended 12.99
Shrimp Campechana Chilled shrimp, pico and avocado in a southwest cocktail sauce	14.99	cheese served with garlic toast Shrimp Deviled Eggs 8.99 Six deviled eggs topped with grilled shrimp
add fresh lump crab (2 oz.)	5.99	Spinach, Artichoke & Crab Dip 12.99
Beach Balls (5) Jalapenos stuffed with crab, shrimp and a blend of cheeses	10.99	Spinach, artichoke and a blend of cheeses topped with pico and crab and served with tortilla chips
Sautéed Mussels Mussels sautéed in white wine, garlic,	14.99	Peel & Eat Shrimp 1/2 Doz 8.99 Doz 14.99 Choice of chilled or grilled Jumbo shrimp
tomatoes, lemon, herbs and butter served with garlic bread		Boudain Balls (4) 8.99 Lightly fried and served
Jumbo Lump Crab Cake	19.99	with voodoo sauce
Our homemade jumbo lump crab cake served with lemon butter and remoulade		Fried Alligator 13.99 Tender Louisiana gator lightly fried served with homemade voodoo sauce
Fried Cheese Sticks (5) Hand breaded mozzarella served with marinara	8.99	Fried Crab Fingers (Seasonal) Fresh Gulf Coast blue crab fingers fried to a golden brown

SOUPS

Gumbo Cup 9.99 Bowl 13.99

Jumbo 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

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

and a side of remoulade

Grilled Chicken Sandwich

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

15.99 Mesquite Gri

Mesquite Grilled Burger

Homemade beef patty cooked to perfection with all the trimmings & served with french fries

Treehouse Tacos (3)

15.99

13.99

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

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

Thrimp & Crab Tower

19.99

12.99

Jumbo Shrimp & lump crab on top of an avocado, mangopico 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 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

Jumbo Shrimp	(8)	18.99	(12)	20.99
Popcorn Shrimp				16.99
Thin Cut Catfish				19.99
Coconut Shrimp (8)			19.99
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 24.99

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 31.99

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

SIDE ITEMS

Southern Rice	3.99	Coleslaw	3.99	Dirty Rice	3.99
Black Beans and Rice	3.99	Hush Puppies	3.99	Fresh Veggies	3.99
Linguine Alfredo	3.99	French Fries	3.99	Grilled Asparagus	5.99
Broccoli and Cheese	3.99	Mac n' Cheese	3.99	Baked Potato	5.99
Red Beans & Rice	3.99	Green Beans with Bacon	3.99	Side Salad or Caesar	5.99
Twice Baked Potato	3.99				

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.)	32.99
Rainbow Trout	19.99	Chicken and Mushrooms	17.99

If you prefer, these may be blackened or lemon peppered



Classic Alfredo Chicken 17.99 Shrimp 19.99

A classic wine, garlic, parmesan cream

sauce tossed with linguine pasta

ADD ON'S & TOPPII	VGS
Shrimp and Crab	7.99
Blackened shrimp & lump crab	
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	ied

LOCAL FAVORITES

Louisiana Stuffed Catfish Fillets stuffed with boudain and topped with crawfish etouffee. Served with dirty rice and veggies	Melissa's Snapper Grilled Red Snapper and Andouille sausage sauteed in a seafood gravy served with butter crusted grits
Cajun Queen Crawfish etouffee paired with fried crawfish tails served with dirty rice and bacon green beans Broiled Stuffed Shrimp (4) Shrimp wrapped around our signature	Stuffed Rainbow Trout Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and bacon green beans
seafood stuffing and then pan sautéed. Served with Southern rice and fresh veggies Shrimp Scampi Shrimp sautéed with garlic, white wine,	Shrimp Squealers (6) Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with Southern rice and fresh veggies
lemon and cream. Served with Southern rice and fresh veggies Shrimp and State Grits Jumbo shrimp and Andouille sausage sautéed in a seafood gravy served with butter crusted grits	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 29.99 Broiled Jumbo shrimp, stuffed shrimp, salmon, crab au gratin and a shrimp squealer. Served with Southern rice and bacon green beans	Pasta La Vista Chicken 17.99 Shrimp 19.99 Linguine tossed with spinach, artichokes, mushrooms and roma tomatoes in a lemon garlic cream sauce

Grilled Snow Crabs

Two seasoned grilled clusters

served with a baked potato

4/25/25

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