

## APPETIZERS

Oysters, Fresh Shucked	(1/2 dz.) 6.75	(1 dz.) 8.95
Boiled Shrimp	(1/2 lb.) 10.50	(1 lb.) 18.95
Fried Pie	<i>Single</i>	<i>Order (3)</i>
Shrimp Creole Pie	2.95	7.95
Jumbo Shrimp Cocktail		10.95
Jumbo Shrimp Remoulade		10.95
Campechana De Mariscos ( <i>Mexican Seafood Cocktails</i> )		
Shrimp		10.95
Crab		10.95
Campechana Extra ( <i>Shrimp &amp; Crab</i> )		11.95
Shrimp and Crab Tamales	(3) 7.95	(6) 13.95
Jumbo Lump Crab Cakes		(2 per order) 14.50

## SHELL ROASTED OYSTERS

*Allow extra cooking time*

Oysters Bienville	(1/2 dz.) 10.95
<i>Creole vegetables, Shitake mushrooms, Texas shrimp and garlic bread crumbs</i>	
Oysters Bovine	(1/2 dz.) 10.95
<i>Oysters wrapped in thin sliced, dry aged Ribeye, and grilled</i>	
Oysters Copano	(1/2 dz.) 11.50
<i>Italian sausage, sun dried tomatoes, basil, and Fontina cheese</i>	
Oysters Rockefeller	(1/2 dz.) 10.95
<i>Spinach, bacon, lump crab meat and Hollandaise sauce</i>	
Oysters Proscuitto	(1/2 dz.) 10.95
<i>Proscuitto Di Parma, lump crab meat, roasted Poblano pepper and smoked Vermont cheddar</i>	
The Full House	(1/2 dz.) 12.50
<i>For the oyster connoisseur who can't decide, create your own combination.</i>	

## GUMBO

	<i>Cup</i>	<i>Bowl</i>
Shrimp	4.95	8.95
Seafood	4.95	8.95
Crab	4.95	8.95

## SALADS

Dinner Salad <i>Choice of Ranch, 1000 Island, Bleu Cheese or Vinaigrette</i>	4.95
Shrimp, Artichoke, and Hearts of Palm Salad with Manchego cheese	14.65
Fried Oyster Salad with Herbsaint dressing	13.95
Grilled Chicken Salad with Cilantro Lime dressing	13.95

## PO-BOYS

*Toasted French bread with garlic butter, mayo, pico de gallo and lettuce*

	<i>Fried</i>	<i>Mesquite Grilled</i>
Catfish	8.50	8.75
Oyster	8.50	N/A
Shrimp	8.95	9.95
Soft Shell Crab ( <i>In Season</i> )	Market Price	N/A
Flounder	10.50	10.95
Combo	10.50	10.95

*Sliced Avocados – add 1.25*

## SIDE ORDERS

Fried Tomatoes, Onion Rings, French Fries, Hush Puppies	3.50
Seafood Rice, Red Beans, Roasted Garlic Mashed Potatoes and Fresh Vegetables	2.95

## ALA CARTE

Jumbo steamed Asparagus, topped with Parmigiano Reggiano .. (Substitute) 2.25	4.25
Baked Potato .. (Substitute) 2.25	4.25

## BEVERAGES

Soft Drinks	2.25	House Wine	5.50
Domestic Beer	3.50 - 3.75	Espresso	4.00
Imported Beer	3.75	Cappuccino	4.50

## MESQUITE GRILLED DINNERS

*All Dinners served with Empanada, garlic bread, plus your choice of seafood rice, red beans, fries, roasted garlic mashed potatoes or vegetables – substitute asparagus or baked potato 2.25.*

Catfish Filet	15.50		
Catfish con Salsa (Rojo or Verde, with avocado)	16.50		
Rainbow Trout	15.50		
Trout Almondine	15.95		
Mesquite Skewer	17.25		
Yellow Fin Tuna	Market Price		
Farm Raised Texas Redfish	19.95		
Flounder Filet	Market Price		
Gulf Red Snapper	Market Price		
Gulf Red Snapper with sauteed crab meat	Market Price		
Swordfish	Market Price		
Halibut (In Season)	Market Price		
Salmon Filet	17.95		
Baby Coho Salmon	15.50		
Shrimp	17.50		
Shrimp Con Salsa (Rojo or Verde, with avocado)	18.50		
Combos	18.95		
Catfish & Shrimp	Shrimp & Trout	Flounder & Shrimp	Redfish & Shrimp
<b>SPECIAL COMBOS</b> . . . . . 18.95			
Fried Shrimp & Mesquite Shrimp	Fried Shrimp & Mesquite Catfish		
Fried Oysters & Mesquite Shrimp	Fried Oysters & Mesquite Catfish		

## FRIED DINNERS

Whole Catfish	13.95	
Catfish Filet	15.50	
Flounder Filet	Market Price	
Farm Raised Texas Redfish	19.95	
Fried Shrimp	16.95	
Fried Oysters	(8 count) 12.95 . . . . . (12 count) 14.95	
Soft Shell Crab ( <i>In Season</i> )	Market Price	
Stuffed Shrimp	17.95	
Stuffed Crab	14.95	
Stuffed Combo	17.95	
Seafood Platter <i>2 pieces catfish, 3 shrimp, 3 oysters, 1 stuffed shrimp and 1 stuffed crab</i>	21.95	
Combos	18.95	
Flounder & Shrimp	Oysters & Flounder	Catfish & Oysters
Catfish & Shrimp	Oysters & Shrimp	Flounder & Soft-Shell Crab ( <i>seasonal</i> )

## HOUSE SPECIALITIES

*Broiled to perfection – Allow extra cooking time\**

Stuffed Crab (3)	16.95
Stuffed Whole Flounder*	22.95
Whole Broiled Flounder*	19.95

### MESQUITE GRILLED STEAK AND CHICKEN

8 oz. Filet Mignon	24.95
Boneless Chicken Breast	13.95
8 oz. Filet Mignon and Texas Shrimp (4)	27.95

### ETOUFFEE/CREOLE

Shrimp Etouffee with Rice	16.95
Mesquite Catfish Filet smothered with Etouffee	17.95
Shrimp Creole	16.50

## DESSERTS

*Homemade in the Goode Company Kitchens*

Goode Company Pecan Pie	3.50	Vanilla ice cream	1.95
Chocolate Cream Pie	3.50	Sorbet (Seasonal fruit)	3.25

- *Eating raw oysters may cause severe illness and even death in persons with liver disease (i.e., alcoholic cirrhosis, hepatitis, etc.), cancer and other chronic illnesses that weaken the immune system.*
- *There may be small bones in some fresh fish.*
- *15% Gratuity added to parties of 6 or more and all separate checks. No more than 5 separate checks.*
- *Split Dinners – 3.25 (includes bread, empanada and side order)*
- *Some wines and Marischino cherries contain sulfites.*