

Oysters

We take pride in serving only the finest quality, hand selected Gulf oysters. We continually shuck them throughout the day to provide you with the freshest oysters.

Oyster Sampler

The Best of the Best! Combination of three Charbroiled Oysters, three Oyster Bienville, three Oysters Rockefeller and three Oysters Orleans.

Dozen 26.75 Two of Each Oyster 20.5

Charbroiled Oysters

Half Dozen 14.5 Dozen 25.75

Half Shell's signature oyster, charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce. Topped with Parmesan cheese.

Oysters Orleans

Half Dozen 14.5 Dozen 25.75

Half Shell's Award Winning oyster! Charbroiled over an open flame and basted with our New Orleans style smoky Cajun sauce. Topped with Parmesan cheese.

Chef Special Oysters

Half Dozen 16.5 Dozen 31

Our Oysters Bienville topped with our New Orleans style smoky Cajun sauce and Parmesan cheese.

Oysters Bienville

Half Dozen 15 Dozen 27.75

Topped with an herb, mushroom, crab, Gulf shrimp, bacon and Italian bread crumb mixture, then baked and finished with Parmesan cheese.

Oysters Rockefeller

Half Dozen 14.75 Dozen 26.25

Topped with fresh spinach, cream cheese, herbs and Pernod, then baked and finished with Parmesan cheese.

Hand-Shucked Gulf Oysters on the Half Shell*

Half Dozen 13 Dozen 22.75

Starters

Fried Green Tomatoes & Crab Cakes 16.5

Fried green tomatoes layered with blue crab cakes. Topped with crab ravigotte, green onions and diced tomatoes.

Smoked Yellowfin Tuna Dip 13

Homemade with Yellowfin tuna and creole seasonings. Topped with green onions and diced tomatoes. Served with Captain's wafers.

Crab Claws 21.75

Crab claws hand-breaded and fried golden. Served with cocktail sauce. Or have it sautéed Orleans style!

Comeback or Voodoo Shrimp 13.5

Gulf shrimp fried golden and tossed in our unique sweet and spicy Comeback or Voodoo sauce.

Crab and Shrimp Dip 15.5

A delightful combination of Gulf shrimp, crabmeat and cheese. Topped with a Parmesan, herb and panko crust and green onions. Served with toasted French bread.

Royal Reds

Peel and eat Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet, lobster-like flavor.

Half Pound 15.5 One Pound 27.75

Rockefeller Artichoke Dip 12.25

Our homemade Rockefeller packed with diced artichoke hearts and a five cheese blend. Served with toasted French bread.

Crab Cakes 16

Grilled hand-crafted crab cakes made from lump crabmeat, blended with sautéed vegetables and seasonings. Garnished with lemon aioli and Parmesan cheese.

Voodoo Wings 11.75

Fresh all white meat boneless wings, fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Hushpuppies 9.25

Jalapeño hushpuppies fried crispy and served with our homemade honey butter.

Boudin Balls 13

A Cajun classic spicy sausage and rice blend, coated in panko bread crumbs and fried crispy. Served with homemade Dijon horseradish.

Seafood

Served with choice of two sides. Shrimp and Grits and Seafood Sampler served with one side.

Seafood Stuffed Portabellas 24.75

Grilled portabella mushrooms stuffed with crabmeat, Gulf shrimp, minced chipotle peppers, roasted red peppers and spinach. Garnished with lemon aioli and Parmesan cheese.

Royal Reds 31

One pound of peel and eat Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet lobster-like flavor.

Seafood Pot Pie 24.75

Gulf shrimp, crawfish, crabmeat, corn, peas and carrots in a traditional pot pie filling topped with a golden buttermilk crust.

Fried Shrimp 23.75

Hand-battered and dusted shrimp in seasoned corn flour and fried golden.

Or choose Fried Oysters 31

Smoky Bacon Shrimp and Grits 23.25

Cheddar cheese grits smothered in a smoky bacon cream sauce with shrimp. Topped with shredded Parmesan, chopped bacon and green onions. Served with one side.

Seafood Sampler 29.25

A sampling of fried shrimp, Boudin balls, mahi, a grilled hand-crafted crab cake, fries and jalapeño hushpuppies. Served with one side.

Add oysters to your sampler 37.5

Fish Selections

Served with choice of two sides. Royal Redfish and Catfish Lameuse served with one side.

Royal Redfish 29.75

Brönzed redfish served over a bed of grilled asparagus and Cajun boiled mashed potatoes, topped with Royal Red shrimp sautéed in a white wine cream sauce. Topped with Parmesan cheese. Served with one side.

Mahi Savannah 30

Pecan encrusted mahi over cheddar cheese grits and topped with sautéed shrimp in a smoky bacon cream sauce. Topped with Parmesan cheese.

Tuna Esplanade* 25.75

Sashimi grade Yellowfin tuna blackened and served over a jalapeno lime hollandaise. Topped with fried artichoke hearts, red onion and Parmesan cheese.

Catfish Lameuse 24.75

Blackened Louisiana farm-raised catfish over a bed of white rice. Topped with a seafood cream sauce and Parmesan cheese. Served with one side.

Grilled or Blackened Fish 22.25

Your choice of any of our fish selections grilled or blackened. Served with lemon aioli.

Redfish Yellowfin Tuna* Mahi
Fish of the Day - Market

Farm-Raised Catfish 20.5

Louisiana farm-raised hand-breaded catfish. Served with your choice of cocktail or tartar.

Steak, Chicken, and Pasta

Served with choice of two sides. Pastas served with one side.

Filet Orleans* 41

USDA Choice 7oz tenderloin topped with shrimp sautéed in original New Orleans smoky Cajun sauce. Topped with Parmesan cheese.

Big Easy Surf and Turf* 42

USDA Choice 7oz filet served over a fried hand-crafted crab cake, garnished with balsamic glaze. Topped with Bearnaise sauce, lump crabmeat, and Parmesan cheese.

Seafood Pasta 25.5

Gulf shrimp, crawfish, portabella mushrooms and seasonings, tossed with linguini and creole Alfredo. Topped with lump crabmeat and Parmesan cheese.

Chicken Alfredo 20

Linguini tossed with creole Alfredo, topped with fresh grilled chicken and Parmesan cheese.

Royal Red Alfredo 21.5

Linguini tossed with creole Alfredo, topped with Royal Red shrimp and Parmesan cheese.

Ribeye* 39

13oz USDA Choice ribeye seasoned and chargrilled. Topped with Orleans sauce.

Filet* 35

7oz USDA Choice tenderloin seasoned and chargrilled.

Almond Encrusted Chicken 19

Fresh chicken coated in chopped almonds and seasonings, paneed and drizzled with roasted red bell pepper aioli.

Specialty Martinis

Classic Martini Our favorite martini made your way. Served with Wheatley Vodka or your favorite vodka or gin. Garnished with Queen Olives, blue cheese stuffed olives, or a lemon twist. **11**

Cajun Oyster Enjoy a spiced up version of the classic Bloody Mary made with Ketel One Vodka and Zing Zang bloody mary mix poured on top of an oyster with a dash of horseradish. **10⁵**

Basil Lemon Drop A premium Lemon Drop Martini made with Ketel One Citron Vodka, fresh muddled basil and house-made sweet & sour, and a sugar coated rim. **10⁵**

French Quarter 75 A twist on the classic cocktail made with Hendrick's Gin, simple syrup, LaMarca Prosecco, fresh lemon, and a sugar coated rim. **10**

Wild Berry Infusion You will go wild and crazy over our house-made Wild Berry Infused Vodka, Chambord and our house-made sweet & sour. **10**

Caramel Apple The apple martini with a twist. Made with Smirnoff Kissed Caramel Vodka, apple pucker and house-made sweet & sour. **10**

The Pink Pearl Every girl needs her pearls, and you'll know why when you try our pomegranate martini. Made with Pearl Pomegranate Vodka, Pama Liqueur, our fresh house-made sweet & sour, grapefruit, and a sugar coated rim. **10**

Mango Sunset When the sun goes down, enjoy this fabulous mango martini made with Absolut Mango Vodka, mango mix, pineapple juice, orange juice, grenadine, and house-made sweet & sour. **10⁵**

Old Fashioneds

Classic Old Fashioned Back to the basics with this classic cocktail! Made with our very own Elijah Craig Barrel Select, Cocktail and Sons Spicy Demerera Sugar and bitters. **11**

Southern Pecan Old Fashioned A classic old fashioned meets a warm New Orleans Praline! This hand-crafted cocktail features Sazerac Rye, Praline Pecan Liqueur and brown sugar simple syrup. **12**

Bananas Foster Old Fashioned Inspired by the classic New Orleans dessert! Ron Zacapa Centenario No. 23 Rum, paired with brown sugar simple syrup, banana liqueur, and Fee Brothers Aztec Chocolate Bitters. **13**

Specialty Drinks

Top "Shell" Margarita Enjoy our premium margarita made with Patron Silver Tequila, Cointreau Liqueur, Grand Marnier and our fresh house-made margarita mix, and a salt rim. **13**

Half Shell Bloody Mary 360 Vodka, infused for a week in peppers, onion, celery, garlic, tomatoes and jalapenos. Mixed with Zing Zang bloody mary mix and garnished with a Creole seasoned rim, spicy green bean, olive and lemon. **10**

Strawberry Basil Mojito This isn't your average mojito! We've added a little twist with Cruzan Strawberry Rum, muddled together with fresh basil, lime and strawberries. **10**

Blackberry Margarita Our traditional margarita with a berry twist! Cabo Wabo Blanco Tequila, triple sec, blackberry puree, and our house-made margarita mix, and a sugar rim. **11**

Blueberry Pomegranate Sangria A refreshing mix of Pomegranate liqueur, blueberry puree, fresh orange and lime, Moscato and a crisp splash of La Marca Prosecco. **11**

Watermelon Splash It looks like a watermelon, it tastes like a watermelon...it must be a watermelon! Made with Tito's, Captain Morgan White Rum, Watermelon liqueur and a special mix of juices. **10**

Caribbean Long Island Our take on a traditional Long Island. With a hint of coconut and pineapple, this drink will have you wishing you were on the beach. **10**

Coco Runner An unfrozen Pina Colada made with Blue Chair Bay Coconut Rum, Pina Colada mix and pineapple juice. **10**

Gulf Coast Island Punch For all you Rum drinkers, this is the cocktail you'll keep coming back for. A Rum punch made with Captain Morgan White Rum, Parrot Bay Coconut Rum, Myer's Dark Rum, pineapple juice, orange juice and grenadine. **10⁵**

Please see our beverage menu for our full selection of wine and beer.

Soup and Salad

Smoked Tuna Dip Salad **18⁵**
Smoked Yellowfin Tuna Dip served over romaine and spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

Almond Chicken Salad **18**
Fresh chicken coated in chopped almonds and spices then paned. Served over a salad of romaine, spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

Seafood Gumbo
Cup 7.25 **Bowl** 12.25
Gulf shrimp, crabmeat, and crawfish in a dark file roux. Topped with white rice.

Crawfish, Crab and Corn Bisque
Cup 7.25 **Bowl** 12.25
A perfect blend of crawfish, crabmeat and corn in a cream base with creole seasonings.

Salad Toppers:
(Add to any salad)
Smoked Yellowfin Tuna Dip 8.25
Yellowfin Tuna* 13.5
Almond Encrusted Chicken 7.75
Voodoo Shrimp 8.25
Grilled or Fried Shrimp 8.25
Grilled Chicken 6.25

Dressings: All dressings made in house
House Vinaigrette, Ranch,
Blue Cheese, Honey Mustard,
Comeback

Handhelds

Served with choice of one side.
Triple Steak Cheeseburger* **15**
A blend of ground Chuck, Brisket, and Short Rib seasoned, grilled and topped with Provolone cheese. Served on a Brioche bun.
Add Bacon **16**

Voodoo Chicken Sandwich **14⁵**
Fresh chicken fried golden and tossed in our unique sweet and spicy Voodoo sauce. Topped with your choice of cheese on a Brioche bun.

Po-Boys
All po-boys are served on fresh baked in house Gambino's French bread.

 **Voodoo Shrimp Po-Boy** **16**
Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Fried Shrimp Po-Boy **15**

Fried Oyster Po-Boy **21.75**

Fried Catfish Po-Boy **15⁵**

Sides

Grilled Asparagus with Gorgonzola Butter (\$1.5 extra w/entree)
Sweet Potato Creme Brulee with Honey Butter (\$1.5 extra w/entree)

Fresh Steamed Green Beans
Cheddar Cheese Grits
Fried Okra
Seasoned French Fries

Fresh Steamed Broccoli
Pork Stock Turnip Greens
Jalapeño Hushpuppies
Cajun Boiled Mashed Potatoes

Garden or Caesar Salad
Half Shell Salad
Cup of Bisque or Gumbo (\$3 extra w/entree)

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information. The guest has the right to ask the country of origin.