



Please see our full menu for additional choices Malf Shell Signature Item

"Just right" portions for lunch at a "just right" price. Lunch specials served Monday through Friday from 11 to 3. Served with choice of side or salad except combos.

Shrimp Orleans 14
Gulf shrimp sautéed with our original New Orleans style smoky
Cajun sauce. Served with sliced Gambino's French bread. Prepared peeled and ready to eat!

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

Seafood Stuffed Portabellas 14

Portabella mushrooms stuffed with lump crabmeat, Gulf Shrimp, minced chipotle peppers, roasted red peppers and spinach. Garnished with lemon aioli and Parmesan cheese.

Shrimp and Grits 12

Seared cheddar cheese grit cakes smothered in a smoky bacon cream sauce with Gulf shrimp, topped with shredded Parmesan, chopped bacon and green onions.

Grilled or Blackened Fish 14

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

Yellowfin Tuna* Redfish Snapper

Salmon* Mahi Fish of the Day

(\$3 extra w/entree)

Seafood Pot Pie 12 Gulf shrimp, crawfish, crabmeat, corn, peas and carrots in a traditional pot pie filling topped with a golden buttermilk crust.

Fried Shrimp 11.5 Shrimp, hand battered and dusted in seasoned corn flour and fried golden.

Fried Oysters 16

Fresh Gulf oysters hand breaded with seasoned corn flour and fried golden.

Shrimp Alfredo 12 Linguini tossed with creole Alfredo, topped with grilled shrimp and shredded Parmesan cheese.

Chicken Alfredo 10 Linguini tossed with creole Alfredo, topped with fresh grilled chicken and shredded Parmesan cheese. Or with Fried Oysters 15

Seafood Pasta 12.5

Seasoned French Fries

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

Almond Encrusted Chicken 11.5

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

Premium s

Grilled Asparagus topped with Gorgonzola Butter Parmesan Risotto Sweet Potato Creme Brulee

topped with Honey Butter

Cheddar Cheese Grits Fresh Steamed Broccoli Jalapeño Hushpuppies Garden or Caesar Salad Cajun Boiled Parmesan and Half Shell Salad Garlic Fried New Potatoes (\$2 extra w/entree) Fried Okra Cup of Bisque or Gumbo

*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.

© Half Shell Oyster House - May 2020



Please see our full menu for additional choices Malf Shell Signature Item

"Just right" portions for lunch at a "just right" price. Lunch specials served Monday through Friday from 11 to 3. Served with choice of side or salad except combos.

Cheeseburger* 13

8 oz. hand-pattied ground chuck seasoned, grilled and topped with Provolone cheese. Served on a Brioche bun.

Portabella mushrooms and onions Add 1 Bacon Add I

Comeback or Voodoo Tacos 13

Grilled flour tortillas stuffed with hand-battered shrimp tossed in comeback or voodoo sauce, and served over a bed of homemade cole slaw.

Uptowner Tacos* 13

Grilled flour tortillas stuffed with USDA Choice filet, sautéed mushrooms and onions, and a five cheese blend. Topped with shredded lettuce and served with Dijon horseradish.

Mahi Tacos 13

Grilled flour tortillas stuffed with blackened mahi, homemade cole slaw, and a five cheese blend. Topped with sriracha lime

Blackened Tuna Sandwich* 14

Blackened Sashimi grade Yellowfin tuna on a Brioche bun. Served with lemon aioli.

Sliced USDA Choice filet, topped with sautéed mushrooms, onions and melted Provolone cheese, on pressed French bread dressed with lettuce and tomato. Served with Dijon horseradish.

Po-Boys

All po-boys are served on pressed Gambino's French bread and dressed with lettuce and tomato.

Voodoo Shrimp Po-Boy 12.5

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

Fried Shrimp Po-Boy 11.5

Fried Oyster Po-Boy 16

Fried Green Tomato BLT 9

Fried green tomatoes, bacon, and lettuce on pressed French bread. Served with lemon aioli.

Chicken Bacon Swiss 9

Fresh chicken seasoned, grilled and topped with crisp bacon and choice of American, Swiss or Provolone cheese. Served on a

Almond Chicken Salad 13

Fresh chicken coated in chopped almonds and spices then paneed. Served over a salad of spring mix, Romaine, sliced red onions, grape tomatoes and mixed cheeses.

Smoked Tuna Dip Salad 13 Smoked Yellowfin Tuna Dip served over romaine and spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

Choose from Seafood Gumbo or Crawfish, Corn and Crab salad. Cup 10 Bowl 12 Or choose a Half Shell salad Add 2 Bisque with your choice of salad.

Dressings: *made in house daily *House Vinaigrette, *Ranch, *Blue Cheese, *Honey Mustard, Thousand Island, Italian

Oysters and Salad Combo* 12

A half dozen raw oysters shucked to order with your choice of garden or Caesar salad.

Choose any baked or grilled oysters Add 2 Choose a Half Shell salad Add 2

Salad Toppers:

(Add to any salad)

Smoked Yellowfin Tuna Dip 6 Grilled or Blackened Yellowfin Tuna* Almond Encrusted Chicken 6 Voodoo Shrimp 6 Grilled or Fried Shrimp Grilled Chicken 4.5 Fried Oysters 12

*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.

Soup and Sala

© Half Shell Oyster House - May 2020