



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 21
The Best of the Best! Combination of three Charbroiled Oysters, three Oyster Bienville, three Oysters Rockefeller and three Oysters Orleans.

Charbroiled Oysters
Half Dozen 11 Dozen 19
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 11 Dozen 19
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.

Oysters on the Half Shell*
Half Dozen 9⁵ Dozen 16
Gulf oysters shucked to order.

Oysters Bienville
Half Dozen 12 Dozen 21
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 10⁵ Dozen 18
Topped with fresh spinach, cream cheese, herbs and Pernod, then baked and finished with Parmesan cheese.

Starters

Crab and Shrimp Dip 13⁵
A delightful combination of Gulf shrimp, lump crabmeat and cheese. Topped with a Parmesan, herb and panko crust. Served with toasted French bread.

Shrimp Trio 14
A combination of your shrimp favorites! A sampling of our Shrimp Orleans, Voodoo Shrimp and Fried Shrimp.

Royal Reds
Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet, lobster-like flavor.
Half pound 12 One Pound 21

Royal Red Endymion 13
Parmesan risotto croquettes topped with sautéed spinach and Royal Red shrimp, sautéed in our homemade creole Alfredo.

Fried Green Tomatoes & Crab Cakes 13⁵
Fried green tomatoes layered with blue crab cakes. Topped with lemon aioli and crab ravigotte.

Crab Claws 16
Crab claws hand-breaded and fried golden. Served with cocktail sauce. Or have it Orleans style!

Crab Cakes 13
Grilled hand-crafted crab cakes made from lump crabmeat, blended with sautéed vegetables and seasonings. Garnished with lemon aioli and Parmesan cheese.

Voodoo Wings 9
Fresh all white meat boneless wings, fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Comeback or Voodoo Shrimp 10⁵
Gulf shrimp fried golden and tossed in our unique sweet and spicy Comeback or Voodoo sauce.

Smoked Yellowfin Tuna Dip 9⁵
Homemade with Yellowfin tuna and creole seasonings. Served with Captain's wafers.

Seafood

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

Shrimp and Grits 19⁵
Seared cheddar cheese grit cakes smothered in a smoky bacon cream sauce with Gulf shrimp, topped with shredded Parmesan, chopped bacon and green onions. Served with one side.

Fried Shrimp 19
Hand-battered and dusted shrimp in seasoned corn flour and fried golden.

Fried Oysters 27
Fresh Gulf oysters hand-breaded with seasoned corn flour and fried golden.

Royal Reds 21
Three-quarters of a 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 22
Grilled portabella mushrooms stuffed with crabmeat, Gulf shrimp, minced chipotle peppers, roasted red peppers and spinach. Garnished with lemon aioli and Parmesan cheese.

Shrimp Orleans 20
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!

Seafood Pot Pie 20
Gulf shrimp, crawfish, crabmeat, corn, peas and carrots in a traditional pot pie filling topped with a golden buttermilk crust.

Seafood Sampler 27
A sampling of shrimp, oysters, mahi, a grilled hand-crafted crab cake and jalapeño hushpuppies. Served fried or grilled.

Steak, Chicken, and Pasta

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

Filet Orleans* 31
USDA Choice 6 oz tenderloin topped with Gulf shrimp sautéed in original New Orleans style smoky Cajun sauce. Topped with Parmesan cheese.
Or choose an 8 oz filet 35

Big Easy Surf and Turf* 32
USDA Choice 6 oz filet served over a fried hand-crafted crab cake, garnished with balsamic glaze. Topped with Bearnaise sauce, lump crabmeat, and Parmesan cheese.
Or choose an 8 oz filet 36

Ribeye* 30
13 oz USDA Choice Delmonico ribeye seasoned and chargrilled. Topped with Orleans sauce.

Filet*
USDA Choice tenderloin seasoned and chargrilled. 6 oz 25 8 oz 30

Almond Encrusted Chicken 16
Fresh chicken breast coated in chopped almonds and seasonings, paneed and drizzled with roasted red bell pepper aioli.

Seafood Pasta 19⁵
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.

Chicken Alfredo 15
Linguini tossed with creole Alfredo, topped with fresh grilled chicken and Parmesan cheese.
Or with Grilled or Fried Shrimp 16.5
Or with Fried Oysters 21

Join us for Sunday Brunch from 11 - 2 each Sunday, featuring \$3 Mimosas and \$4 Bloody Marys

* 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.



Half Shell
oyster house

www.halfshelloysterhouse.com

Gluten free menu available upon request

Fish Selections

Served with choice of two sides. Royal Redfish and Tomato Basil Salmon served with one side.

Seafood Au Gratin Snapper 25
Bronzed snapper topped with Gulf shrimp and lump crabmeat in a creamy blend of six cheeses. Topped with toasted Parmesan and herb panko.

Redfish Orleans 26
Blackened redfish topped with Gulf shrimp sautéed in our original New Orleans style smoky Cajun sauce. Topped with lump crabmeat and Parmesan cheese.

Tomato Basil Salmon* 22
Bronzed Atlantic salmon served over a bed of Parmesan risotto and topped with tomato basil butter. Served with one side.

Royal Redfish 26
Bronzed redfish served over a bed of sautéed spinach and Parmesan risotto, topped with Royal Red shrimp sautéed in a white wine cream sauce. Topped with Parmesan cheese. Served with one side.

Herb Encrusted Mahi 25
Herb and Parmesan encrusted mahi over a bed of sautéed spinach. Topped with lemon butter cream, lump crab meat, and Parmesan cheese.

Bacon and Pecan Crusted Redfish 23
Redfish seasoned and coated in a bacon and pecan breading. Topped with chopped bacon and citrus beurre blanc.

Grilled Yellowfin Tuna* 19
Sashimi grade Yellowfin tuna seasoned and grilled. Served with lemon aioli.

Grilled or Blackened Fish 18
Your choice of any of our fish selections grilled or blackened. Served with lemon aioli.

Redfish Salmon* Snapper
Mahi Fish of the Day

Soup and Salad

Half Shell Salad
Side 6 Entrée 9
Spring mix, avocado, goat cheese, toasted almond slices, chives, tomatoes, and shredded carrots. Served with our signature roasted garlic balsamic house dressing.

Garden Salad
Side 4 Entrée 7
Romaine and spring mix, grape tomatoes, sliced red onions, Monterey Jack and cheddar cheese, and croutons.

Caesar Salad
Side 4 Entrée 7
Romaine hearts and croutons tossed in our homemade Caesar dressing. Topped with shredded Parmesan cheese.

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

Almond Chicken Salad 13
Fresh chicken coated in chopped almonds and spices then paneed. Served over a salad of romaine, spring mix, grape tomatoes, sliced red onions, Monterey Jack and cheddar cheese, and croutons.

Seafood Gumbo
Cup 6⁵ Bowl 11
Gulf shrimp, crabmeat, and crawfish in a dark filé roux. Topped with white rice.

Crawfish, Crab and Corn Bisque
Cup 6⁵ Bowl 11
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 6
Grilled or Blackened Yellowfin Tuna* 9
Almond Encrusted Chicken 6
Voodoo Shrimp 6
Grilled or Fried Shrimp 6
Grilled Chicken 4.5
Fried Oysters 12

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

Cheeseburger* 13
8 oz. hand-patted ground chuck seasoned, grilled and topped with Provolone cheese. Served on a Brioche bun.
Portabella mushrooms and onions 14
Bacon 14

Blackened Tuna Sandwich* 14
Blackened Sashimi grade Yellowfin tuna on a Brioche bun. Served with lemon aioli.

Handhelds

Served with choice of one side

The Uptowner* 13
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 12⁵
Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Fried Shrimp Po-Boy 11⁵

Fried Oyster Po-Boy 16

Premium Sides

\$1 extra with entree

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

Sides

Cheddar Cheese Grits
Jalapeño Hushpuppies
Cajun Boiled Parmesan and Garlic Fried New Potatoes
Fried Okra
Seasoned French Fries
Fresh Steamed Broccoli
Garden or Caesar Salad
Half Shell Salad (\$2 extra w/entree)
Cup of Bisque or Gumbo (\$3 extra w/entree)

Desserts

Key Lime Pie 7
Sweet and tangy Key Lime pie topped with whipped cream.

Bananas Foster Cheesecake 7
Topped with homemade spiced rum sauce.

Chocolate Obsession 7
Chocolate cookie crust filled with chocolate decadence and topped with dark and white chocolate mousse. Drizzled with Hershey's chocolate.

Cinnamon Roll Bread Pudding 5
Homemade bread pudding made with cinnamon rolls, cranberries and pecans. Topped with homemade spiced rum sauce.

Beverages

Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Barq's Root Beer, Iced Tea, and Coffee.

We also serve Perrier and Acqua Panna by the bottle.



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