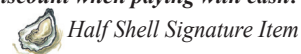




Ask your server for a 3% Discount when paying with cash!



# 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 27.75

The Best of the Best! Three of each Charbroiled Oysters, Oysters Bienville, Oysters Rockefeller and Oysters Orleans.

## GF Charbroiled Oysters

Half Dozen 15 Dozen 26.75

Half Shell's signature oysters! Charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce, and Parmesan cheese.

## Oysters Orleans

Half Dozen 15 Dozen 26.75

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

## Chef Special Oysters

Half Dozen 17 Dozen 32

Our Oysters Bienville topped with our signature Orleans sauce and Parmesan cheese.

## Oysters Bienville

Half Dozen 15.5 Dozen 28.75

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

## Oysters Rockefeller

Half Dozen 15.25 Dozen 27.25

Topped with fresh spinach, cream cheese, herbs and Pernod, Baked with Parmesan cheese.

## GF Hand-Shucked Gulf Oysters on the Half Shell\*

Half Dozen 13.5 Dozen 23.75

# Starters

## Crab and Shrimp Dip 16.5

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

## Smoked Yellowfin Tuna Dip 13.5

Homemade with Yellowfin tuna and creole seasonings. Topped with green onions and diced tomatoes.

## GF Rockefeller Artichoke Dip 13.5

Our homemade Rockefeller packed with diced artichoke hearts and a five cheese blend.

## Hushpuppies 9.25

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

## Crab Cakes 16.5

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

## Uptowner Quesadilla\* 15

Sliced filet and ribeye with sautéed mushrooms, onions and a five cheese blend in a flour tortilla. Topped with chives and diced tomatoes. Served with homemade Dijon horseradish.

## Voodoo Shrimp or Wings

Gulf shrimp or boneless wings, fried golden and tossed in our unique sweet and spicy Voodoo sauce. Shrimp 14 Wings 12.25

## Boudin Balls 13.5

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

## GF Fried Green Tomatoes & Crab Cakes 17

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

## GF Royal Reds

Peel and eat Cajun boiled, large Royal Reds served with hot drawn butter.

Half Pound 16.5 One Pound 28.75

## Fried Crab Claws 22.75

Crab claws hand-breaded and fried golden. Served with cocktail sauce. Or have them sautéed Orleans or Charbroiled!

## Orleans Snow Crab Claws 22.75

Snow crab claws sautéed in our Orleans sauce. Served with hot drawn butter. Or try our Charbroiled sauce!

# Seafood

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

## GF Seafood Stuffed Portabellas 25.75

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

## GF Seafood Pot Pie 25.75

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

## GF Fried Shrimp 24.75

Hand-battered and dusted shrimp in seasoned corn flour and fried golden. Also available grilled! Or choose Fried Oysters 32

## Smoky Bacon Shrimp and Grits 24.25

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

## Seafood Sampler 31.5

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 39.75

## GF Royal Reds 32

One pound of peel and eat Cajun boiled, large Royal Reds served with hot drawn butter.

## GF Cold Water Lobster Tails 41

A pair of cold water lobster tails, prepared steamed or grilled. Served with hot drawn butter. Or choose three tails 58

# Fish Selections

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

## GF Royal Redfish 32

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 and Parmesan cheese.

## Tuna Esplanade\* 27.75

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

## GF Mahi Savannah 32

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

## GF Redfish Orleans 31

Blackened redfish topped with shrimp sautéed in our original Orleans sauce. Topped with lump crabmeat and Parmesan cheese.

## GF Farm-Raised Catfish 21.25

Mississippi farm-raised hand-breaded catfish. Served with your choice of cocktail or tartar. Also available grilled!

## Catfish Lameuse 25

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

## GF Grilled or Blackened Fish 24.25

Your choice of any of our fish selections grilled or blackened. Served with lemon aioli. Redfish Yellowfin Tuna\* Mahi Fish of the Day - Market

# Steak, Chicken, and Pasta

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

## Seafood Pasta 26.5

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

## Chicken Alfredo 20.5

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

## Royal Red Alfredo 22.5

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

## GF Filet Orleans\* 42

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

## GF Big Easy Surf and Turf\* 43

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

## GF Filet\* 36

7oz USDA Choice tenderloin seasoned and chargrilled.

## GF Filet and Lobster\* 53.5

USDA Choice 7oz filet, chargrilled and perfectly paired with a cold water lobster tail.

## GF Ribeye\* 40

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

## Almond Encrusted Chicken 19.5

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

\* 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.



\*\*Products can be ordered to be Gluten Free. Please let your server know of any allergy restrictions.

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# 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\*** 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. **10.5**

**Basil Lemon Drop** A premium Lemon Drop Martini made with Ketel One Citroen Vodka, fresh basil, house-made sweet & sour and a sugar coated rim. **10.5**

**Cucumber Ginger Breeze** A light and refreshing martini made with Pearl Cucumber Vodka, Domaine De Canton Ginger Liqueur, house-made sweet & sour and a splash of Sprite. **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** An apple martini with a sweet twist. Made with Smirnoff Kissed Caramel Vodka, Apple Pucker and house-made sweet & sour. **10**

**The Pink Pearl** A rare find. Our famous pomegranate martini with Pearl Pomegranate Vodka, Pama Liqueur, our fresh house-made sweet & sour, grapefruit, lime 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. **10.5**

# Old Fashioneds

**Classic Old Fashioned** Back to the basics with this classic cocktail! Made with Old Forester, Cocktail and Sons Spicy Demerara 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**


 **GF Half Shell Salad**  
Side 7.75 Entrée 12.25  
Romaine and spring mix, avocado, goat cheese, toasted almond slices, chives, tomatoes, and shredded carrots. Served with our signature roasted garlic balsamic house vinaigrette.




 **GF Garden Salad**  
Side 6.75 Entrée 11.25  
Romaine and spring mix, grape tomatoes, sliced red onions, Monterey Jack and cheddar cheese blend, and croutons.

 **GF Caesar Salad**  
Side 6.75 Entrée 11.25  
Romaine hearts and croutons tossed in our homemade Caesar dressing. Topped with shredded Parmesan cheese.

**The Uptowner\* 16**  
Sliced USDA Choice filet and ribeye, topped with sautéed mushrooms, onions and melted Provolone cheese on fresh baked in house French bread dressed with lettuce and tomato. Served with Dijon horseradish.

 **Seafood Portabella Sandwich 16**  
Our homemade Seafood Stuffed Portabella topped with homemade Crabmeat Ravigotte and spring mix. Served on a Brioche bun.

 **GF Grilled Asparagus with Gorgonzola Butter (\$1.5 extra)**  
Sweet Potato Creme Brulee with Honey Butter (\$1.5 extra)

 **GF Fresh Steamed Broccoli with Seasoned Butter**  
 **GF Pork Stock Turnip Greens**  
 **GF Cajun Boiled Mashed Potatoes**

# Specialty Drinks

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

**Half Shell Bloody Mary** 360 Vodka infused for 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 Parrot Bay 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, our house-made margarita mix and a sugar rim. **11**

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

**Watermelon Splash** Bursting watermelon flavor that packs a punch! Made with Tito's, Captain Morgan White Rum, Watermelon Liqueur, a special mix of juices and a sugar rim. **10**

**Caribbean Long Island** Our tropical twist on a classic Long Island with flavors of coconut and pineapple. **10**

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

**Gulf Coast Island Punch** A Rum punch made with Captain Morgan White Rum, Parrot Bay Coconut Rum, Myers's Dark Rum, pineapple juice, orange juice and grenadine. **10.5**

# Soup and Salad

 **GF Smoked Tuna Dip Salad 20**  
Smoked Yellowfin Tuna Dip served over a garden salad.




**Almond Chicken Salad 19.5**  
Fresh chicken coated in chopped almonds and spices then panéed. Served over a garden salad.

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

**Red Beans and Rice**  
Cup 7.25 Bowl 12.5  
Half Shell's own topped with Andouille sausage, hushpuppies and white rice.

**Crawfish, Crab and Corn Bisque**  
Cup 7.75 Bowl 13.5  
A perfect blend of crawfish, crabmeat and corn in a cream base with creole seasonings.

**Seafood Gumbo**  
Cup 7.75 Bowl 13.5  
Gulf shrimp, crabmeat, and crawfish in a dark file roux. Topped with white rice.

**Salad Toppers:**  
(Add to any salad)  
 **GF Smoked Yellowfin Tuna Dip 8.75**  
 **GF Yellowfin Tuna\* 14**  
Almond Encrusted Chicken 8.25  
 **GF Grilled, Fried or Voodoo Shrimp 8.75**  
 **GF Grilled Chicken 6.75**

# Handhelds

Served with choice of one side.

**Triple Steak Cheeseburger\* 15.5**  
A blend of ground Chuck, Brisket, and Short Rib seasoned, grilled and topped with Provolone cheese. Served on a Brioche bun.  
Add Bacon 16.5

**Voodoo Chicken Sandwich 15**  
Fresh chicken fried golden and tossed in our unique sweet and spicy Voodoo sauce. Topped with your choice of cheese on a Brioche bun.

 **Voodoo Shrimp 17**  
Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.



**Fried Shrimp 16 Fried Oyster 22.75**  
**Fried Catfish 15.5**

## Po-Boys

All po-boys are served on fresh baked in house Gambino's French bread. Served with lettuce and tomato.

# Sides

 **GF Cheddar Cheese Grits**  
Fried Okra  
Seasoned French Fries  
Jalapeño Hushpuppies

Red Beans & Rice (\$1.5 extra)  
 **GF Garden or Caesar Salad**  
 **GF Half Shell Salad**  
Cup of Bisque or Gumbo (\$3 extra)

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