

## RAW BAR & SHELLFISH

**OYSTERS ON THE HALF SHELL** (FRESH FROM THE BAY) 1/2 DOZ 9 DOZ 17

<b>OYSTERS ROCKEFELLER</b> 1/2 DOZEN WITH SPINACH CREAM	13
<b>SEARED PEPPERED TUNA ROLLS</b> AHI TUNA, AVOCADO, CUCUMBER, WASABI CREAM & SOY SAUCE	17
<b>TEXAS SHRIMP COCKTAIL</b> CITRUS-TOMATO SAUCE, FRESH CILANTRO, LIME & AVOCADO	13
<b>SHRIMP COCKTAIL</b> SERVED WITH COCKTAIL & REMOULADE SAUCE	14
<b>CRAB, AVOCADO &amp; MANGO TOWER</b> DRIZZLED WITH BASIL OIL	16

## APPETIZERS

<b>CRAB CAKE</b> TOBIKO-DYNAMITE SAUCE	17
<b>OYSTER BAR TRASH</b> BLACKENED SHRIMP & CRABMEAT	19
<b>FRIED CALAMARI</b> MARINARA SAUCE	13
<b>CRAB AND SPINACH STUFFED SHELLS</b> BÉCHAMEL SAUCE & PARMESAN CHEESE, ROASTED RED PEPPER SAUCE	11
<b>APPETIZER SAMPLER</b> SEAFOOD QUESADILLA, SHRIMP CABO & STUFFED JALAPEÑOS	16
<b>SEAFOOD QUESADILLA</b> SHRIMP, CRAB, CRAWFISH, PEPPER JACK CHEESE, SERVED WITH CORN PICO RELISH	13
<b>SEAFOOD STUFFED JALAPEÑOS</b> HOT! HOT! HOT!	9
<b>SHRIMP CABO</b> STUFFED WITH PEPPER JACK CHEESE, WRAPPED IN BACON, PICO RELISH & ROASTED RED PEPPER SAUCE	14
<b>ROMANO CRUSTED ASPARAGUS</b> CRAB, TOMATO BRUSCHETTA, LEMON BUTTER	13
<b>FRIED ZUCCHINI</b> LIGHTLY BREADED, PARMESAN RANCH	9

## GUMBOS & BISQUES

<b>CHICKEN &amp; SAUSAGE GUMBO</b>	SMALL	7	LARGE	9
<b>SEAFOOD OR SHRIMP FILÉ GUMBO</b>	SMALL	8	LARGE	10
<b>CLAM CHOWDER</b>	SMALL	7	LARGE	9
<b>CRAB BISQUE</b>	SMALL	8	LARGE	10
<b>LOBSTER BISQUE</b>	SMALL	10	LARGE	11

## SALADS

<b>HOUSE SALAD</b> MIXED GREENS, GRAPE TOMATOES, CUCUMBERS, RADISHES & HEARTS OF PALM	8
<b>CAESAR SALAD</b> FRESH ROMAINE, CAESAR DRESSING	9
<b>TOMATO CAPRESE SALAD</b> FRESH MOZZARELLA, BASIL, MIXED GREENS & BALSAMIC GLAZE	10
<b>CHICKEN, APRICOT &amp; PECAN SALAD</b> A MAYONNAISE BASED SALAD SERVED WITH ROMAINE & GRAPE TOMATOES	12
<b>CHOPPED SPINACH SALAD</b> WARM BACON DRESSING, CHOPPED EGG, BACON, MUSHROOMS & RADISH	11
<b>ICEBERG WEDGE</b> BACON, DICED TOMATOES, BLUE CHEESE CRUMBLES, RANCH DRESSING & HOMEMADE BALSAMIC VINAIGRETTE	10
<b>BEEFSTEAK TOMATO &amp; FRESH MOZZARELLA</b> RED ONION, BASIL & BALSAMIC	11
<b>SHRIMP &amp; CRAB SALAD</b> HEARTS OF PALM, TOMATOES, BASIL-BALSAMIC GLAZE & REMOULADE	18
<b>STEAK SALAD</b> MIXED GREENS, HEARTS OF PALM, RED ONION, EGG, TOMATOES, RADISHES, PARMESAN CHEESE, AVOCADO & ITALIAN VINAIGRETTE	17

### COMPLEMENT YOUR SALAD

ADD 4 SHRIMP 6 • ADD 2 OZ. CRAB 8 • ADD CHICKEN 5

## PASTAS

<b>CRAB &amp; SPINACH STUFFED SHELLS</b> BÉCHAMEL SAUCE & PARMESAN CHEESE, IN ROASTED RED PEPPER SAUCE	19
<b>SHRIMP OR CHICKEN FETTUCCINE</b> CREAMY ALFREDO SAUCE & FRESH ROMA TOMATOES	20
<b>FRUTTI DI MARE</b> SHRIMP, SCALLOPS, CRAWFISH & CALAMARI TOSSED WITH ANGEL HAIR PASTA IN A LIGHT TOMATO SAUCE	20

## DISTINCTIVE DINING MENU

AVAILABLE SUNDAY THROUGH THURSDAY ONLY

33

### STARTER

(CHOICE OF ONE)

SEAFOOD GUMBO • CAESAR SALAD

### ENTRÉE

(CHOICE OF ONE)

CRAB STUFFED SHRIMP                      CHICKEN ROMANO  
GRILLED MAHI MAHI                      SHRIMP GIULIANI

### DESSERT

(CHOICE OF ONE)

PECAN PIE • CHOCOLATE ERUPTION

ALL ITEMS AVAILABLE A LA CARTE

## TODAY'S FRESH FISH SELECTION

WE PRIDE OURSELVES ON SERVING THE FRESHEST FISH ANYWHERE. OUR CHEFS WILL ONLY PREPARE FISH MEETING OUR RIGOROUS FRESHNESS & QUALITY STANDARDS. ALL OF OUR SELECTIONS ARE MARKET PRICE.

<input type="checkbox"/> CHILEAN SEA BASS	<input type="checkbox"/> TILAPIA	<input type="checkbox"/> REDFISH	<input type="checkbox"/> GROUPER
<input type="checkbox"/> SALMON	<input type="checkbox"/> MAHI MAHI	<input type="checkbox"/> RED SNAPPER	<input type="checkbox"/> RAINBOW TROUT
<input type="checkbox"/> FLOUNDER	<input type="checkbox"/> TUNA	<input type="checkbox"/> GOLDEN TILE	<input type="checkbox"/> HALIBUT

## FRESH FISH SPECIALTIES

<b>REDFISH LOUISIANNE</b> BLACKENED, CRABMEAT, CRAWFISH, MUSHROOMS & LEMON SHALLOT BUTTER	25
<b>HAZELNUT TROUT</b> HAZELNUT CRUSTED, GRILLED TOMATO SALSA SHRIMP & LEMON SHALLOT BUTTER	24
<b>MAHI MAHI</b> GRILLED, AVOCADO, ROASTED TOMATO SALSA, PARMESAN RISOTTO, GREEN BEANS	26
<b>BLACKENED SNAPPER LAFITTE</b> SHRIMP, CRABMEAT, AVOCADO, LEMON BUTTER, COCONUT RICE & ROASTED VEGETABLES	28
<b>GRILLED SALMON CERETTO</b> ROASTED MUSHROOMS, TOMATOES, LEMON BUTTER, PARMESAN RISOTTO, GREEN BEANS	24
<b>BLACKENED CATFISH ÉTOUFFÉE</b> SERVED WITH WHITE RICE & GREEN BEANS	20

## SHRIMP • SHELLFISH

<b>FRIED SHRIMP</b> FRENCH FRIES	19
<b>BROILED SHRIMP</b> PARMESAN RISOTTO	21
<b>SEAFOOD STUFFED SHRIMP</b> BAKED OR FRIED	19
<b>PAN SEARED SCALLOPS</b> GINGER SOY SAUCE, GREEN BEANS	27
<b>FRIED PARMESAN SHRIMP</b> LIGHTLY BREADED WITH A LIGHT TOMATO SAUCE	19
<b>CRAB CAKE DINNER</b> LEMON SHALLOT BUTTER & TOBIKO CAVIAR SAUCE	30
<b>FRIED OYSTERS</b> SERVED WITH FRENCH FRIES	20
<b>SHRIMP CABO</b> PEPPER JACK CHEESE, WRAPPED IN BACON, CORN PICO RELISH & ROASTED RED PEPPER SAUCE	19
<b>KING CRAB LEGS</b> SERVED WITH PARMESAN RISOTTO & GREEN BEANS	MARKET
<b>COLD WATER LOBSTER TAIL</b> (8 OZ.) GREEN BEANS	MARKET

## PLATTERS

<b>MIXED GRILL</b> CRAB CAKE, BROILED SHRIMP, MAHI MAHI, RISOTTO, AVOCADO & GRILLED SALSA	33
<b>DEL MAR</b> REDFISH FRANCESE, MAHI MAHI, AVOCADO, GRILLED SALSA, LEMON SHALLOT BUTTER, 3 CRAB-STUFFED SHRIMP, & PARMESAN RISOTTO	32
<b>FRIED SEAFOOD PLATTER</b> CATFISH, SHRIMP, STUFFED SHRIMP, PARMESAN SHRIMP & CORNMEAL OYSTERS	28
<b>FRIED SHRIMP AND OYSTERS</b> SEASONED CORNMEAL	20
<b>SHRIMP PLATTER</b> SHRIMP GIULIANI, SHRIMP CABO, CRAB STUFFED SHRIMP & FRIED SHRIMP	27
<b>FRIED CATFISH</b> SEASONED CORNMEAL	20

## STEAKS • POULTRY

SERVED WITH MASHED POTATOES & GREEN BEANS

<b>NY STRIP</b> (12 OZ.)	34
<b>FILET</b> (8 OZ.)	35
<b>RIBEYE</b> (12 OZ.)	34
<b>SKWERED TENDERLOIN TIPS</b> PAIRED WITH SHRIMP CABO	21
<b>CHICKEN ROMANO</b> PAN SEARED, ROMANO CHEESE, PANKO BREADCRUMBS, TOMATO BRUSCHETTA & LEMON SHALLOT BUTTER	18
<b>CHAR-GRILLED CHICKEN BREAST</b> GREEN BEANS & COCONUT-GINGER RICE	17

**FILET (8 OZ.) & LOBSTER TAIL (8 OZ.)** MASHED POTATOES MARKET

## SIGNATURE SELECTIONS

<b>SHRIMP ENCHILADAS</b> ROASTED POBLANO CREAM SAUCE, MONTEREY JACK CHEESE, TEXAS RICE & BLACK BEAN SOUP WITH CRAB	18
<b>CRAB STUFFED SHRIMP</b> PARMESAN RISOTTO & ROASTED VEGETABLES	22
<b>CRAB STUFFED SHRIMP</b> PARMESAN RISOTTO & ROASTED VEGETABLES	25
<b>SHRIMP &amp; SNAPPER SUGA ROSA</b> PARMESAN CRUSTED SHRIMP & SNAPPER, LUMP CRABMEAT, FETTUCCINE IN A ROSA CRÉME SAUCE	24
<b>STUFFED FLOUNDER</b> SEAFOOD STUFFING, MASHED POTATOES & ROASTED VEGETABLES	29
<b>SHRIMP GIULIANI</b> PARMESAN-CRUSTED, FRESH MOZZARELLA, LIGHT TOMATO SAUCE	22
<b>SNAPPER TUSCANO</b> ROMANO PANKO-BREADED, ROASTED ARTICHOKE HEARTS, TOMATO BRUSCHETTA & LEMON SHALLOT BUTTER	25
<b>CRAWFISH ÉTOUFFÉE</b> SERVED WITH WHITE RICE	19

## SIDE DISHES

<b>TEXAS RICE</b>	3
<b>ROASTED VEGETABLES</b>	4
<b>ASIAN GREEN BEANS</b>	4
<b>PARMESAN RISOTTO</b>	5
<b>MASHED POTATOES</b>	4
<b>GRILLED ASPARAGUS</b>	7
<b>MINI BAKERS</b>	7
<b>CREAMED SPINACH</b>	7

A SUGGESTED GRATUITY OF 15% TO 20% IS CUSTOMARY. THE AMOUNT OF GRATUITY IS ALWAYS DISCRETIONARY.

OUR STAFF WILL BE HAPPY TO PREPARE YOUR MEAL WITHOUT BUTTER OR OILS WHERE POSSIBLE. WILLIE G'S IS WHOLLY OWNED BY LANDRY'S, INC.

CAUTION: THERE MAY BE SMALL BONES OR SHELLS IN SOME FRESH FISH AND SHELLFISH. WINES AND VARIOUS FOODS CONTAIN SULPHITES. EATING RAW OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH IN PERSONS WITH LIVER DISEASE, CANCER AND OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD. IF YOU ARE UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.

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