

RAW BAR & SHELLFISH

Oysters on the Half Shell (Fresh from the Gulf) 1/2 doz. . . 7.99 doz. . . 11.99

Oysters Rockefeller Creamy spinach mixture with a hint of anisette 1/2 doz 12.99
Boiled Shrimp - You peel 'em 1/2 doz . . 8.99 doz. . . 13.99

Shrimp Cocktail (5) Jumbo shrimp served with our tangy cocktail sauce. 14.99

Jumbo Lump Crab Cocktail A Willie G's favorite. 16.99

Avocado Lump Crab Cocktail 15.99

Crab, Avocado and Mango Tower Jumbo lump crabmeat tossed in remoulade layered with avocado and mango 14.99

Iced Seafood Tower Chilled lobster, jumbo cocktail shrimp, fresh oysters & king crab per person 20.99

APPETIZERS

Onion Strings Thinly sliced and crispy fried served with ranch for dipping . . 6.99

Fried Zucchini Piled high & topped with lemon pepper Parmesan 6.99

Stuffed Mushrooms Filled with our seafood stuffing and baked. 9.99

Jumbo Lump Crab Cake 15.99

Oyster Bar Trash Blackened shrimp with jumbo lump crabmeat. 16.99

Seafood Stuffed Jalapeños Seafood stuffed and very spicy 8.99

Fried Calamari & Friends Lightly fried served with citrus ginger vinaigrette & marinara 11.99

Enbrochette Traditional style with shrimp and oysters 10.99

GUMBOS AND BISQUES

Willie G's traditional Louisiana-style Gumbos are made from a thin, very rich, dark roux-based stock.

Chicken and Sausage Gumbo Small 6.99 Large . . 8.99

Seafood Filé Gumbo Small 7.25 Large . . 8.99

Shrimp Gumbo (with okra on request) Small 7.25 Large . . 8.99

Clam Chowder Small 6.99 Large . . 8.99

Lobster Bisque Small 7.99 Large . . 10.99

SALADS

House Chopped Salad Tossed with balsamic vinaigrette 7.99

Caesar Salad With a creamy Parmesan dressing 8.99

Iceberg Wedge With diced tomatoes, chopped bacon and chunky blue cheese dressing. 7.99

Spinach Salad With hot bacon vinaigrette 8.99

Willie G's Special Italian Salad With our homemade Italian dressing. . . 9.99

Beefsteak Tomato Salad Ripe red & yellow farm fresh tomatoes tossed with a lemon truffle vinaigrette with applewood smoked bacon. . . 8.99

Blackened Chicken Salad With creamy herb dressing. 13.99

Asian Chicken Salad With a ginger soy, peanut dressing 15.99

Willie G's Seafood Salad Trio Avocado & lump crab salad, beefsteak tomatoes with shrimp remoulade & herbed salmon over balsamic spinach . 18.99

New York Strip Salad Mixed greens, spinach, Roma & yellow teardrop tomatoes, carrots, Fuji apples, pickled red onions, celery, walnuts & blue cheese tossed with cowboy dressing. 18.99

Shrimp and Jumbo Lump Crab Salad 19.99

Chopped Cobb Salad Chicken, avocado, bacon, blue cheese and hard boiled eggs. 15.99

BAR FOOD

Served with shoestring fries & onion strings

G's Cheeseburger Our 1/2 pound Angus burger served with Cheddar or Jack cheese 10.99

Buffalo Chicken Sliders (3) chicken sliders with spicy buffalo sauce, crispy onion strings and ranch dressing. 8.99

Chicken BLT Juicy grilled chicken breast served with bacon, Jack cheese and tangy honey mustard. 9.99

Shrimp Po-boy Fried shrimp served on a toasted bun with lettuce, tomatoes, red onions & remoulade 13.99

PASTAS

Blackened Shrimp or Chicken Fettuccine With creamy Alfredo, mushrooms, tomatoes and green onions. 18.99

Pasta di Mare Jumbo lump crab, shrimp and scallops tossed with angel hair pasta in a zesty marinara 19.99

Zydeco Pasta Shrimp, crawfish tails and andouille sausage in a creamy Béchamel with mushrooms and tomatoes 18.99

DISTINCTIVE DINING MENU

Three courses for \$29.99

STARTER

(Choice of one)

Cup of Gumbo • Caesar Salad

ENTRÉE

(Choice of one)

Cajun Redfish

Blackened, topped with crawfish etouffee

Fried Seafood Trio

Catfish, stuffed crab and shrimp

Chicken & Mushroom

Grilled chicken breast topped with sautéed mushrooms served with green beans

Shrimp Scampi

With a garlic white wine butter sauce and angel hair pasta

DESSERT

(Choice of one)

Key Lime Pie • Cheesecake

All items available a la carte

TODAY'S FRESH FISH SELECTION

We pride ourselves on serving the best fresh fish anywhere. Our Chefs will only prepare fish meeting our rigorous freshness and quality standards. All of our selections are Market price.

Red Snapper

Flounder

Atlantic Salmon

Rainbow Trout

Mahi Mahi

Ahi Tuna

Chilean Sea Bass

Grouper

Halibut

Swordfish

Redfish

Golden Tile

FRESH FISH SPECIALTIES

Hazelnut Trout Lightly breaded with a hazelnut crust, topped with grilled tomato salsa and shrimp, and drizzled with lemon butter 20.99

Snapper Hemingway Lightly breaded in cracker crumbs and Parmesan cheese, topped with jumbo lump crabmeat 29.99

Seared Sea Bass Succulent sea bass seared and topped with fresh lobster & jumbo lump crab 29.99

Redfish Francese Lightly breaded and topped with roasted artichokes, roma tomatoes and lemon shallot butter 24.99

Snapper Charlie Melts in your mouth! Topped with jumbo lump crabmeat and lemon butter 29.99

Stuffed Flounder Each delicious bite filled with jumbo lump crabmeat . 26.99

Grilled Salmon Cerreto A savory sensation! Salmon grilled to order and topped with roasted mushrooms and drizzled with lemon butter. 24.99

Spiced Ahi Tuna Cajun spiced and seared with ginger soy butter, wasabi cream, served with vegetable risotto 25.99

Snapper Melissa Fresh snapper topped with shrimp, scallops, crabmeat and sautéed mushrooms 29.99

SHRIMP • SHELLFISH

Jumbo Fried Shrimp Lightly fried to a golden brown 19.99

Coconut Shrimp Served with plum sauce. 19.99

Fried Stuffed Shrimp With Willie G's special seafood stuffing 19.99

Fried Oysters In a golden cornmeal 17.99

Shrimp Fresca Dusted in a blend of imported cheeses, sautéed and topped with jumbo lump crabmeat 25.99

Crawfish Etouffée Served with white rice 16.99

Broiled Shrimp Jumbo shrimp, broiled to perfection 21.99

Broiled Stuffed Shrimp With Willie G's famous seafood stuffing 20.99

Seared Scallops In a soy-ginger butter, drizzled with wasabi cream & served with vegetable risotto 22.99

Stuffed Shrimp Enbrochette Bacon-wrapped with seafood stuffing, Jack cheese and a jalapeño 21.99

Shrimp Scampi With a garlic white wine butter sauce and angel hair pasta. 20.99

CRAB • LOBSTER

Jumbo Lump Crab Cake Dinner Served with fresh vegetables 25.99

Stuffed Crabs With Willie G's special seafood stuffing. 18.99

Alaskan King Crab Legs (1 1/2 lbs.) Served with drawn butter Market

Lobster Tail (8 oz.) Market

COMBINATIONS

Ultimate Seafood Platter Stuffed crab, crab fingers, stuffed shrimp, fish fillet, fried shrimp, fried oysters and enbrochette. 27.99

Shrimp Platter Stuffed shrimp, fried shrimp, blackened shrimp, coconut shrimp and shrimp scampi 26.99

Broiled Seafood Platter Fresh fish fillet, shrimp and stuffed shrimp, crab fingers, scallops and stuffed shrimp enbrochette. 27.99

Signature Mixed Grill Our tender 4 oz filet with demi-glace, two jumbo seared scallops with our ginger soy butter and three grilled jumbo Gulf shrimp served with a baked potato & grilled vegetables 31.99

Fried Shrimp & Catfish Served with french fries. 19.99

Fried Shrimp & Fried Oysters Served with french fries 19.99

Surf & Turf Center cut petite filet, perfectly grilled & served with lightly breaded Redfish Francese topped with roasted artichokes, roma tomatoes & lemon shallot butter, served with vegetable risotto & fresh asparagus. 30.99

STEAKS • POULTRY • CHOPS

Ribeye (12 oz.) Served with baked potato. 33.99

Filet (8 oz.) Served with a baked potato. 33.99

NY Strip (14 oz.) Center cut and served with a baked potato. 36.99

Chicken Romano Pan seared with a blend of Romano cheese and panko bread crumbs, served with Mediterranean pasta 18.99

Broiled Chicken Breast Served with Louisiana rice dressing. 18.99

Pan Seared Chicken Chop Wild mushrooms & pan juices with mashed potatoes and green beans. 19.99

SIGNATURE SIDES

Perfect to share

Jumbo Asparagus 6.99


Creamed Spinach 7.99

Sizzling Mushrooms 6.99

Vegetable Risotto 5.99

Home Style Potatoes 6.99

2.00 split charge on all entrées

 - New G's specialty items

18% gratuity will be added to parties of 8 or more. Our staff will be happy to prepare your meal without butter or oils when possible. We proudly serve Dr Pepper and Coca-Cola products.

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.