

## 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. . . 12.99

**Shrimp Cocktail** (5) Jumbo shrimp served with our tangy cocktail sauce. . . . . 13.99

**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. . . . . 15.99

**Seafood Stuffed Jalapeños** Seafood stuffed and very spicy . . . . . 8.99

**Fried Calamari & Friends** Lightly fried served with citrus ginger vinaigrette & marinara . . . . . 10.99

**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 . . . . 6.99 Large . . 8.99

**Clam Chowder** Small . . . . 5.99 Large . . 7.99

**Lobster Bisque** Small . . . . 7.99 Large . . 10.99

## SALADS

**House Chopped Salad** Tossed with balsamic vinaigrette . . . . . 6.99

**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 . . . . . 8.50

**Willie G's Special Italian Salad** With our housemade 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 . . . . . 14.99

**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. . . . . 17.99

**Shrimp and Jumbo Lump Crab Salad** . . . . . 18.99

**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 . . . . . 10.50

**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 \$28.99

### STARTER

(Choice of one)

**Cup of Gumbo • Caesar Salad**

### ENTRÉE

(Choice of one)

#### Cajun Redfish

Blackened, topped with crawfish etouffee

#### Chicken Florentine

Grilled chicken breast topped with creamy spinach and diced tomatoes

#### Fried Seafood Trio

Catfish, stuffed crab and shrimp

#### Shrimp Marinara

Broiled shrimp served over angel hair tossed in a zesty marinara

### DESSERT

(Choice of one)

**Key Lime Pie • Cheesecake**

All items available a la carte

**G - New G's specialty items**

## 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

Redfish

Mahi Mahi

Ahi Tuna

Chilean Sea Bass

Grouper

Golden Tile

Halibut

Swordfish

Wahoo

Amberjack

Ling

## FRESH FISH SPECIALTIES

**Hazelnut Trout** Lightly breaded with a hazelnut crust, topped with grilled tomato salsa and shrimp, and drizzled with lemon butter . . . . . 19.99

**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 . . . . . 22.99

**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. . . . . 22.99

**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 . . . . . 28.99

## SHRIMP • SHELLFISH

**Jumbo Fried Shrimp** Lightly fried to a golden brown. . . . . 18.99

**Coconut Shrimp** Served with plum sauce. . . . . 19.99

**Fried Stuffed Shrimp** With Willie G's special seafood stuffing . . . . . 18.99

**Fried Oysters** In a golden cornmeal . . . . . 17.99

**Shrimp Fresca** Dusted in a blend of imported cheeses, sautéed and topped with jumbo lump crabmeat . . . . . 24.99

**Crawfish Etouffée** Served with white rice . . . . . 16.99

**Broiled Shrimp** Jumbo shrimp, broiled to perfection . . . . . 18.99

**Broiled Stuffed Shrimp** With Willie G's famous seafood stuffing . . . . . 19.99

**Seared Scallops** In a soy-ginger butter, drizzled with wasabi cream & served with vegetable risotto . . . . . 21.99

**Stuffed Shrimp Enbrochette** Bacon-wrapped with seafood stuffing, Jack cheese and a jalapeño. . . . . 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** (10 oz.) . . . . . Market

## COMBINATIONS

**Ultimate Seafood Platter** Stuffed crab, crab fingers, stuffed shrimp, fish fillet, fried shrimp, fried oysters and enbrochette . . . . . 26.99

**Shrimp Platter** Stuffed shrimp, fried shrimp, blackened shrimp, coconut shrimp and shrimp scampi . . . . . 25.99

**Broiled Seafood Platter** Fresh fish fillet, shrimp and stuffed shrimp, crab fingers, scallops and stuffed shrimp enbrochette. . . . . 26.99

**Fried Shrimp & Catfish** Served with french fries. . . . . 19.75

**Fried Shrimp & Fried Oysters** Served with french fries . . . . . 19.75

**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. . . . . 31.99

**Filet** (8 oz.) Served with a baked potato. . . . . 32.99

**NY Strip** (14 oz.) Center cut and served with a baked potato. . . . . 35.99

**Tomahawk Lamb Chops** French cut & seared to perfection. Topped with a red wine demi-glace and served with roasted asparagus & baby carrots . . . . . 34.99

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

**Char-grilled Chicken Breast** Served with Louisiana rice dressing . . . . 18.99

## 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

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 Restaurants, 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.

POST OAK 7/7/10

# WINES BY THE BOTTLE

## Champagne & Sparkling

Moët et Chandon, White Star Brut	Épernay	NV	68
Veuve Clicquot Ponsardin, Yellow Label	Reims	NV	80
Dom Perignon, Brut	Épernay	2000	225
Roederer Estate, Brut	Anderson Valley	NV	32
Domaine Ste. Michelle, Brut	Washington	NV	23
Schramsberg Mirabelle Brut, Rosé	North Coast	NV	69
Domaine Chandon, Blanc de Noirs	Carneros	NV	33

## Chardonnay

Glass Mountain	California	2007	27
Casa Lapostolle	Casablanca Valley	2008	36
Grgich Hills	Napa Valley	2006	89
Jordan	Russian River	2007	72
Buena Vista	Carneros	2006	43
Ferrari-Carano	Alexander Valley	2007	63
Frei Brothers	Sonoma County	2007	33
Wente, Riva Ranch Reserve	Monterey	2007	43
Cakebread Cellars	Napa Valley	2007	86
Far Niente	Napa Valley	2007	110
Franciscan Oakville Estate	Napa Valley	2007	43
Carmel Road	Monterey	2007	46
Trapiche Oak Cask	Argentina	2007	28
Chateau Ste. Michelle, Indian Wells	Columbia Valley	2006	44
Clos Pegase, Mitsuko's Vineyard	Carneros	2007	59
Laetitia	Arroyo Grande Valley	2007	42
Murphy-Goode Island Block Estate	Alexander Valley	2006	56
Stags' Leap Winery	Napa Valley	2007	67
Clos du Bois	North Coast	2007	43
Chateau St. Jean 'Belle Terre'	Sonoma	2006	59
Beringer Private Reserve	Napa	2007	79
Newton	Napa	2007	51
Simi	Sonoma	2008	47

## Sauvignon Blanc

Veramonte	Casablanca Valley	2008	31
Geyser Peak	California	2008	27
Cakebread Cellars	Napa Valley	2008	69
Nobilo, Regional Collection	New Zealand	2008	36
Drylands	Marlborough	2008	41
Dona Paula Los Cardos	Mendoza	2008	24
Pepperwood Grove	California	2005	24
Charles Krug	Napa Valley	2007	39

## Pinot Grigio & Pinot Gris

Mezzacorona	Italy	2008	32
Maso Canali	Trentino	2008	40
Santa Margherita	Alto Adige	2008	59
Estancia	California	2008	35
King Estate, Pinot Gris	Oregon	2007	43
Clos du Bois	California	2008	43
Bollini	Trentino	2007	39
Kim Crawford, Pinot Gris	Marlborough	2007	40
Placido	Venezie	2008	23

## Interesting Whites

Columbia Winery, Riesling	Columbia Valley	2007	35
Saint M, Riesling	Pfalz	2006	37
J. Lohr, Bay Mist, Riesling	Monterey	2008	28
Chateau Ste. Michelle, Riesling	Washington	2008	24
Chateau Ste. Michelle Eroica, Riesling	Washington	2007	59
Schloss Vollrads, Riesling	Rheingau	2006	50
Dry Creek, Chenin Blanc	Clarksburg	2007	30
Caymus Conundrum, White Blend	California	2007	55
Martin Codax, Albarino	Rias Baixas	2007	35
Beringer, White Zinfandel	California	2008	23

## Cabernet Sauvignon & Proprietary Blends

Lindemans Bin 45	South East Australia	2008	26
Hayman & Hill Reserve	Napa Valley	2005	31
J. Lohr, Seven Oaks	Paso Robles	2007	36
Beaulieu Vineyards	Napa Valley	2005	38
Peju Province Winery	Napa Valley	2005	63
Chateau St. Jean	Sonoma County	2006	55
Caymus	Napa Valley	2006	116
Beaulieu Vineyards, Georges de Latour	Napa Valley	2000	156
Nickel & Nickel, Branding Iron Vineyard	Napa Valley	2006	145
Alexander Valley Vineyards	Alexander Valley	2007	39
Far Niente	Napa Valley	2005	193
Kenwood	Sonoma	2006	31
Opus One	Napa Valley	2005	247
Estancia, Red Meritage	Paso Robles	2006	59
Quintessa	Napa Valley	2005	200
Silver Oak	Alexander Valley	2005	114
Chateau St. Jean, Cinq Cépages	Sonoma County	2005	113
Jordan	Alexander Valley	2004	98
Louis M. Martini	Napa Valley	2005	47
Franciscan, Magnificat	Napa Valley	2005	90
Rodney Strong, Alexander's Crown Vineyard	Alexander Valley	2005	74
J Lohr Hilltop Vineyard	Paso Robles	2006	67
Red Diamond	Washington	2006	31
Hahn Estates Meritage	Monterey	06/07	41
Primo Volo	Italy	2001	84
Clos du Val, Oak Vineyard	Stags' Leap District	2004	129
Pine Ridge, Oakville Estate	Oakville	2005	89
Galante Vineyards 'Red Rose Hill'	Carmel Valley	2006	77
Sterling Vineyards	Napa	2006	59
Stags' Leap Winery	Napa	2006	99
Rombauer	Napa	2005	85
Ferrari Carano	Sonoma	2006	69

## Merlot

Galante Vineyards	Carmel Valley	2006	81
Penfolds Rawson's Retreat	Australia	2008	23
Chateau St. Jean	California	2006	37
Kenwood	Sonoma County	2004	35
Clos du Bois	Sonoma County	2005	58
Blackstone	California	2007	35
Ferrari-Carano	Sonoma County	2006	67
Bonterra Vineyards	Mendocino County	2006	47
Buena Vista	Carneros	2005	57
Barnard Griffin	Columbia Valley	2005	44
Burgess Cellars	Napa Valley	2003	62
Duckhorn	Napa Valley	2006	63
Provenance	Napa	2006	71

## Pinot Noir

Beaulieu Vineyards	Coastal	2007	31
Kendall Jackson, Vintner's Reserve	California	2007	41
Hahn Estates	Monterey	2006	47
Laetitia Reserve	Arroyo Grande Valley	2006	72
La Crema	Sonoma Coast	2006	47

## Specialty Reds

Trapiche 'Oak Cask', Syrah	Argentina	2007	27
Alexander Valley Vineyards, Syrah	Alexander Valley	2005	43
Ravenswood Vintners Blend, Shiraz	South East Australia	2006	28
Kenwood Old Vine, Zinfandel	Lodi	2006	31
7 Deadly Zins, Zinfandel	Lodi	2007	45
Rodney Strong Vineyards, Knotty Vines, Zinfandel	Sonoma County	2006	44
Dona Paula Los Cardos, Malbec	Mendoza	2008	35
Santa Julia Reserva, Malbec	Mendoza	2007	32
Danzante, Chianti	Italy	2007	35
Ruffino Aziano Chianti	Italy	2006	37

# WHITES BY THE GLASS

## Champagne & Sparkling

Korbel	8
Pommery POP	17
Moët Chandon White Star	15

## Chardonnay

Glass Mountain	7
Franciscan	11
Newton	13
Ferrari Carano	16
Simi	12

## White Zinfandel

Beringer	6
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## Pinot Grigio

Bollini	10
Estancia	9
Placido	6

## Sauvignon Blanc

Veramonte	8
Geyser Peak	7
Charles Krug	10
Cakebread	16

## Riesling

J Lohr	7
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# REDS BY THE GLASS

## Cabernet Sauvignon

Lindemans Bin 45	6
Kenwood	8
Alexander Valley Vineyards	10
Peju	16

## Pinot Noir

Beaulieu Vineyards	8
La Crema	12

## Zinfandel

Kenwood	8
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## Merlot

Penfolds Rawson's Retreat	6
Francis Ford Coppola	11
Chateau St. Jean	9
Duckhorn	16

## Shiraz

Trapiche 'Oak Cask'	7
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## Chianti

Danzante	9
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Due to the unique variety of our wine list, some wines and vintages may not always be available. We proudly serve Dr Pepper and Coca-Cola products.