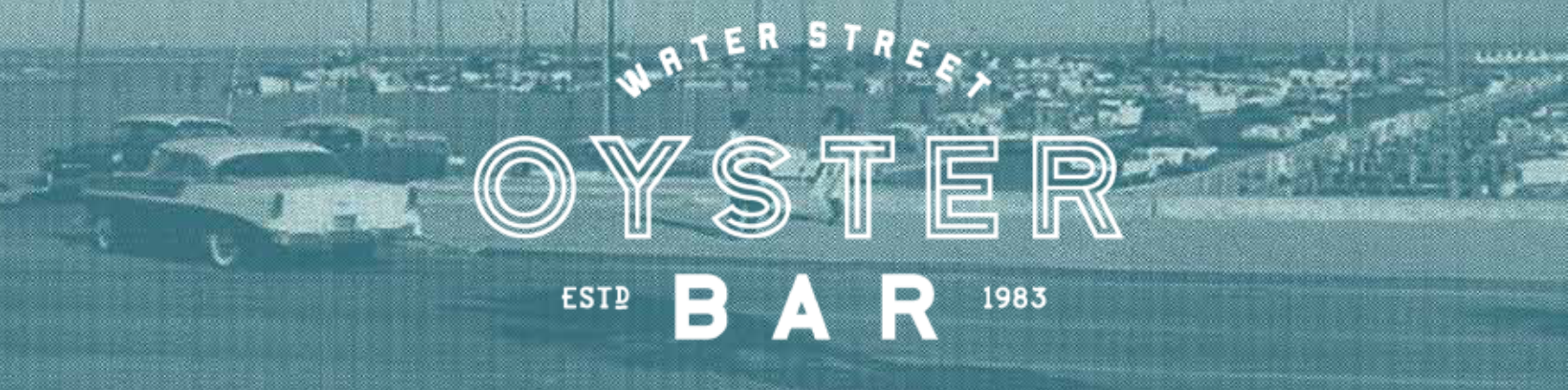




Soups & Salads

- SEAFOOD GUMBO**
shrimp, oysters, okra w/ holy trinity & dark roux 10
- CALDO XOCHITL**
chicken breast, lime, avocado in homemade broth 9
- BBQ SALMON SALAD**
corn, black beans, tortilla strips & honey chipotle vinaigrette 18.5
- GULF SHRIMP SALAD**
boiled gulf shrimp in light horseradish mayo 18
- GRILLED CHICKEN CAESAR SALAD**
chopped romaine, homemade caesar 16 (w/ shrimp 18)
- DELUXE WATER ST. WEDGE**
grilled chicken, tomatoes, bacon w/ bleu cheese 16 (w/ shrimp 18)

Plates to Share

- OYSTERS ROCKEFELLER** *mkt.*
topped w/ sauteed greens & bubbly parmesan cheese
- CREOLE HUSHPUPPIES**
Texas cornmeal, buttermilk, green onions 7
- WOOD GRILLED OYSTERS** *mkt.*
filled w/ smoky paprika butter cooked over a mesquite fire
- SPINACH ARTICHOKE DIP**
served warm w/ tortilla chips 12.5
- SHRIMP PICAYUNE**
gulf shrimp swimming in our famous sweet & spicy butter 18
- CRISPY CALAMARI**
served with fried peppers & veggies, lemon, remoulade 16

- CRAWFISH STUFFED CHICKEN** *andouille creme sauce and rice* 26
- BLACKENED CHICKEN FETTUCCHINE** *creole spices, garlic creme* 20
- MESQUITE GRILLED SAMPLER** *5oz catch of the day, shrimp harpoon, crab cake* 35 *served with salad*
- SEAFOOD PASTA JAMBALAYA** *shrimp, chicken, andouille sausage and crawfish tails* 28
w/ andouille creme sauce & pasta
- CHICKEN ROCKEFELLER** *garlic creme sauce & rice* 24
- BACON WRAPPED SHRIMP** *gulf shrimp, creamy jalapeno stuffing, hot honey drizzle w/ rice* 25

CLASSICS *served with seasoned fries*

- FRIED GULF SAMPLER** *5oz catch of the day, 2 panko crusted shrimp, 2 cornmeal dusted oysters* 28
- FRIED SEAFOOD PLATTERS** *your choice of a 1/2 pound gulf shrimp or cornmeal dusted oysters and shrimp* 21
- WATER ST. PO BOY** *gulf fried shrimp or cornmeal oysters, and shrimp on crusty french bread w/ our creole tartar sauce* 19
- BACON CHEESEBURGER** *smashburger style w/ american cheese on a Central Kitchen bun w/ mayo and mustard* 16
- WOOD-FIRED CHICKEN SANDWICH** *smoked bacon, avocado, honey mustard, pepperjack, on a Central Kitchen bun* 19

SIDES

- SHELLS & CHEESE**
smoked gouda, american cheese, fried saltines 8
- LOADED BAKED POTATO**
salt crusted, sour cream, bacon, cheddar chives 6
- SEASONAL VEGGIES**
delicious recipes rotating daily 6
- SWEET POTATO FRIES**
shoe string style, pepper supreme 6
- SEASONED FRENCH FRIES**
extra crispy w/ creole seasoning 6

HOMEMADE DESSERTS

- BROWNIE ALA MODE**
served warm, topped w/ Blue Bell ice cream 9
- KEY LIME PIE**
graham cracker crust w/ raspberry sauce 11
- SEASONAL CHEESECAKE**
ask about our seasonal flavors! 12



HAPPY HOUR
3-6 PM DAILY

Half Price
SUSHI AND OYSTERS!
*dine-in only

ASK YOUR SERVER ABOUT
OUR BLACKBOARD SPECIALS!



WATER STREET

OYSTER

BAR

Cocktails

SALTY DOG 11

ruby red vodka, grapefruit bitters, pink himalayan salt, grapefruit

ELEVATED MARGARITA 13

anejo tequila, gran gala, presidente' floater

VENUS 83 15

gin, brut champagne, lemon

BLOODY MARY 12

vodka, house made bloody mary mix

OLD FASHIONED 15

reserve bourbon, orange bitters

WATER ST. WAVE 13

rum, blue curacao, pineapple

DRAUGHTS

NUECES LAGER 8

NUECES HEFEWEIZEN 8

NUECES SUPREMO 8

REBEL TOAD IPA 6

REBEL TOAD BLONDE 6

LANDSHARK IPA 7

KARBACH IPA 8

LAZY BEACH AMBER ALE 8

DOS EQUIS LAGER 7

MODELO LAGER 7

SHINER AMBER LAGER 7

MICHELOB ULTRA LAGER 7

MILLER LIGHT PILSNER 6

BLUE MOON BELGIUM WHITE 8

ASK ABOUT OUR LOCAL SEASONAL DRAFT

BOTTLE

DOS EQUIS 6

MICHELOB ULTRA 5

MICHELOB GOLD 6

MILLER LIGHT 5

COORS LIGHT 5

SHINER 7

BUD LIGHT 5

BUDWEISER 5

HEINEKEN 7

HEINEKEN N.A. 6

CORONA X 6

CORONA PREMIUM 7

Wires & Bubbly

JP CHANET BRUT 9

France

MOHUA SAUVIGNON BLANC 13

New Zealand

JOEL GOTT

SAUVIGNON BLANC 12

California

KENDALL JACKSON

CHARDONNAY 12

California

SPELLBOUND

CHARDONNAY 10

California

MERLOT 14

California

POPPY PINOT NOIR 14

California

FELINO CABERNET 15

Argentina

SPELLBOUND CABERNET 13

California

SEAGLASS RIESLING 12

California

LUCHI PROSECCO 9

Italy