



# OYSTERS

- RAW GULF OYSTERS**..... ½ doz 18.... doz 36  
*on the half shell*
- OYSTERS ROCKEFELLER** .....23  
*sauteed greens, bacon, bubbly parmesan cheese*
- WOOD FIRED OYSTERS** .....20  
*smoky paprika butter, fried saltines*
- BROILED OYSTERS BLEU** .....22  
*green onion vinaigrette, bleu cheese crumbles*

**Consumer Information**  
\*Consuming raw or undercooked shellfish may increase your risk of foodborne illness

## SOUPS & SALADS

- STARTER SALADS** ..... 6  
*wedge, spring, or caesar*
- CALDO XOCHITL** ..... 9  
*chicken breast, lime, avocado, homemade broth*
- SEAFOOD GUMBO** .....10  
*shrimp, fish, oysters, okra*

## ENTRÉE SALADS

- BARBECUE SALMON** .....19  
*corn, black beans, tortilla strips, honey chipotle vinaigrette*
- DELUXE WATER ST. WEDGE**.....16  
*grilled chicken, tomato, bacon, bleu cheese*
- GULF SHRIMP SALAD** .....18  
*boiled gulf shrimp, lemon mustard dressing*
- GRILLED CHICKEN CAESAR** .....16  
*chopped romaine, homemade caesar*

## SANDWICHES

- served with seasoned fries -

- BACON CHEESEBURGER** .....16  
*cheddar, applewood bacon, central kitchen bun*
- WATER ST. PO BOY** .....19  
*fried gulf shrimp or oysters, creole tartar*
- WOOD-FIRED CHICKEN SANDWICH**.....19  
*smoked bacon, avocado, honey mustard, pepperjack, central kitchen bun*
- CRAB CAKE BURGER**.....23  
*saltine-cruste crab cake, avocado, remoulade, central kitchen bun*

## APPETIZERS

- SHRIMP PICAYUNE** .....18  
*gulf shrimp, sweet & spicy butter*
- SPINACH ARTICHOKE DIP**.....13  
*served warm with tortilla chips*
- CREOLE HUSHPUPIES** ..... 9  
*cornmeal, buttermilk, green onion*
- CRISPY CALAMARI**.....16  
*fried peppers, veggies, lemon, remoulade*
- PECAN CRUSTED OYSTERS** ...16  
*panko breadcrumbs, tartar sauce*
- BLUE CRAB MUSHROOMS** ..... 18  
*picayune, lemon*
- SHRIMP ENBROCHETTE** ..... 28  
*oyster, bacon, tartar*
- FRIED CRAWFISH TAILS** .....13  
*beer-battered, remoulade*
- CRAB CAKES**.....27  
*saltine-cruste, remoulade*
- SOUTHERN FRIED OKRA**..... 11  
*cornmeal-dusted, remoulade*

# MAINS

## SHELLFISH

### FRIED SEAFOOD PLATTER

½ pound fried gulf shrimp or cornmeal oysters and shrimp ~ 21

### BACON WRAPPED STUFFED SHRIMP

gulf shrimp, jalapeño-cheese, hot honey drizzle, rice pilaf ~ 25

### MESQUITE GRILLED SAMPLER

5oz catch of the day, shrimp harpoon, crab cake, remoulade ~ 35

### SEAFOOD PASTA JAMBALAYA

shrimp, chicken, sausage, crawfish, andouille cream ~ 28

## MARKET FISH

- served with rice pilaf and chef's choice vegetable -

### BLACKENED SNAPPER VERACRUZ

olive, tomato, onion, jalapeño, caper ~ 48

### SALMON ROCKEFELLER

sautéed spinach, bacon, parmesan, garlic cream ~ 32

### PECAN CRUSTED DRUM

lemon caper beurre blanc ~ 37

### BLACKENED STUFFED REDFISH

crab, crawfish nueces ~ 45

## CLASSICS

### CHICKEN ROCKEFELLER

sautéed spinach, bacon, parmesan, garlic cream, rice pilaf ~ 24

### BLACKENED CHICKEN ALFREDO

creole spices, tomato, green onion ~ 20

### CRAWFISH STUFFED CHICKEN

shrimp, pepper, onion, pepperjack, andouille cream, rice pilaf ~ 26

### SURF AND TURF

12 oz ribeye, bacon wrapped shrimp skewer, loaded baked potato ~ 61

## A LA CARTE

- SHELLS & CHEESE** .....8
- SEASONED FRENCH FRIES**....6
- SWEET POTATO FRIES**.....7
- LOADED BAKED POTATO**.....6
- SEASONAL VEGGIES**.....6
- FRIED SHRIMP** .....3

ASK YOUR SERVER ABOUT

**OUR BLACKBOARD**



Served Daily



## COCKTAILS

- SALTY DOG** ..... 11  
*ruby red vodka, grapefruit bitters, pink himalayan salt, grapefruit*
- ELEVATED MARGARITA** ..... 13  
*añejo tequila, orange liqueur, presidenté*
- BLOODY MARY** ..... 12  
*vodka, house made bloody mary mix*
- OLD FASHIONED** ..... 15  
*reserve bourbon, orange bitters*
- WATER ST. WAVE** ..... 13  
*rum, blue curacao, pineapple*
- ESPRESSO MARTINI** ..... 14  
*vodka, kahlua, cold brew*
- PEAR MARTINI** ..... 12  
*vodka, amaretto, sweet and sour*

**FROZEN Favorites!**



\* **ASK WHAT'S IN THE MIX**

- FROZEN MARGARITA** ..... 9  
*reposado, lime, add strawberry +2*
- PIÑA COLADA** ..... 12  
*rum, pineapple, coconut, ice cream*

*Happy Hour*



DAILY FROM 3-6 PM

- 1/2 PRICE OYSTERS**  
*on the half shell*
- 1/2 PRICE SUSHI ROLLS**
- 1/2 PRICE WHITE WINE**
- \$7 HOUSE MARTINIS**
- \$5 DRAUGHT BEER**

## WINES

- WHITES** *glass/bottle*
- SEAGLASS** ..... 12/38  
*Riesling, Central Coast*
- OLIVER** ..... 10/36  
*Moscato, Indiana*
- AIX** ..... 11/42  
*Rosé, Provence*
- JOEL GOTT** ..... 12/38  
*Sauvignon Blanc, California*
- LE GARENNE** ..... 13/46  
*Sauvignon Blanc, Loire Valley*
- CRAGGY RANGE** ..... 68  
*Sauvignon Blanc, New Zealand*
- LUCHI** ..... 9/34  
*Pinot Grigio, Italy*
- BENVOLIO** ..... 11/37  
*Pinot Grigio, Italy*
- SPELLBOUND** ..... 10/36  
*Chardonnay, California*
- SEA SUN** ..... 12/38  
*Chardonnay, California*
- DIATOM** ..... 16/43  
*Chardonnay, California*
- SPARKLING** *glass/bottle*
- GRAN DELMIO** ..... 6/28  
*Brut, Spain*
- AVISSI** ..... 10/37  
*Prosecco, Veneto*
- TORRESELLA** ..... 12/38  
*Rosé, Veneto*
- MUMM** ..... 16/43  
*Cuvée, California*
- REDS** *glass/bottle*
- SEA SUN** ..... 11/37  
*Pinot Noir, California*
- POPPY** ..... 14/48  
*Pinot Noir, California*
- DECOY** ..... 16/50  
*Merlot, California*
- LA POSTA PIZZELLA** ..... 13/46  
*Malbec, Argentina*
- SPELLBOUND** ..... 13/46  
*Cabernet Sauvignon, California*
- BR COHN** ..... 14/48  
*Cabernet Sauvignon, California*
- DETAILS** ..... 72  
*Cabernet Sauvignon, California*

Please drink responsibly 3578328

## BEER

- DRAUGHT**
- NUECES LAGER** ..... 8
- NUECES HEFEWEIZEN** ..... 8
- NUECES SUPREMO** ..... 8
- REBEL TOAD IPA** ..... 6
- REBEL TOAD BIONIC BLONDE** ..... 6
- DOS EQUIS LAGER** ..... 7
- MODELO ESPECIAL** ..... 7
- ST. ARNOLD ART CAR** ..... 8
- SHINER BOCK** ..... 7
- MICHELOB ULTRA** ..... 7
- MILLER LITE PILSNER** ..... 6
- \*Ask about our local seasonal draught
- BOTTLE**
- DOS EQUIS** ..... 6
- MICHELOB GOLD** ..... 6
- COORS LIGHT** ..... 5
- BUD LIGHT** ..... 5
- BUDWEISER** ..... 5
- HEINEKEN** ..... 7
- LONESTAR** ..... 5
- CORONA EXTRA** ..... 6
- CORONA PREMIER** ..... 7
- STELLA ARTOIS** ..... 8
- HEINEKEN N.A.** ..... 6

**DESSERTS**

*WIG<sup>ST</sup>*

- made fresh daily at Central Kitchen -

- BROWNIE À LA MODE** ..... 9  
*served warm, topped with vanilla ice cream*
- KEY LIME PIE** ..... 11  
*graham cracker crust, raspberry sauce*
- NEW YORK CHEESECAKE** ..... 12  
*add strawberry +1*
- SEASONAL CHEESECAKE** ..... 12  
*ask about our seasonal flavors!*