

Oysters

We take pride in serving only the finest quality, hand selected Gulf oysters.
We continually shuck them throughout the day to provide you with the freshest oysters.

Oyster Sampler 21

The Best of the Best! Combination of three Charbroiled Oysters, three Oyster Bienville, three Oysters Rockefeller and three Oysters Orleans.

Charbroiled Oysters

Half Dozen 11.25 Dozen 19.5
Half Shell's signature oyster, charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce. Topped with Parmesan cheese.



Oysters Orleans

Half Dozen 11.25 Dozen 19.5
Half Shell's Award Winning oyster! Charbroiled over an open flame and basted with our New Orleans style smoky Cajun sauce. Topped with Parmesan cheese.

Oysters on the Half Shell*

Half Dozen 9.75 Dozen 16.5
Gulf oysters shucked to order.

Oysters Bienville

Half Dozen 12.5 Dozen 22
Topped with an herb, mushroom, crab, Gulf shrimp, bacon and Italian bread crumb mixture, then baked and finished with Parmesan cheese.

Oysters Rockefeller

Half Dozen 10.5 Dozen 18
Topped with fresh spinach, cream cheese, herbs and Pernod, then baked and finished with Parmesan cheese.

Farm raised by Deer Island Oyster Company specially for Half Shell Oyster House. The Southern Pearl oyster is a delicacy offering a rich, buttery taste and smooth texture.
**based on availability



	Half Dozen	Dozen
On the Half Shell*	12.5	22
Charbroiled/Orleans	14	25
Bienville	15	27
Rockefeller	13.5	24



Crab and Shrimp Dip 16

A delightful combination of Gulf shrimp, lump crabmeat and cheese. Topped with a Parmesan, herb and panko crust and green onions. Served with toasted French bread.

Royal Reds

Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet, lobster-like flavor.
Half pound 14.5 One Pound 25

Smoked Yellowfin Tuna Dip 11

Homemade with Yellowfin tuna and creole seasonings. Topped with green onions and diced tomatoes. Served with Captain's wafers.



Fried Green Tomatoes & Crab Cakes 15

Fried green tomatoes layered with blue crab cakes. Topped with lemon aioli and crab ravigotte.

Crab Claws 18

Crab claws hand-breaded and fried golden. Served with cocktail sauce. Or have it sautéed Orleans style!

Uptowner Quesadillas 12

Sliced USDA choice filet and ribeye with sautéed mushrooms, onions and a five cheese blend in a grilled flour tortilla. Topped with chives and diced tomatoes. Served with homemade Dijon horseradish.

Crab Cakes 15

Grilled hand-crafted crab cakes made from lump crabmeat, blended with sautéed vegetables and seasonings. Garnished with lemon aioli and Parmesan cheese.

Voodoo Wings 10

Fresh all white meat boneless wings, fried golden and tossed in our unique sweet and spicy Voodoo sauce.



Comeback or Voodoo Shrimp 12

Gulf shrimp fried golden and tossed in our unique sweet and spicy Comeback or Voodoo sauce.

Seafood

Served with choice of two sides. Shrimp and Grits and Seafood Sampler served with one side.

Smoky Bacon Shrimp and Grits 22

Seared cheddar cheese grit cakes smothered in a smoky bacon cream sauce with Gulf shrimp. Topped with shredded Parmesan, chopped bacon and green onions. Served with one side.

Orleans Shrimp and Grits 22

Seared cheddar cheese grit cakes covered with Gulf shrimp sautéed with our original New Orleans style smoky Cajun sauce. Topped with Parmesan cheese.

Cold Water Lobster Tails 33

A pair of 4 oz cold water lobster tails, prepared steamed or grilled. Served with drawn butter.

Or choose three tails 45

Fried Oysters 29

Fresh Gulf oysters hand-breaded with seasoned corn flour and fried golden.

Fried Shrimp 22

Hand-battered and dusted shrimp in seasoned corn flour and fried golden.

Royal Reds 29

One pound of Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet lobster-like flavor.



Seafood Stuffed Portabellas 24.5

Grilled portabella mushrooms stuffed with crabmeat, Gulf shrimp, minced chipotle peppers, roasted red peppers and spinach. Garnished with lemon aioli and Parmesan cheese.

Shrimp Orleans 23

Gulf shrimp sautéed with our original New Orleans style smoky Cajun sauce. Served with sliced Gambino's French bread. Prepared peeled and ready to eat!

Seafood Pot Pie 22

Gulf shrimp, crawfish, crabmeat, corn, peas and carrots in a traditional pot pie filling topped with a golden buttermilk crust.

Seafood Sampler 31

A sampling of fried shrimp, Creole shrimp fritters, mahi, a grilled hand-crafted crab cake, fries and jalapeño hushpuppies. Served with one side.

Add oysters to your sampler 39.5

Sides

Grilled Asparagus with Gorgonzola Butter (\$1 extra w/entree)
Sweet Potato Creme Brulee with Honey Butter (\$1 extra w/entree)
Cheddar Cheese Grits

Pork Stock Turnip Greens
Jalapeño Hushpuppies
Cajun Boiled Parmesan and Garlic Fried New Potatoes
Fried Okra

Seasoned French Fries
Fresh Steamed Broccoli
Garden or Caesar Salad
Half Shell Salad (\$2 extra w/entree)
Cup of Bisque or Gumbo (\$3 extra w/entree)

Fish Selections

Served with choice of two sides. Royal Redfish served with one side.

 **Seafood Au Gratin Snapper 29**
Bronzed snapper topped with Gulf shrimp and lump crabmeat in a creamy blend of six cheeses. Topped with toasted Parmesan and herb panko.

 **Royal Redfish 29**
Bronzed redfish served over a bed of grilled asparagus and Cajun boiled potato cake, topped with Royal Red shrimp sautéed in a white wine cream sauce. Topped with Parmesan cheese. Served with one side.

Redfish Orleans 30
Blackened redfish topped with Gulf shrimp sautéed in our original New Orleans style smoky Cajun sauce. Topped with lump crabmeat and Parmesan cheese.

Herb Encrusted Mahi 30
Herb and Parmesan encrusted mahi over a bed of sautéed spinach. Topped with lemon butter cream, lump crab meat, and Parmesan cheese.

Bacon and Pecan Crusted Redfish 25
Redfish seasoned and coated in a bacon and pecan breading. Topped with chopped bacon and citrus beurre blanc.

Grilled Yellowfin Tuna* 22
Sashimi grade Yellowfin tuna seasoned and grilled. Served with lemon aioli.

Grilled or Blackened Fish 22
Your choice of any of our fish selections grilled or blackened. Served with lemon aioli.

Redfish Snapper Mahi
Fish of the Day - Market

Steak, Chicken, and Pasta

Served with choice of two sides. Pastas served with one side.

 **Filet Orleans* 36**
USDA Choice 6 oz tenderloin topped with Gulf shrimp sautéed in original New Orleans style smoky Cajun sauce. Topped with Parmesan cheese.
Or choose an 8 oz filet 40

 **Big Easy Surf and Turf* 37**
USDA Choice 6 oz filet served over a fried hand-crafted crab cake, garnished with balsamic glaze. Topped with Bearnaise sauce, lump crabmeat, and Parmesan cheese.
Or choose an 8 oz filet 41

Filet and Lobster* 43
A USDA Choice 6 oz tenderloin, seasoned and chargrilled. Perfectly paired with a 4 oz cold water lobster tail.
Or choose an 8 oz filet 48

Filet*
USDA Choice tenderloin seasoned and chargrilled.
6 oz 30 8 oz 35

Ribeye* 35
13 oz USDA Choice ribeye seasoned and chargrilled. Topped with Orleans sauce.

Almond Encrusted Chicken 17.5
Fresh chicken breast coated in chopped almonds and seasonings, paneed and drizzled with roasted red bell pepper aioli.

Seafood Pasta 23
Gulf shrimp, crawfish, portabella mushrooms and seasonings, tossed with linguini and creole Alfredo. Topped with lump crabmeat and Parmesan cheese.

Chicken Alfredo 18
Linguini tossed with creole Alfredo, topped with fresh grilled chicken and Parmesan cheese.
Or with Grilled or Fried Shrimp 18.5
Or with Fried Oysters 22

Handhelds

Served with choice of one side

The Uptowner* 15
Sliced USDA Choice filet and ribeye, topped with sautéed mushrooms, onions and melted Provolone cheese, on fresh baked in house French bread dressed with lettuce and tomato. Served with Dijon horseradish.

Triple Steak Cheeseburger* 13.5
A blend of ground Chuck, Brisket, and Short Rib seasoned, grilled and topped with Brioche cheese. Served on a Brioche bun.
Portabella mushrooms and onions 14.5
Bacon 14.5

Voodoo Chicken Sandwich 13
Fresh all white meat tenders, fried golden and tossed in our unique sweet and spicy Voodoo sauce. Topped with melted Gorgonzola cheese on a Brioche bun.

Po-Boys
All po-boys are served on fresh baked in house Gambino's French bread and dressed with lettuce and tomato.

 **Voodoo Shrimp Po-Boy 15.5**
Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Fried Shrimp Po-Boy 14.5

Fried Oyster Po-Boy 17.5

Soup and Salad

 **Half Shell Salad**
Side 6 Entrée 9
Spring mix, avocado, goat cheese, toasted almond slices, chives, tomatoes, and shredded carrots. Served with our signature roasted garlic balsamic house dressing.

Garden Salad
Side 5 Entrée 8
Romaine and spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

Caesar Salad
Side 5 Entrée 8
Romaine hearts and croutons tossed in our homemade Caesar dressing. Topped with shredded Parmesan cheese.

Smoked Tuna Dip Salad 15.5
Smoked Yellowfin Tuna Dip served over romaine and spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

Almond Chicken Salad 15.5
Fresh chicken coated in chopped almonds and spices then paneed. Served over a salad of romaine, spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

Seafood Gumbo
Cup 7 Bowl 12
Gulf shrimp, crabmeat, and crawfish in a dark filé roux. Topped with white rice.

Crawfish, Crab and Corn Bisque
Cup 7 Bowl 12
A perfect blend of crawfish, crabmeat and corn in a cream base with creole seasonings.

Salad Toppers:
(Add to any salad)
Smoked Yellowfin Tuna Dip 7.5
Almond Encrusted Chicken 7.5
Voodoo Shrimp 7.5
Grilled or Fried Shrimp 7.5
Grilled Chicken 5.5
Fried Oysters 13

Dressings: All dressings made in house
House Vinaigrette, Ranch,
Blue Cheese, Honey Mustard,
Comeback