



Gluten Free Menu Dinner

www.halfshelloysterhouse.com



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 possible.

Oysters on the Half Shell*
Half Dozen 9 Dozen 15⁵
Gulf oysters freshly shucked in house.

 **Charbroiled Oysters**
Half Dozen 10 Dozen 18
Half Shell's signature oyster, charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce.

Starters

Royal Reds
Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet, lobster-like flavor.
Half pound 13 One Pound 22

Grilled Shrimp 9⁵
Gulf shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.

Soup and Salad

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

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

Salad Toppers:
(Add to any side or entrée salad)
Grilled Chicken 5
Grilled Gulf Shrimp 6⁵
Grilled Yellowfin Tuna* 8

Dressings:
*Ranch, *House Vinaigrette, *Honey Mustard
(*Homemade)

Chicken, Steak, and Seafood

Served with choice of two sides

Ribeye* 29
13 oz hand cut USDA Choice ribeye seasoned and chargrilled.

Yellowfin Tuna* 21
Sashimi grade Yellowfin tuna seasoned and grilled. Served with lemon aioli.

Royal Reds 23
Three-quarters of a pound of Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet lobster-like flavor.

Filet* 6 oz 23 8 oz 28
USDA Choice tenderloin seasoned and chargrilled.

Grilled or Blackened Fish
Your choice of any of our fish selections seasoned and grilled or blackened. Served with lemon aioli.
Redfish 18 Snapper 20 Grouper 20
Fish of the day - Market

Cold Water Lobster Tails 28
A pair of 4 oz cold water lobster tails prepared steamed or grilled. Served with drawn butter.
Or choose three tails 38

Filet and Lobster 32
USDA Choice tenderloin seasoned and chargrilled. Perfectly paired with a 4 oz cold water lobster tail.
Or choose an 8 oz filet add 5

Sides

Fresh Steamed Broccoli
Half Shell Salad (\$2 extra)

Garden Salad
Grilled Asparagus topped with Gorgonzola Butter (\$2 extra)

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information.