



Gluten Free Menu Dinner

www.halfshelloysterhouse.com



Half Shell Signature Item

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 12 Dozen 21

Gulf oysters freshly shucked in house.

Charbroiled Oysters

Half Dozen 13⁵ Dozen 24

Half Shell's signature oyster, charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce.

Starters

Royal Reds

Peel and eat Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet, lobster-like flavor.

Half Pound 15.5 One Pound 27

Grilled Shrimp 13

Shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.

Soup and Salad

Garden Salad

Side 6 Entrée 10

Romaine and spring mix, grape tomatoes, sliced red onions, and Monterey Jack and cheddar cheese, and croutons.



Half Shell Salad

Side 7 Entrée 11

Romaine and 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 salad)

Smoked Yellowfin Tuna Dip 7.5

Grilled or Blackened Yellowfin Tuna* 12

Grilled Shrimp 8

Grilled Chicken 6

Homemade Dressings:

*Ranch, *House Vinaigrette, *Honey Mustard

Steak and Seafood

Served with choice of two sides

Filet* 35

7 oz USDA Choice tenderloin seasoned and chargrilled.

Ribeye* 39

13 oz USDA Choice ribeye seasoned and chargrilled.

Filet and Lobster* 51

7 oz USDA Choice tenderloin seasoned and chargrilled. Perfectly paired with a 4 oz cold water lobster tail.

Grilled Shrimp 23⁵

Shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.

Royal Reds 31

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

Yellowfin Tuna* 23⁵

Sashimi grade Yellowfin tuna seasoned and grilled to desired temperature. Served with lemon aioli.

Grilled or Blackened Fish 23⁵

Your choice of any of our fish selections seasoned and grilled or blackened. Served with lemon aioli.
Redfish Mahi Snapper Fish of the Day

Cold Water Lobster Tails 37

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

Or choose three tails 52

Sides

Fresh Steamed Broccoli

Half Shell Salad

Garden Salad

Grilled Asparagus topped with

Gorgonzola Butter (\$1 extra w/entree)

*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. The guest has the right to ask the country of origin.