



Half Shell oyster house

Lunch Specials

Please see our full menu for additional choices



Half Shell Signature Item

"Just right" portions for lunch at a "just right" price. Lunch specials served Thursday and Friday from 11 to 3. Served with choice of side or salad except combos.

Seafood

Served with choice of side or salad

Seafood Stuffed Portabellas 15

Portabella mushrooms stuffed with lump crabmeat, Gulf Shrimp, minced chipotle peppers, roasted red peppers and spinach. Garnished with lemon aioli and Parmesan cheese.

Smoky Bacon Shrimp and Grits 14

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

Orleans Shrimp and Grits 14

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

Fried Shrimp 15

Shrimp, hand battered and dusted in seasoned corn flour and fried golden.

Fried Oysters 16⁵

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

Shrimp Orleans 15

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!

Royal Reds 15

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

Grilled or Blackened Fish 16

Your choice of any of our fish selections grilled or blackened. Served with lemon aioli.

Yellowfin Tuna* Redfish Mahi Snapper Fish of the Day

Seafood Pot Pie 14⁵

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

Chicken and Pasta

Served with choice of side or salad

Shrimp Alfredo 13⁵

Linguini tossed with creole Alfredo, topped with grilled shrimp and shredded Parmesan cheese.

Chicken Alfredo 12

Linguini tossed with creole Alfredo, topped with fresh grilled chicken and shredded Parmesan cheese.

Or with Fried Oysters 15

Seafood Pasta 14⁵

Gulf shrimp and crawfish sautéed with portabella mushrooms, shallots, garlic and seasonings tossed with linguini and creole Alfredo. Topped with lump crabmeat and Parmesan cheese.

Almond Encrusted Chicken 13⁵

Fresh chicken coated in chopped almonds and seasonings, paneed and drizzled with roasted red bell pepper aioli.

Sides

Grilled Asparagus topped

with Gorgonzola Butter (\$1 extra w/entree)

Sweet Potato Creme Brulee

topped with Honey Butter (\$1 extra w/entree)

Cheddar Cheese Grits

Pork Stock Turnip Greens

Jalapeño Hushuppies

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)

***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.**



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Handhelds

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Triple Steak Cheeseburger* 13⁵

A blend of ground Chuck, Brisket, and Short Rib seasoned, grilled and topped with Provolone cheese.

Portabella mushrooms and onions 14.5
Bacon 14.5

Comeback or Voodoo Tacos 14

Grilled flour tortillas stuffed with hand-battered shrimp tossed in comeback or voodoo sauce, and served over a bed of homemade cole slaw.

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.

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.

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 15⁵

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

Fried Shrimp Po-Boy 14⁵

Fried Oyster Po-Boy 17⁵

Soup and Salad

Almond Chicken Salad 15⁵

Fresh chicken coated in chopped almonds and spices then paneed. Served over a salad of spring mix, Romaine, sliced red onions, grape tomatoes and mixed cheeses.

Smoked Tuna Dip Salad 15⁵

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

Soup and Salad

Choose from Seafood Gumbo or Crawfish, Corn and Crab Bisque with your choice of salad. Cup 12 Bowl 15
Or choose a Half Shell salad Add 2

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

Oysters and Salad Combo* 14

A half dozen raw oysters shucked to order with your choice of garden or Caesar salad.

Choose any baked or grilled oysters Add 2
Choose a Half Shell salad Add 2

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

Sides

Grilled Asparagus topped
with Gorgonzola Butter (\$1 extra w/entree)
Sweet Potato Creme Brulee
topped 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)
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