

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 25.5

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

Charbroiled Oysters

Half Dozen 13.5 Dozen 24

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

Crab and Shrimp Dip 15.5

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

Smoked Yellowfin Tuna Dip 11.5

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

Crab Claws 21

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

Comeback or Voodoo Shrimp 12.5

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

Smoky Bacon Shrimp and Grits 22

Cheddar cheese grits smothered in a smoky bacon cream sauce with shrimp. Topped with shredded Parmesan, chopped bacon and green onions. Served with one side.

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.

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

Seafood Au Gratin Snapper 30

Bronzed snapper topped with Gulf shrimp and crabmeat in a creamy blend of six cheeses. Topped with toasted Parmesan and herb panko.

Royal Redfish 31

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

Filet Orleans* 41

USDA Choice 7 oz tenderloin topped with shrimp sautéed in original New Orleans smoky Cajun sauce. Topped with Parmesan cheese.

Big Easy Surf and Turf* 42

USDA Choice 7 oz filet served over a fried hand-crafted crab cake, garnished with balsamic glaze. Topped with Bearnaise sauce, lump crabmeat, and Parmesan cheese.

Filet* 35

7 oz USDA Choice tenderloin seasoned and chargrilled.

Oysters Orleans

Half Dozen 13.5 Dozen 24

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 12 Dozen 21

Gulf oysters shucked to order.

Fried Green Tomatoes & Crab Cakes 16

Fried green tomatoes layered with blue crab cakes. Topped with crab ravigotte, green onions and diced tomatoes.

Boudin Balls 12

A Cajun classic spicy sausage and rice blend, coated in panko bread crumbs and fried crispy. Served with homemade Dijon horseradish.

Uptowner Quesadillas 13.5

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.

Seafood Stuffed Portabellas 25

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 24.5

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

Redfish Orleans 30

Blackened redfish topped with 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.

Filet and Lobster* 51

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

Ribeye* 39

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

Almond Encrusted Chicken 18

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

Oysters Bienville

Half Dozen 14 Dozen 26

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 14.25 Dozen 25.5

Topped with fresh spinach, cream cheese, herbs and Pernod, then baked and finished with Parmesan cheese.

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 11

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

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

Seafood Pot Pie 23

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

Seafood Sampler 30.5

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

Fried Shrimp 23.5

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

Or choose Fried Oysters 30.5

Bacon and Pecan Crusted Redfish 26

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

Grilled Yellowfin Tuna* 23.5

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

Grilled or Blackened Fish 23.5

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.

* 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.

Specialty Martinis

Classic Martini Our favorite martini made your way. Served with Wheatley Vodka or your favorite vodka or gin. Garnished with Queen Olives, blue cheese stuffed olives, or a lemon twist. **10⁵**

Cajun Oyster Enjoy a spiced up version of the classic Bloody Mary made with Ketel One Vodka and Zing Zang bloody mary mix poured on top of an oyster with a dash of horseradish. **10**

Basil Lemon Drop A premium Lemon Drop Martini made with Ketel One Citron Vodka, fresh muddled basil and house-made sweet & sour, and a sugar coated rim. **9⁵**

Cucumber Ginger Breeze This refreshing martini will surely make your mouth water. Made with Pearl Cucumber Vodka, Domaine De Canton Ginger Liqueur, house-made sweet & sour and a splash of Sprite. **9**

Wild Berry Infusion You will go wild and crazy over our homemade Wild Berry Infused Vodka, Chambord and our house-made sweet & sour. **9⁵**

Caramel Apple The apple martini with a twist. Made with Smirnoff Kissed Caramel Vodka, apple pucker and house-made sweet & sour. **9**

The Pink Pearl Every girl needs her pearls, and you'll know why when you try our pomegranate martini. Made with Pearl Pomegranate Vodka, Pama Liqueur, our fresh house-made sweet & sour, grapefruit, and a sugar coated rim. **9⁵**

Mango Sunset When the sun goes down, enjoy this fabulous mango martini made with Absolut Mango Vodka, mango mix, pineapple juice, orange juice, grenadine, and house-made sweet & sour. **9⁵**

Old Fashioneds

Classic Old Fashioned Back to the basics with this classic cocktail! Made with our very own Elijah Craig Barrel Select. Paired with Cocktail and Sons Spicy Demerera Sugar and bitters. Garnished with an orange twist and a luxardo cherry. **9⁵**

Southern Pecan Old Fashioned A classic old fashioned meets a warm New Orleans Praline! This hand-crafted cocktail features Woodford Personal Select Bourbon. paired with Praline Pecan Liqueur and brown sugar simple syrup. Garnished with an orange twist and a luxardo cherry. **10**

Specialty Drinks

Top "Shell" Margarita Enjoy our premium margarita made with Patron Silver Tequila, Cointreau Liqueur, Grand Marnier and our fresh house-made margarita mix, and a salt rim. **12**

Half Shell Bloody Mary 360 Vodka, infused for a week in peppers, onion, celery, garlic, tomatoes and jalapenos. Mixed with Zing Zang bloody mary mix and garnished with a Creole seasoned rim, spicy green bean, olive and lemon. **9**

Strawberry Basil Mojito This isn't your average mojito! We've added a little twist with Captain Morgan Strawberry Rum, muddled together with fresh basil, lime and strawberries. **9⁵**

Blackberry Margarita Our traditional margarita with a berry twist! Cabo Wabo Blanco Tequila, triple sec, blackberry puree, and our house-made margarita mix, and a sugar rim. **10⁵**

Blueberry Pomegranate Sangria A refreshing mix of Pomegranate liqueur, blueberry puree, fresh orange and lime, Moscato and a crisp splash of La Marca Prosecco. **9⁵**

Watermelon Splash It looks like a watermelon, it tastes like a watermelon... it must be a watermelon! Made with Tito's, Captain Morgan White Rum, Watermelon liqueur and a special mix of juices. **9⁵**


Caribbean Long Island Our take on a traditional Long Island. With a hint of coconut and pineapple, this drink will have you wishing you were on the beach. **9⁵**

Coco Runner An unfrozen Pina Colada made with Blue Chair Bay Coconut Rum, Pina Colada mix and pineapple juice. **9⁵**

Gulf Coast Island Punch For all you Rum drinkers, this is the cocktail you'll keep coming back for. A Rum punch made with Captain Morgan White Rum, Pusser's British Navy Rum, Myer's Dark Rum, pineapple juice, orange juice and grenadine. **10**

Please see our beverage menu for our full selection of wine and beer.

Soup and Salad

 **Half Shell Salad**
Side 7 Entrée 11
Romaine and spring mix, avocado, goat cheese, toasted almond slices, chives, tomatoes, and shredded carrots. Served with our signature roasted garlic balsamic house vinaigrette.

Garden Salad
Side 6 Entrée 10
Romaine and spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

Caesar Salad
Side 6 Entrée 10
Romaine hearts and croutons tossed in our homemade Caesar dressing. Topped with shredded Parmesan cheese.

Triple Steak Cheeseburger* 14
A blend of ground Chuck, Brisket, and Short Rib seasoned, grilled and topped with Provolone cheese. Served on a Brioche bun.
Add Portabella mushrooms and onions 15
Add Bacon 15

Voodoo Chicken Sandwich 13.5
Fresh chicken fried golden and tossed in our unique sweet and spicy Voodoo sauce. Topped with melted Gorgonzola cheese on a Brioche bun.

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

Smoked Tuna Dip Salad 17.5
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 17.5
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.

The Uptowner* 15.5
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.

Handhelds

Served with choice of one side.

Pork Stock Turnip Greens
Jalapeño Hushpuppies
Cajun Boiled Mashed Potatoes
Fried Okra

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 8
Grilled or Fried Shrimp 8
Grilled Chicken 6

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

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** 16
Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Fried Shrimp Po-Boy 15

Fried Oyster Po-Boy 20.5

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

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