

# White Wines

LIGHTER INTENSITY TO MORE FULL INTENSITY

## **Beringer White Zinfandel, California**

Aromas of fresh strawberries and melon highlight this delightfully semi-sweet wine.

## **Chateau Ste. Michelle Riesling Columbia Valley, Washington**

Soft flavors of peach and apricot, full-bodied and lingers long on the finish.

## **Astoria Moscato, Veneto Italy**

Delicately sweet and sparkling with flavors of peach, pear, and apricot.

## **Copper Ridge Chardonnay, California**

Fresh green apple and pear flavors highlight this wine.

## **La Marca Prosecco, Italy**

A sparkling wine bursting with flavors of fresh citrus, white flowers, green apple, and touches of grapefruit that are refreshing and crisp.

## **Ecco Domani Pinot Grigio, Italy**

Full-bodied with tropical fruit notes of apple and pineapple flavors.

## **Santa Margherita Pinot Grigio, Italy**

Crisp and clean with intense aroma and a pleasant golden apple aftertaste, giving it great character and versatility.

## **Oyster Bay Sauvignon Blanc, New Zealand**

Fragrant aromas of tropical fruits and lively citrus notes, with a delightful zesty freshness.

## **Whitehaven Sauvignon Blanc, New Zealand**

A full-flavored medium-bodied wine with vibrant currant leaf and gooseberry aromas with lemon tones.

## **Kendall Jackson Vinter's Reserve Chardonnay, California**

Lushly ripe pear and butter flavors are backed by vibrant citrus notes with a warm vanilla aroma.

## **La Crema Chardonnay, California**

Rich creamy notes of baked apple, butterscotch and creme brulee with slight toasted oak undertones.

## **Frei Brothers Chardonnay, Russian River Valley, California**

A big intense wine with toasty aromas and complex varietal characters of lemon and citrus fruit with a soft mellow finish.

# Red Wines

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## **Copper Ridge Merlot, California**

Flavors of blueberry and chocolate with a hint of anise with a smooth finish.

## **Copper Ridge Cabernet Sauvignon, California**

Aromas of clove and jam with robust flavors of berries and currants.

## **Mirassou Pinot Noir, California**

Displays fresh fruit flavors of pomegranates, cherries and currants balanced with fruit aromas.

## **Apothic Red, California**

A blend of Zinfandel, Syrah, Merlot and Cabernet Sauvignon gives this wine bold fruit flavors with spicy notes, yet remains smooth and balanced throughout.

## **19 Crimes Red Blend, Australia**

A soft blend with vanilla aromas that are balanced with riper red to dark berry fruits and underlying chocolate and cedar spice flavors.

## **Don Miguel Gascon Malbec, Argentina**

The world's first Malbec from Argentina's first winery. Full bodied with a deep violet color, with flavors and aromas of blackberry, dark cherry plum and mocha.

## **La Crema Pinot Noir, Sonoma Coast**

Concentrated fruit flavors of red and black fruits, complemented by subtle oak to add depth to the flavor.

## **Meiomi Pinot Noir, California**

Aromas of ripe berries, cranberry, candy apple and malted vanilla. An extremely layered wine with a slight earthiness and sweet oak on the finish.

## **The Velvet Devil Merlot, Washington**

This wine features flavors of dark fruit, cherry, and blackberry brimming with cedar and pipe tobacco.

## **Louis M Martini Cabernet Sauvignon, Sonoma County**

This wine offers many layers, featuring aromas and flavors of red cherry, blackberry and fresh sage with an underlying dry finish.

# Reserve Selections

## **Far Niente Chardonnay, Napa Valley**

Rich and layered with green apple, pear, spice and nutmeg.

## **Cakebread Chardonnay, Napa Valley**

Bright, creamy, golden apple, white peach and melons flavors paired with vibrant citrus and mineral tones.

## **Stags Leap Karia Chardonnay, Napa Valley**

Aromas of pear and apple with a subtle spice note and a hint of vanilla.

## **Grgich Hills Chardonnay, Napa Valley**

Delightful acidity with notes of lemon, white flowers, mineral and honey.

## **Dom Perignon, France**

Earthy and smoky complexity with underlays of a vibrant peppery sauce and finishes with a fruity, exotic maturity.

## **Clicquot Brut "Yellow Label", France**

A full-bodied champagne with flavors of apricot, peach, vanilla pastry and mineral.

## **Kim Crawford Marlborough Sauvignon Blanc, New Zealand**

A fresh, juicy wine with vibrant acidity with flavors of passion fruit, melon and grapefruit.

## **Caymus Cabernet Sauvignon, Napa Valley**

Dark and bold in color with rich fruit, velvety tannins and layered flavors of cocoa and dark berries.

## **The Prisoner Red Blend, Napa Valley**

A rich blend of Zinfandel, Cabernet Sauvignon, Petite Sirah, Syrah, and Charbono featuring flavors of ripe raspberry, boysenberry and pomegranate.

## **Belle Glos "Las Alturas" Pinot Noir, Santa Lucia Highlands of Monterey, California**

Blackberry, currant, and ripe plum flavors layered with exotic spices.

## **Duckhorn "Golden Eye" Pinot Noir, Anderson Valley**

Light spice, loads of red cherry fruit and delicate berry notes.

## **Twomey Merlot, Napa Valley**

Vibrant flavors of black cherry, nutmeg, roasting coffee, and violets.

## **Stags Leap Artemis Cabernet Sauvignon, Napa Valley**

Blueberry and blackberry flavors buoyed by fresh herbs and a touch of spice.

## **Jordan Cabernet Sauvignon, Alexander Valley**

A perfect balance between beautiful fruit, silky tannins and a lingering finish.

# 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.

## Cajun Oyster Martini

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. Garnished with a Creole seasoned rim, lemon and an olive.

## Basil Lemon Drop

A premium Lemon Drop Martini made with Ketel One Citroen Vodka, fresh muddled basil and housemade sweet & sour. Garnished with a sugar coated rim and a lemon.

## 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 and sour and a splash of Sprite.

## Wild Berry Infusion Martini

You will go wild and crazy over our homemade Wild Berry Infused Vodka, Chambord and our house-made sweet & sour. Garnished with a fresh strawberry.

## Caramel Apple Martini

The apple martini with a twist. Made with Smirnoff Kissed Caramel Vodka, apple pucker and house-made sweet & sour. Garnished with a caramel apple slice.

## The Pink Pearl Martini

Every girl needs her pearls, and you'll know why when you try our pomegranate martini. It's made with Pearl Pomegranate Vodka, Pama Liqueur, our fresh house-made sweet & sour, and a splash of grapefruit. Garnished with a sugar coated rim.

## Mango Sunset Martini

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. Garnished with a cherry and pineapple wedge.

# 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.

## 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.

# Select Bourbons

Rare bourbon, may have limited availability.

Angel's Envy  
Basil Hayden's  
Blanton's Hand Select  
Buffalo Trace  
Bulleit Rye  
Eagle Rare  
Eagle Rare Hand Select

Elijah Craig Barrel Select  
Elijah Craig Small Batch  
Four Roses Single Barrel  
Maker's Mark Private Select  
Old Soul (distilled in Mississippi)  
Town Branch Bourbon  
Woodford Personal Select

# Beer Selections

<b>Draft Beer</b> 12 oz 4 <sup>5</sup> 20 oz 7	<b>Premium Bottled Beer</b> 4 <sup>5</sup>
Lazy Magnolia Southern Pecan	Newcastle
Yuengling	Heineken
Stella Artois	Corona
Blue Moon	Sam Adams
Abita Amber	
Chandeleur Freemason Golden Ale (brewed in Gulfport)	NOLA Hopitoulas IPA (16 oz can) 5

Non Alcoholic Beer 3<sup>5</sup>  
O'Doul's

Domestic Bottled Beer 3<sup>5</sup>  
Budweiser Bud Light  
Miller Lite Coors Light  
Michelob Ultra 3<sup>75</sup>

# Specialty Drinks

## Top "Shell" Margarita

Enjoy our premium margarita made with Patron Silver Tequila, Cointreau Liqueur, Grand Marnier and our fresh housemade margarita mix. Garnished with a salted rim, lime and orange wedge.

## Half Shell Bloody Mary

Svedka Vodka, infused with 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.

## 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.

## Blackberry Margarita

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

## Blueberry Pomegranate Sangria

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

## 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. Served with your choice of a salt or sugar rim.

## Caribbean Long Island

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

## Coco Runner

An unfrozen Pina Colada made with Blue Chair Bay Cocunut Rum, Pina Colada mix and pineapple juice. Garnished with a pineapple wedge.

## 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.

## Cafe Half Shell

Perfect for after dinner, or anytime you want to feel warm on the inside. A tasty blend of Praline Pecan Liqueur Crown Royal and coffee. Topped with whipped cream and sprinkled with cinnamon and sugar.

# Sunday Brunch

Join us on Sundays from 11 am until 2 pm

Selections include

**Bananas Foster French Toast** 11  
French toast made from scratch, stuffed with cream cheese and paneed golden brown. Then topped with our homemade Bananas Foster topping and powdered sugar.

**Eggs Benedict** 11  
Half Shell's version of this brunch classic. English muffin halves served with Canadian bacon, grilled tomatoes and poached eggs topped with Hollandaise and green onions.

**Crab Cakes Half Shell** 14  
Twin fried crab cakes topped with poached eggs, then covered with Half Shell sauce made of Alfredo sauce, sun-dried tomatoes, capers and artichoke hearts.

**Shrimp and Grit Benedict** 14  
Seared cheddar cheese grit cakes topped with two poached eggs and smothered in a smoky bacon cream sauce with Gulf shrimp. Topped Parmesan cheese, chopped bacon, diced tomatoes, and green onions.

and to take your brunch to the next level, enjoy...

\$3 Mimosas and Poinsettias

\$4 Half Shell Marys



# Half Shell

*oyster house*

www.halfshelloysterhouse.com