



# Gluten Free Menu Lunch

[www.halfshelloysterhouse.com](http://www.halfshelloysterhouse.com)



*"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.*

## 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 9.75    Dozen 16.5**  
*Gulf oysters freshly shucked in house.*

**Charbroiled Oysters**  
**Half Dozen 11.25    Dozen 19.5**  
*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 13.5    One Pound 23

**Grilled Shrimp 12**  
*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, and Monterey Jack and cheddar cheese.*

**Homemade Dressings:**

\*Ranch, \*House Vinaigrette, \*Honey Mustard,  
\*Comeback

 **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 salad)*

**Smoked Yellowfin Tuna Dip 6.5**  
**Grilled Shrimp 7.5**  
**Grilled Chicken 5**

## Lunch Plates

**Lunch Filet\* 26**  
*6 oz USDA Choice tenderloin seasoned and chargrilled.*

**Grilled Shrimp 14**  
*Shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.*

**Royal Reds 14**  
*A half pound of Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet lobster-like flavor.*

**Yellowfin Tuna\* 15**  
*Sashimi grade Yellowfin tuna seasoned and grilled. Served with lemon aioli.*

**Grilled or Blackened Fish 15**  
*Your choice of any of our fish selections seasoned and grilled or blackened. Served with lemon aioli.*  
Redfish    Salmon\*    Mahi  
Snapper    Fish of the Day

## Sides

**Fresh Steamed Broccoli**  
**Half Shell Salad (\$2 extra w/entree)**

**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.



# Half Shell

*oyster house*

## Gluten Free Menu Dinner

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Half Shell Signature Item

### Oysters

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**Oysters on the Half Shell\***  
**Half Dozen 9.75    Dozen 16.5**  
*Gulf oysters freshly shucked in house.*

**Charbroiled Oysters**  
**Half Dozen 11.25    Dozen 19.5**  
*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 13.5    One Pound 23*

**Grilled Shrimp 12**  
*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, and 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 salad)*  
**Smoked Yellowfin Tuna Dip 6.5**  
**Grilled Shrimp 7.5**  
**Grilled Chicken 5**

**Homemade Dressings:**  
*\*Ranch, \*House Vinaigrette, \*Honey Mustard, \*Comeback*

### Chicken, Steak, and Seafood

*Served with choice of two sides*

**Filet\* 6 oz 28    8 oz 33**  
*USDA Choice tenderloin seasoned and chargrilled.*

**Ribeye\* 33**  
*13 oz USDA Choice ribeye seasoned and chargrilled.*

**Filet and Lobster\* 41**  
*USDA Choice tenderloin seasoned and chargrilled. Perfectly paired with a 4 oz cold water lobster tail.*

*Or choose an 8 oz filet 46*

**Grilled Shrimp 20.5**  
*Shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.*

**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.*

**Yellowfin Tuna\* 21**  
*Sashimi grade Yellowfin tuna seasoned and grilled to desired temperature. Served with lemon aioli.*

**Grilled or Blackened Fish**  
*Your choice of any of our fish selections seasoned and grilled or blackened. Served with lemon aioli.*  
*Redfish 21.5    Salmon\* 20.5    Mahi 20.5*  
*Snapper 21.5    Fish of the Day - Market*

**Cold Water Lobster Tails 31**  
*A pair of 4 oz cold water lobster tails prepared steamed or grilled. Served with drawn butter.*  
*Or choose three tails 43*

### Sides

**Fresh Steamed Broccoli**  
**Half Shell Salad (\$2 extra w/entree)**

**Garden Salad**  
**Grilled Asparagus topped with Gorgonzola Butter (\$1 extra w/entree)**

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