

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 19.5

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



Oysters Orleans

Half Dozen 10 Dozen 18
Half Shell's Award Winning oyster! Charbroiled over an open flame and basted with our New Orleans style smoky Cajun sauce.

Oysters Bienville

Half Dozen 11 Dozen 19.5
Topped with an herb, mushroom, crab, Gulf shrimp, bacon and Italian bread crumb mixture, then baked and finished with Parmesan cheese.

Charbroiled Oysters

Half Dozen 10 Dozen 18
Half Shell's signature oyster, charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce.

Oysters on the Half Shell*

Half Dozen 9 Dozen 15.5
Gulf oysters shucked to order.

Oysters Rockefeller

Half Dozen 10 Dozen 18
Topped with fresh spinach, cream cheese, herbs and Pernod, then baked and finished with Parmesan cheese.

Starters

Fried Green Tomatoes & Crab Cakes 13.5

Fried green tomatoes layered with blue crab cakes. Served over lemon aioli and topped with crab ravigotte.

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 One Pound 22

Comeback or Voodoo Shrimp 10.5

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

Smoked Yellowfin Tuna Dip 9

Homemade with Yellowfin tuna and creole seasonings. Served with Captain's wafers.

Crab and Shrimp Dip 14.5

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

Crab Cakes 12.5

Grilled hand-crafted blue crab cakes made from lump crabmeat, blended with sautéed vegetables and seasonings. Served with lemon aioli.

Crawfish Tail Mambo 10

Golden fried crawfish tails and dill pickles. Served with homemade Comeback sauce.

Tuna and Crab Stack 14

Yellowfin tuna, crabmeat, and avocado tossed with Asian spices. Garnished with soy glaze, sriracha lime mayonnaise and sesame seeds. Served with wonton chips.

Voodoo Wings 9

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

Crab Claws 14.5

Gulf crab claws hand-breaded and fried golden. Served with cocktail sauce. Or try it Orleans style!

Seafood

Served with choice of two sides

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.

Seafood Sampler 28.5

A sampling of Gulf shrimp, oysters, grouper, a blue crab cake and jalapeño hushpuppies. Served fried or grilled.

Fried Shrimp 20

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



Seafood Stuffed Portabellas 23

Grilled portabella mushrooms stuffed with crabmeat, Gulf shrimp, minced chipotle peppers, roasted red peppers and spinach. Drizzled with lemon aioli.

Shrimp Orleans 22

Gulf shrimp sautéed with our original New Orleans style smoky Cajun sauce. Served with sliced French bread. Prepared peeled and ready to eat!



Shrimp and Grits 20

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

Seafood Pot Pie 19.5

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

Fried Oysters 27.5

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

Steak, Chicken and Pasta

Served with choice of two sides (Pastas served with one side)

Big Easy Surf and Turf* 29.5

USDA Choice 6 oz filet served over a homemade blue crab cake, garnished with balsamic glaze. Topped with Bearnaise sauce, lump crabmeat, and Parmesan cheese.

Or choose an 8 oz filet add 5

Filet Orleans* 29

USDA Choice 6 oz tenderloin topped with Gulf shrimp sautéed in original New Orleans style smoky Cajun sauce. Topped with Parmesan cheese.

Or choose an 8 oz filet add 5

Ribeye* 30

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

Filet*

USDA Choice tenderloin seasoned and chargrilled.

6 oz 23 8 oz 28

Seafood Pasta 21.5

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.

Pasta Half Shell 18

Sun-dried tomatoes, capers and artichoke hearts tossed with linguini and creole Alfredo. Topped with fresh grilled chicken.
Or with Fried or Grilled Gulf Shrimp 21.5
Or with Fried Oysters 24.5

Almond Encrusted Chicken 17

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

Chicken Half Shell 17

Sun-dried tomatoes, capers and artichoke hearts sautéed in creole Alfredo over fresh grilled chicken.

Chicken Alfredo 17

Linguini tossed with creole Alfredo, topped with fresh grilled chicken.
Or with Grilled or Fried Gulf Shrimp 20.5
Or with Fried Oysters 22.5



Fish Selections

Served with choice of two sides

Redfish Orleans 28
Blackened redfish topped with Gulf shrimp sautéed in our original New Orleans style smoky Cajun sauce. Topped with lump crabmeat and Parmesan cheese.

Herb Encrusted Grouper 27
Herb and Parmesan encrusted grouper over a bed of sautéed spinach. Topped with lemon butter cream, lump crab meat, and Parmesan cheese.

Bacon and Pecan Crusted Redfish 24
Redfish seasoned and coated in a bacon and pecan breading. Topped with chopped bacon and orange beurre blanc.

Bourbon Maple Salmon 22
Blackened Atlantic salmon basted with Bourbon Maple glaze and served over a bed of sweet mashed potatoes.

Grilled or Blackened Fish
Your choice of any of our fish selections grilled or blackened. Served with lemon aioli.
Redfish 18 Salmon 19 Grouper 20
Fish of the Day - Market

Grilled Yellowfin Tuna* 21
Sashimi grade Yellowfin tuna seasoned and grilled. Served with lemon aioli.

Hard Rock Specials

Filet and Lobster 33
A USDA Choice 6 oz tenderloin, seasoned and chargrilled. Perfectly paired with a 4 oz cold water lobster tail.
Or choose an 8 oz filet add 5

Cold Water Lobster Tails 29
A pair of 4 oz cold water lobster tails, prepared steamed or grilled. Served with drawn butter. Or choose three tails 40

Soup and Salad

Half Shell Salad
Side 6 Entrée 9
Spring mix, avocado, goat cheese, toasted almond slices, chives, tomatoes, and shredded carrots. Served with our signature roasted garlic balsamic house dressing.

Garden Salad
Side 5 Entrée 8
Romaine and spring mix, grape tomatoes, sliced red onions, Monterrey jack and cheddar cheese.

Dressings: *made in house daily
*House Vinaigrette, *Ranch, *Blue Cheese, Italian
*Honey Mustard, Thousand Island

Caesar Salad
Side 5 Entrée 8
Romaine hearts and croutons tossed in our homemade Caesar dressing. Topped with shredded Parmesan cheese.

Seafood Gumbo
Cup 6.5 Bowl 11
Gulf shrimp, crabmeat, and crawfish in a dark filé roux. Topped with white rice.

Crawfish, Crab and Corn Bisque
Cup 6.5 Bowl 11
A perfect blend of crawfish, crabmeat and corn in a cream base with creole seasonings.

Salad Toppers:
(Add to any side or entrée salad)

Grilled Chicken 5
Almond Encrusted Chicken 6
Grilled or Fried Gulf Shrimp 7
Voodoo Shrimp 6.5
Grilled Tuna* 8
Fried Oysters 10

Burgers, Sandwiches and Po-Boys

Served with choice of one side

Po-Boys
All po-boys are served on pressed Gambino's French bread and dressed with lettuce and tomato.

Voodoo Shrimp Po-Boy 14
Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Fried Oyster Po-Boy 15

Fried Shrimp Po-Boy 13

Combo Po-Boy 14
A combination of fried oysters and fried shrimp.

The Uptowner 14
Sliced USDA Choice filet, topped with sautéed mushrooms, onions and melted Provolone cheese, on pressed French bread dressed with lettuce and tomato. Served with Dijon horseradish.

Triple Steak Cheeseburger* 13
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 Add 1
Add bacon Add 1

Sides

Seasoned French Fries
Fried Okra
Fresh Steamed Broccoli
Pork-Stock Turnip Greens
Cajun Boiled Parmesan and Garlic
Fried New Potatoes
Cheddar Cheese Grits
Sweet Potato Creme Brulee
Jalapeño Hushpuppies
Grilled Asparagus with
Gorgonzola Butter (\$2 extra)
Garden or Caesar Salad
Half Shell Salad (\$2 extra)
Cup of Bisque or Gumbo (\$3 extra)

Beverages

Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Barq's Root Beer, Iced Tea, and Coffee.

We also serve Perrier and Acqua Panna by the bottle.



Desserts

Cinnamon Roll Bread Pudding 6
Homemade bread pudding made with cinnamon rolls, cranberries and pecans. Topped with homemade spiced rum sauce.

Key Lime Pie 6
Sweet and tangy Key Lime pie topped with whipped cream.

Bananas Foster Cheesecake 7
Topped with homemade spiced rum sauce.

Chocolate Obsession 7
Chocolate cookie crust filled with chocolate decadence and topped with dark and white chocolate mousse. Served with Hershey's chocolate.

* 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.