

SPORTSBOOK

HARD ROCK HOTEL & CASINO BILOXI

MENU PROVIDED BY *Half Shell*
Oyster House

OYSTERS

Half Dozen

***Raw 9**

Gulf oysters freshly shucked

Charbroiled 10

Signature oysters, charbroiled over an open flame with white wine, butter, garlic, herb sauce and Parmesan cheese

Orleans 10

Charbroiled over an open flame and basted with a New Orleans style smoky Cajun sauce and Parmesean cheese

GAME DAY STARTERS

Smoked Yellowfin Tuna Dip 9

House made with yellowfin tuna and creole seasoning served with Captains wafers

Crab and Shrimp Dip 14⁵

Gulf shrimp, crab and cheese topped with a Parmesan herb and panko crust served with toasted French bread

Royal Reds 13

Half pound Cajun boiled shrimp served with drawn butter

Voodoo Shrimp 10⁵

Gulf shrimp fried and tossed in unique sweet and spicy Voodoo sauce

***Steak Nachos 12**

Corn tortilla chips topped with sliced filet tips, queso cheese, lettuce, diced tomatoes and sour cream

Boneless Wings 9

Fresh all white meat fried golden and tossed in our traditional Buffalo sauce or our unique Voodoo sauce

SOUP AND SALAD

Caesar Salad 5

Romaine hearts and croutons tossed in our house made Caesar dressing topped with Parmesan cheese

Garden Salad 5

Romaine and spring mix, grape tomatoes, sliced red onions, Monterey jack and cheddar cheese

SALAD TOPPERS:

Grilled or Fried Chicken 5

Grilled or Fried Shrimp 7

DRESSINGS: House Vinaigrette, Ranch, Blue Cheese, Italian, Honey Mustard and Thousand Island

Seafood Gumbo 6⁵

Gulf shrimp, crabmeat and crawfish in a dark filé roux topped with white rice



SANDWICHES

Served with choice of one side

Fried Oyster Poboy 15

Fried Shrimp Poboy 13

Voodoo Shrimp Poboy 14

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

***Triple Steak Burger 13**

A blend of ground chuck, brisket, short rib seasoned, grilled and topped with Provolone cheese served on a Brioche bun

SIDES

Fried Okra

Seasoned French Fries

Jalapeño Hushpuppies

BEVERAGES

Pepsi

Diet Pepsi

Mountain Dew

Mist Twist

DESSERT

Cinnamon Roll Bread Pudding 6

House made bread pudding made with cinnamon rolls, cranberries and pecans topped with spiced rum sauce

SUSHI

***Philadelphia Roll 8**

SMOKED SALMON, CREAM CHEESE AND AVOCADO

California Roll 8

CRAB STICK, AVOCADO AND CUCUMBER ROLLED IN MASAGO

***Spicy Tuna Roll 8**

YELLOWFIN TUNA MIXED WITH SIRACHA, SPICES AND CUCUMBER

Shrimp Tempura Roll 10

SHRIMP TEMPURA, SNOW CRAB AND CUCUMBER ROLLED IN MASAGO TOPPED WITH EEL SAUCE

Biloxi Roll 19

SHRIMP TEMPURA, LUMP CRABMEAT, EBI, CREAM CHEESE AND MASAGO, TEMPURA FRIED AND TOPPED WITH SPICY MAYO, EEL SAUCE AND SESAME SEEDS

Snow Crab Salad 8

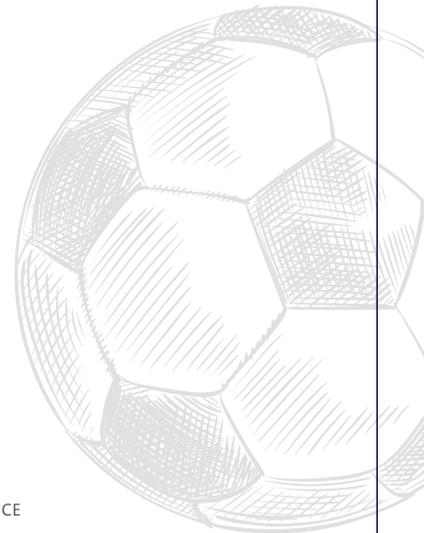
SNOW CRAB AND CRAB STICK MIX OVER A BED OF SPRING MIX TOPPED WITH HOMEADE DRESSING, TEMPURA CRUNCH, AVOCADO AND SESAME SEEDS

Edamame 7

STEAMED SOY BEANS TOSSED IN KOSHER SALT (ADD \$1 FOR GARLIC BUTTER OR SPICY CAJUN BUTTER)

***Sashimi Sampler 25**

TWO PIECES EACH OF YELLOWFIN TUNA, YELLOWTAIL, EBI, AND SALMON



*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 high risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.