



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 27.75
The best of the best! Three of each Charbroiled Oysters, Oysters Bienville, Oysters Rockefeller, and Oysters Orleans.

GF Charbroiled Oysters
Half Dozen 15 Dozen 26.75
Half Shell’s signature oysters! Charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce, and Parmesan cheese.

Oysters Orleans
Half Dozen 15 Dozen 26.75
Our award winning oysters! Charbroiled over an open flame and basted with our New Orleans style smoky Cajun sauce and Parmesan cheese.

Chef’s Special Oysters
Half Dozen 17 Dozen 32
Oysters Bienville topped with our signature Orleans sauce and Parmesan cheese.

Oysters Bienville
Half Dozen 15.5 Dozen 28.75
Topped with an herb, mushroom, crab, Gulf shrimp, bacon, and Italian bread crumb mixture. Baked with Parmesan cheese.

Oysters Rockefeller
Half Dozen 15.25 Dozen 27.25
Topped with fresh spinach, cream cheese, herbs and Pernod. Baked with Parmesan cheese.

GF Hand-Shucked Gulf Oysters on the Half Shell*
Half Dozen 14.5 Dozen 20

Starters

Fried Green Tomatoes & Crab Cakes 17
Fried green tomatoes layered with blue crab cakes. Topped with crab ravigotte, green onions, and diced tomatoes.

GF Argentinian Reds
Half Pound 15.5 One Pound 26.75
Peel and eat Cajun boiled large Argentinian Reds served with hot drawn butter.

Fried Crab Claws 23.75
Crab claws hand-breaded and fried golden. Served with cocktail sauce. Or have them sautéed Orleans style or Charbroiled!

Crab and Shrimp Au Gratin 17
Lumb crab and Gulf shrimp in a creamy blend of five cheeses, onion, celery, and seasonings. Served chilled with toasted baguette slices.

Crab Cake 19.5
Large six ounce hand-crafted crab cake made from lump crab, blended with sautéed vegetables and seasonings. Grilled and topped with crab ravigotte and Parmesan.

Smoked Yellowfin Tuna Dip 13
Homemade with Yellowfin tuna and creole seasonings. Topped with green onions and diced tomatoes.

Orleans Snow Crab Claws 23.5
Snow crab claws sautéed in our Orleans sauce. Served with hot drawn butter. Or try our Charbroiled sauce!

Uptowner Quesadilla* 15
Sliced filet and ribeye with sautéed mushrooms, onions, green bell peppers, and a five cheese blend in a flour tortilla. Topped with chives and diced tomatoes. Served with homemade Dijon horseradish.

Voodoo Shrimp or Wings
Shrimp 14.75 Wings 12.25
Gulf shrimp or boneless wings, fried golden and tossed in our unique sweet and spicy Voodoo sauce. Topped with chives.

Seafood

Served with choice of two sides. Shrimp and Grits, Seafood Pot Pie, & Seafood Sampler served with one side.

Seafood Stuffed Portabellas 27
Grilled portabella mushrooms stuffed with crab, Gulf shrimp, peppers, and spinach. Garnished with lemon aioli and Parmesan cheese.

Fried Shrimp 24.75
Hand-battered and dusted shrimp in seasoned corn flour and fried golden. Also available grilled! **GF**
Or choose Fried Gulf Oysters 31

Seafood Pot Pie 25.25
Gulf shrimp, crawfish, crab, corn, peas, and carrots in a traditional pot pie filling topped with a golden buttermilk crust.

GF Cold Water Lobster Tails 42
A pair of cold water lobster tails, prepared steamed or grilled. Served with hot drawn butter.

Or try Three Tails 59

GF Argentinian Reds 31.25
One pound of peel and eat Cajun boiled, large Argentinian Reds served with hot drawn butter.

Smoky Bacon Shrimp and Grits 24.25
Cheddar cheese grits smothered in a smoky bacon cream sauce with shrimp. Topped with shredded Parmesan, chopped bacon, and green onions.

Seafood Sampler
Choose 3 \$30.25 Choose 4 \$36.25 Choose 5 \$41.25
Toasted French bread, Boudin ball, french fries and jalapeño hushpuppies served with your choice of the following:

*Fried Gulf Shrimp or Grilled Argentinian Reds
Fried Crawfish Tails
Seafood Stuffed Portabella
Charbroiled Oysters
Mahi Mahi, Grilled or Fried
Grilled Crab Cake
Fried Gulf Oysters +\$6*

GF **These products **can be ordered** to be Gluten Free.
Please let your server know of any allergy restrictions.

* 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 Specialty Drinks

Classic Martini Wheatley Vodka or your favorite vodka or gin garnished with Queen Olives, blue cheese stuffed olives, or a lemon twist **12**

Drop of Lemon Martini Ketel One Citron Vodka, house-made sweet & sour, lemon, sugar rim Add a flavor Blueberry, Blackberry, Mango +\$1 **12**

Pink Pearl Martini Pearl Pomegranate Vodka, Pama Liqueur, fresh house-made sweet & sour, grapefruit, lime, sugar rim **11**

Cucumber Ginger Breeze Pearl Cucumber vodka, Domaine De Canton Ginger Liqueur, house-made sweet & sour, Sprite **11**

Espresso Martini Hoodoo Espresso Vodka, made with Louisiana sourced coffee beans and Demerara sugar, brown sugar simple, cream **13**

Caramel Apple Martini Smirnoff Kissed Caramel Vodka, apple pucker, caramel, house-made sweet & sour **11**

Mango Sunset Martini Absolut Mango Vodka, mango mix, pineapple juice, orange juice, grenadine, house-made sweet & sour **12**

Cajun Oyster Martini Ketel One Vodka and Zing Zang Bloody Mary, fresh- shucked oyster, horseradish, olive, lemon **12**

Triple Chocolate Martini 360 Chocolate Vodka, Bailey’s Chocolate Liqueur, cream, Hershey’s **12**

Top “Shell” Margarita Patron Silver Tequila, Cointreau, Grand Marnier, house-made margarita mix, orange, lime, salt rim **14**

Pineapple Jalapeño Margarita Tanteo Jalapeño Tequila, Cointreau, pineapple bits, house-made margarita mix, pineapple juice, Tajín **13**

Blackberry Margarita Cabo Wabo Blanco Tequila, triple sec, blackberry puree, house-made margarita mix, sugar rim **12**

Half Shell Bloody Mary Vodka infused with peppers, onion, celery, garlic, tomatoes, and jalapeños, Zing Zang Bloody Mary mix, Creole seasoned rim, spicy green bean, olive, lemon **11**

Blueberry Pomegranate Sangria Pama Pomegranate liqueur, blueberry puree, fresh orange and lime, Moscato, splash of La Marca Prosecco **12.5**

Watermelon Splash Tito’s Vodka, Captain Morgan White Rum, Watermelon Liqueur, watermelon syrup, house-made sweet & sour, salt rim **10.5**

The Frenchman Bulleit Rye Whiskey, blackberry puree, house-made sweet & sour, simple, lemon **13.5**

Big Easy Paloma Milagro Silver Tequila, Peychaud’s bitters, grapefruit juice, agave nectar, fresh lime, Tajín **11**

Gulf Coast Island Punch Captain Morgan White Rum, Parrot Bay Coconut Rum, Myer’s Dark Rum, pineapple juice, orange juice, grenadine **11.5**

Coco Runner An unfrozen Piña Colada made with Blue Chair Bay Coconut Rum, cream, pineapple juice **11**

Classic Old Fashioned Old Forester Straight Bourbon, Cocktail and Sons Spiced Demerara, bitters, orange twist, luxardo cherry **12**

Southern Pecan Old Fashioned Sazerac Rye, Praline Pecan Liqueur, brown sugar simple, orange twist, luxardo cherry **13**

Fish Selections

Served with choice of two sides. Royal Redfish, Mahi Savannah and Catfish Lameuse served with one side.

GF Royal Redfish 32
Bronzed redfish served over a bed of grilled asparagus and Cajun boiled mashed potatoes, topped with Argentinian Red shrimp sautéed in a white wine cream sauce and Parmesan cheese.

Redfish Orleans 31.25
Blackened redfish topped with shrimp sautéed in our original Orleans sauce. Topped with lump crab and Parmesan cheese.

Redfish Au Gratin 30
Fried redfish topped with a creamy lump crab and Gulf shrimp au gratin.

Mahi Savannah 29.75
Pecan encrusted mahi over cheddar cheese grits and topped with sautéed shrimp in a smoky bacon cream sauce and Parmesan cheese.

Farm-Raised Catfish 22.25
Mississippi farm-raised hand-breaded catfish. Served with your choice of cocktail or tartar. Also available grilled! **GF**

Catfish Lameuse 27.25
Blackened Mississippi farm-raised catfish over a bed of white rice. Topped with shrimp, crawfish, and mushrooms in a cream sauce with Parmesan cheese.

GF Grilled or Blackened Fish 24.25
Your choice of any of our fish selections grilled or blackened. Served with lemon aioli.
Redfish Mahi Fish of the Day - Market

Steak, Chicken, and Pasta

Served with choice of two sides. Pastas served with one side.

Seafood Pasta 27.25
Gulf shrimp, crawfish, and mushrooms tossed with linguini and creole Alfredo. Topped with lump crab and Parmesan cheese.

Chicken Alfredo 22.25
Linguini tossed with creole Alfredo, topped with fresh grilled chicken and Parmesan cheese.

Filet Orleans* 43
USDA Choice 7oz tenderloin topped with shrimp sautéed in our original Orleans sauce. Topped with lump crab and Parmesan cheese.

Shrimp Alfredo 23.25
Linguini tossed with creole Alfredo, topped with Argentinian Red shrimp and Parmesan cheese.

Ribeye Au Gratin* 45.75
13oz USDA Choice ribeye seasoned, chargrilled, and topped with a creamy lump crab and Gulf shrimp au gratin.

GF Filet* 35.5
7oz USDA Choice tenderloin seasoned and chargrilled.

GF Filet and Lobster* 53
USDA Choice 7oz filet, chargrilled and perfectly paired with a cold water lobster tail.

GF Ribeye* 39.5
13oz USDA Choice ribeye seasoned and chargrilled. Topped with Orleans sauce.

Almond Encrusted Chicken 19.5
Fresh chicken coated in chopped almonds and seasonings, panéed, and drizzled with roasted red bell pepper aioli.

Soup and Salad

Red Beans and Rice
Cup 7.25 Bowl 12.5
Half Shell's own slow cooked with Andouille sausage. Topped with white rice and served with hushpuppies.

Crawfish, Crab, and Corn Bisque
Cup 7.75 Bowl 13.5
Half Shell's own blend of crawfish, crab, and corn in a cream base with creole seasonings.

Seafood Gumbo
Cup 7.75 Bowl 13.5
Half Shell's own, Gulf shrimp, crab, and Andouille sausage in a dark file roux. Topped with white rice.

GF Half Shell Salad
Side 7.75 Entrée 12.25
Romaine and spring mix, goat cheese, toasted almond slices, chives, tomatoes, and shredded carrots. Served with our signature roasted garlic balsamic house vinaigrette.

GF Garden Salad
Side 6.75 Entrée 11.25
Romaine and spring mix, grape tomatoes, sliced red onions, Monterey Jack and cheddar cheese blend, and croutons.

GF Caesar Salad
Side 6.75 Entrée 11.25
Romaine hearts and croutons tossed in our homemade Caesar dressing. Topped with shredded Parmesan cheese.

GF Smoked Tuna Dip Salad 20.75
Smoked Yellowfin Tuna Dip served over a garden salad.

Almond Chicken Salad 19.75
Fresh chicken coated in chopped almonds and spices then panéed. Served over a garden salad.

Dressings: All dressings made in house
Roasted Garlic Balsamic House Vinaigrette,
Ranch, Blue Cheese, Honey Mustard

Salad Toppers:

(Add to any salad)

GF Smoked Yellowfin Tuna Dip 9.5
Almond Encrusted Chicken 8.5
GF Grilled Shrimp 9.75
Fried or Voodoo Shrimp 9.75
GF Grilled Chicken 7.5

Handhelds

Served with choice of one side.

The French Quarter Dip* 17.75
Sliced USDA Choice filet and ribeye, topped with sautéed mushrooms, onions, green bell peppers, and melted Provolone cheese pressed in a French baguette. Served with Au Jus and Dijon horseradish.

Voodoo Chicken Sandwich 15
Fresh chicken fried golden and tossed in our unique sweet and spicy Voodoo sauce. Topped with your choice of cheese on a Brioche bun.

Triple Steak Cheeseburger* 16
A blend of ground chuck, brisket and short rib seasoned, grilled, and topped with Provolone cheese. Served on a Brioche bun.

Add Bacon 17.5

Po-Boys

All po-boys are pressed on Gambino's French bread and served with lettuce and tomato on the side.

Voodoo Shrimp 17.75
Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Fried Shrimp 16.5
Fried Gulf Oysters 23
Fried Mississippi Farm-Raised Catfish 15.25

Sides

GF Grilled Asparagus with Gorgonzola Butter +\$1.5
Sweet Potato Creme Brulee with Honey Butter +\$1.5
GF Fresh Steamed Broccoli with Seasoned Butter

GF Red Beans & Rice +\$1.5
GF Cajun Boiled Mashed Potatoes
GF Cheddar Cheese Grits

Fried Okra
Seasoned French Fries
Jalapeño Hushpuppies

GF Garden or Caesar Salad
GF Half Shell Salad
Cup of Bisque or Gumbo +\$3

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