



## CLASSIC COCKTAILS

### SHOAL FASHIONED 10

Still Austin Straight Bourbon | Sugar  
Angostura Bitters | Orange Bitters

### MEZCAL MULE 10

Illegal Reposado Mezcal | Lime Juice | Fever Tree Ginger Beer

### WATERLOO 75 10

Waterloo Gin | Lemon Juice | Sparkling Wine

## FEATURED COCKTAILS

### PEANUT BUTTER WHITE RUSSIAN 11

Skrewball Peanut Butter Whisky | 360 Double Chocolate Vodka  
Caffe Del Fuego Coffee Liqueur | Cream

### PEPPERMINT PATTY MARTINI 11

Rumplemintz | 360 Double Chocolate Vodka | Cream

### MOMO MICHELADA 8

Hi Sign El Berto Mexican Lager | Momo's Michelada Mix

### SATSUMA MOJITO 10

Bayou Satsuma Rum | White Rum | Sugar | Muddled Citrus | Soda

## BOOZY POPSICLES \$3

## MARGARITAS

### SHOAL SIGNATURE RITA 10

Sauza Hornitos Reposado Tequila | Grand Marnier  
Lime | Orange

### PATRON MARGARITA 12

Patron Silver Tequila | Patron Citronge Orange Liqueur  
Lime | Orange

### JALAPINA MARGARITA 10

Dulce Vida Pineapple Jalapeno Tequila |  
Naranja Orange Liqueur | Jalapeno | Lime | Orange

## WINE

### RED

Meiomi | Pinot Noir | California | 12 GLS / 36 BTL  
Rodney Strong | Cabernet Sauvignon | Sonoma | 12 GLS / 36 BTL  
Alamos | Malbec | Argentina | 10 GLS / 30 BTL  
Proverb | Cabernet Sauvignon | California | 8 GLS / 24 BTL

### WHITE

Whitehaven | Sauvignon Blanc | Marlborough | 10 GLS / 30 BTL  
Eve | Chardonnay | Washington State | 10 GLS / 30 BTL  
Prophecy | Rose | France | 8 GLS / 24 BTL  
Mezzacorona | Pinot Grigio | Italy | 8GLS / 24BTL  
Cypress | Chardonnay | Central Coast, Ca | 7 GLS / 21 BTL

### SPARKLING

LaMarca | Proseco | Italy | 187ml | 11

## DRAFT

Real Ale Brewing | Cosmic Prairie | Pineapple Wheat | 5.2% | 10IBUs  
Real Ale Brewing | Fresh Kicks | Hazy IPA | 6.6% | 40IBUs  
Yuengling | Traditional Lager | 4.5% | 16IBUs  
Abita Brewing | Purple Haze | Raspberry Lager | 4.2% | 13IBUs  
Abita Brewing | Amber | Amber Lager | 4.5% | 17IBUs  
Dos Equis | Mexican Lager | 4.2% | 23IBUs |

## CAN & BOTTLE BEER

### AUSTIN

Austin Beerworks | Peacemaker | Anytime Ale | 5.0% | 15IBUs |  
Austin Beerworks | Fire Eagle | IPA | 7.3% | 65IBUs |  
Austin Beerworks | Pearl Snap | Pils | 5.3% | 27IBUs |  
Austin Eastciders | Original | Dry Cider | 5.0% |  
Austin Eastciders | Blackberry | Dry Cider | 5.0% |  
Blue Owl Brewing | Cool & the Gang | Sour Session with Tea | 3.2%  
Blue Owl Brewing | Spirit Animal | Sour Pale Ale | 5.1%  
Blue Owl Brewing | Little Boss | Sour Session Wheat | 3.8%  
Blue Owl Brewing | Pastry Sour | Peach Cobbler Gose | 3.4%  
Hi Sign Brewing | Violet | Blueberry Blonde | 5.1% | 15IBUs |  
Hi Sign Brewing | El Berto | Mexican Lager | 4.5% |  
Independence Brewing | Native Texan | Pilsner | 5.2% | 32IBUs |  
Live Oak Brewing | Hefeweizen | 5.3% | 10IBUs  
Real Ale Brewing | Firemans 4 | Blonde Ale | 5.1% | 23IBUs |  
Real Ale Brewing | Firemans Light | Light Blonde Ale | 4.0% | 10IBUs  
Real Ale Brewing | Axis | IPA | 7.1% | 60IBUs |  
Real Ale Brewing | Vamanos | Lime Gose | 4% | 5IBUs |  
St Elmo Brewing | Carl | Kolsch | 4.6% | 29 IBUs  
Texas Beer Co. | Hoppy Duck | IPA | 6.5% |  
Texas Beer Co. | Local | Blonde | 5.1% |  
Texas Beer Co. | Pecos | Amber | 5.7% |  
Twisted X Brewing | McConauhaze | Hazy IPA | 6.5%  
Zilker Brewing Company | Coffee Milk Stout | 5.8% | 25IBUs |  
Zilker Brewing Company | Marco | IPA | 7% | 65BUs |  
Zilker Brewing Company | Heavenly Daze | Hazy IPA | 6.8% | 30IBUs

### HOUSTON

Karbach Brewing Co | Love Street | Kolsch | 4.9% | 20IBUs |  
Karbach Brewing Co | Crawford Bock | Bock | 4.5% | 15IBUs |  
Karbach Brewing Co | Southern Wheat | Belgian White | 5.4% | 10IBUs

### NEW ORLEANS

Abita | Andygator | Helles-Dopplebock | 8.0% | 25IBUs |  
Abita | Strawberry | Strawberry Lager | 4.2% | 13IBUs |

### MEXICO

Corona | Negra Modelo | Modelo Especial | Tecate | Pacifico

### IMPORTS & OTHER CRAFTS

Heineken | Guinness | Heineken 0.0 (N/A)

### DOMESTICS BOTTLE/BUCKET

Budweiser | Bud Light | Coors | Coors Light | Miller Lite |  
Shiner Bock | Pabst Blue Ribbon | Lone Star | Miller High Life |  
Michelob Ultra Amber Max | Michelob Ultra

### HARD SELTZER

Blue Owl Brewing | Mango & Peach Daiquiri | 5%  
Blue Owl Brewing | Spiced Apple Fizz | 5%  
White Claw | Mango | Black Cherry | Watermelon | 5%

# BOILED CRAWFISH

## BY THE POUND

1LB 10.50	2LBS 21	\$10.50/LB
3LBS 30	4LBS 4	\$10/LB
5LBS 47.50		\$9.50/LB



## ADD ONS

CAJUN BOILED SHRIMP (1/3LB) \$11  
ANDOUILLE SAUSAGE \$6

SWEET CORN ON THE COB  
RED POTATOES  
MELTED BUTTER

**50**  
CENTS  
EACH

# STARTERS

## CRAWFISH BOUDIN BALLS 11

Crawfish, Boudin, & Pepper Jack

## CRAWFISH QUESO 11

Crawfish, Queso Blanco, & Poblano

## CAJUN BOILED SHRIMP 11

Five Boiled Jumbo Gulf Shrimp tossed in Butter & Cajun Seasoning

## BOUDIN 9

2 - 1/4lb Boudin Links served with Creole Mustard & Crackers

## GULF OYSTERS MARKET PRICE

Served with Crackers, Cocktail, & Horseradish\*

## CHICKEN TENDER BASKET 12

Four Tenders served with Fries & Choice of Dipping Sauce

## FRIED GREEN TOMATOES 11

Served with Cajun Aioli

## FRIED PICKLES 11

Fried Dill Pickle Chips served with Ranch

## LOADED QUESO FRIES 12

Crispy French Fries topped with Poblano Queso Blanco, Applewood Smoked Pulled Bacon and Green Onions

# CUPS & BOWLS

SERVED WITH LOCAL BAKED FRENCH BREAD

## CAJUN GUMBO | CUP 7 | BOWL 13

Smoked Duck, Chicken, & Sausage in a Dark Roux with White Rice

## SHRIMP GUMBO | CUP 7 | BOWL 13

Shrimp in a Dark Roux with White Rice

## CRAWFISH ETOUFFEE | CUP 7 | BOWL 13

Crawfish in a Blonde Roux with White Rice

## GARLIC SOUP | CUP 5 | BOWL 9

Topped with Croutons & Green Onions

## BEANS & RICE 7 | w/ANDOUILLE LINK 11

Homemade Red Beans & Andouille Sausage over White Rice

# SALADS

## HOUSE GARDEN SALAD | SM 6 | LRG 10 |

Spring Mix with Tomato, Onions, Cucumbers, Croutons, Shredded Carrots & Topped with Shredded Cheddar Cheese  
| CHICKEN - SM 10 LRG 14 | FRIED CRAWFISH - SM 11 LRG 15 |  
| GRILLED TUNA STEAK - SM 12 LRG 16 |

## DRESSINGS

House Herb Vinaigrette | Balsamic Vinaigrette | Honey Mustard  
Bleu Cheese | Homemade Remoulade | Creamy Buttermilk Ranch

## BRAISED SHORT RIB SALAD | SM 13 | LRG 17 |

Rosemary & Red Wine Braised Short Rib with Cherry Tomatoes, Pears, Red Onions on a bed of Arugula, Romaine, and Spinach. Topped with Candied Pecans, Parmesan Cheese, & Parmesan Peppercorn Dressing

## BUFFALO CHICKEN SALAD | SM 12 | LRG 16 |

Fried Chicken Tenderloin with Red Onions, Arugula, Romaine, & Spinach Blend topped with Bleu Cheese Crumbles & Buffalo Ranch Dressing

\*WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## WINGS

SERVED WITH CELERY & CHOICE OF DIPPING SAUCE

**6 - \$12** | **12 - \$22** | **18 - \$30**

UP TO 2 FLAVORS

UP TO 3 FLAVORS

UP TO 3 FLAVORS

### WET

BUFFALO (MILD) | CAROLINA GOLD | CARIBBEAN JERK  
MANGO HABANERO | TERIYAKI | BBQ  
GARLIC PARMESAN | HABANERO GHOST PEPPER (HOT)

### DRY

LEMON PEPPER | BLACKENED | CAJUN

## BURGERS

SERVED WITH HOUSEMADE CHIPS

### SALOON BURGER 13

½lb BEEF, TURKEY, or VEGAN BLACKBEAN PATTY  
Served with Lettuce, Tomato, Pickle, Onion, & Mayo.  
Add Grilled Onions & Grilled Jalapenos |+1|

### BURGER OF THE MONTH 15

½lb BEEF, TURKEY, or VEGAN BLACKBEAN PATTY  
Ask your server for details

### BBQ CHEDDAR BACON BURGER 15

½lb BEEF, TURKEY, or VEGAN BLACKBEAN PATTY  
Bacon, Cheddar Cheese and Homemade BBQ Sauce\

### MUSHROOM SWISS BURGER 15

½lb BEEF, TURKEY, or VEGAN BLACKBEAN PATTY  
Sautéed Garlic & Mushrooms with Swiss Cheese

### PATTY MELT 15

½lb BEEF, TURKEY, or VEGAN BLACKBEAN PATTY  
Grilled Onions with Mozzarella served on Toast

## SANDWICHES

### CHICKEN SANDWICH GRILLED or FRIED 13

Served with Lettuce, Tomato, Pickle, Onion, & Mayo. Includes Chips

### CHICKEN FRIED STEAK SANDWICH 13

Served with Lettuce, Tomato, Pickle, Onion, & Mayo. Includes Chips

### FRIED SEAFOOD PO BOY

4inch 8 | 8inch 15

Choice of Fried Shrimp, Catfish, Oysters, or Crawfish on French Bread  
Served with Lettuce, Tomato, Pickle, Onion, & Homemade Tartar Sauce

### GRILLED TUNA STEAK SANDWICH 16

Served with Lettuce, Tomato, Pickle, Onion, & Mayo. Includes Chips

## SHOAL SIGNATURES

### GARLIC SHRIMP 17

Ten Gulf Shrimp in a Garlic Cream Sauce  
Served over White Rice with Toasted French Bread

### CRAWFISH POT PIE 15

Homemade Pot Pie with Crawfish Tails, Andouille,  
Potatoes, Corn & Mushrooms. Served with French Bread

## BIG EASY ENTREES

INCLUDES GREEN BEANS & MASHED POTATOES w/ CREAM GRAVY

### 16oz SMOKED PORK CHOP 17

### GRILLED TUNA PLATE 17

### CHICKEN PLATE GRILLED or FRIED 15

### CHICKEN FRIED STEAK PLATE 15

## FRIED SEAFOOD

BASKETS INCLUDE HUSHPUPIES

PLATES INCLUDE HUSHPUPIES, COLE SLAW,  
& RED BEANS w/ ANDOUILLE |+3|

**CATFISH** | 4pc 11 | 6pc 13 | 8pc 15 | 10pc 17 |

**SHRIMP** | 4pc 11 | 6pc 13 | 8pc 15 | 10pc 17 |

**OYSTERS** | 6pc 11 | 8pc 13 | 10pc 15 | 13pc 17 |

**CRAWFISH TAILS** | 40 Tails 15 |

## COMBOS

| PICK TWO | 14 | PICK THREE | 18 | ALL FOUR | 22 |

## DESSERT

### PECAN BROWNIE 8

Served with Vanilla Ice

### HOMEMADE BREAD PUDDING 8

Topped with Homemade Bourbon Vanilla Sauce

### ABITA ROOT BEER FLOAT 7

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