



BOILED CRAWFISH

MARKET PRICE

ANDOUILLE SAUSAGE 6 | CORN 1 | POTATO 1

MELTED BUTTER .75 | CAJUN BOILED SHRIMP 12

GULF OYSTERS MARKET PRICE

Served with Crackers, Cocktail, & Horseradish*

CHICKEN TENDER BASKET 15

Four Tenders served with Fries & Choice of Dipping Sauce

FRIED GREEN TOMATOES 12

Served with Cajun Aioli

FRIED PICKLES 12

Fried Dill Pickle Chips served with Ranch

LOADED QUESO FRIES 14

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

NACHOS | BEAN & CHEESE 12 | CHICKEN 16 |

Housemade Nachos topped with Refried Beans, Cheddar & Monterey Jack Cheeses, Diced Tomatoes & Onions, Jalapenos and Sour Cream

STARTERS

CRAWFISH BOUDIN BALLS 13

Crawfish, Boudin, & Pepper Jack. Panko Crusted & Deep Fried

CRAWFISH QUESO 12

Crawfish, Queso Blanco, & Poblano

CAJUN BOILED SHRIMP 12

Five Boiled Jumbo Gulf Shrimp tossed in Butter & Cajun Seasoning

BOUDIN 11

2 - ¼lb Boudin Links served with Creole Mustard & Crackers

CUPS & BOWLS

CAJUN GUMBO | CUP 9 | BOWL 16

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

SHRIMP GUMBO | CUP 9 | BOWL 16

Shrimp in a Dark Roux with White Rice

CRAWFISH ETOUFFEE | CUP 9 | BOWL 16

Crawfish in a Blonde Roux with White Rice

JAMBALAYA | CUP 9 | BOWL 16

Classic Acadiana-Style Jambalaya made with Rice tossed with Chicken, Shrimp, Andouille Sausage, Bell Pepper, Onion & Celery

GARLIC SOUP | CUP 7 | BOWL 13

Topped with Croutons & Green Onions

BEANS & RICE | Cup 5 | Bowl 9

w/ANDOUILLE LINK | Cup 7 | Bowl 13

Homemade Red Beans & Andouille Sausage over White Rice

SALADS

CAESAR SALAD | SM 7 | LRG 13 |

Chopped Romaine Lettuce, Parmesan Housemade Caesar Dressing and Croutons

| CHICKEN - SM 12 LRG 18 |

| FRIED CRAWFISH – SM 14 LRG 20 |

| SHRIMP SM 14 LRG 20 |

| GRILLED TUNA STEAK – SM 14 LRG 20 |

HOUSE GARDEN SALAD | SM 7 | LRG 13 |

Spring Mix with Tomato, Onions, Cucumbers, Croutons, Shredded Carrots & Topped with Shredded Cheddar Cheese

CHOICE OF DRESSING

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

BRAISED SHORT RIB SALAD | SM 14 | LRG 20 |

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 14 | LRG 20 |

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

SANDWICHES

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

CHICKEN SANDWICH GRILLED or FRIED 17

CHICKEN FRIED STEAK SANDWICH 17

GRILLED TUNA STEAK SANDWICH* 20

MUFFULETTA | SMALL 12 | LARGE 20

A New Orleans Classic. Locally Baked Sicilian Muffuletta Bread, Italian Mortadella, Ham, Genoa Salami, Swiss Cheese, Provolone, and Housemade Olive Salad. Served with Housemade Chips

FRIED SEAFOOD PO BOY 4inch 10 | 8inch 18

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

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

BURGERS

SERVED WITH HOUSEMADE CHIPS

BURGER OF THE MONTH 18

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

SALOON BURGER 16

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

PATTY MELT 17

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

ADD 2 BOUDIN BALLS
TO ANY ENTRÉE FOR \$8

BBQ CHEDDAR BACON BURGER 18

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

MUSHROOM SWISS BURGER 18

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

JALAPENO POPPER BURGER 18

½lb BEEF, TURKEY, or VEGAN BLACKBEAN PATTY*
Sautéed Onions and Jalapenos, Philadelphia Cream Cheese

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

DRY

LEMON PEPPER | BLACKENED | CAJUN

SHOAL SIGNATURES

REDFISH PONTCHARTRAIN 24

Grilled Red Drum topped with Creamy Shrimp, Crab,
& Mushroom Pontchartrain Sauce. Over White Rice

REDFISH CREOLE 24

Grilled Red Drum topped with Tomato Based Shrimp
Creole Sauce. Served over White Rice

GRILLED SALMON PLATE 24

Grilled Atlantic Salmon topped with a Chipotle Cream Sauce
Served with Mushroom Cream Spinach and Wild Rice

SHRIMP REMOULADE 20

Large Cajun Boiled Shrimp served on Fried Green Tomatoes
Topped with Homemade Remoulade

GARLIC SHRIMP 20

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

CAJUN ALFREDO 20

Choice of Grilled Chicken, Shrimp, or Crawfish Tails,
Tossed in a Creamy Alfredo Sauce with Bell Pepper &
Fettuccine with a Hint of Pesto

BIG EASY ENTREES

INCLUDES GREEN BEANS & MASHED POTATOES w/ CREAM GRAVY

HOMEMADE CAJUN MEATLOAF 16

WEDNESDAYS ONLY 11AM-SOLD OUT

16oz SMOKED PORK CHOP 22

GRILLED TUNA PLATE* 22

CHICKEN PLATE GRILLED or FRIED 19

CHICKEN FRIED STEAK PLATE 19

FRIED SEAFOOD

BASKETS INCLUDE HUSHPUPPIES

PLATES INCLUDE HUSHPUPPIES, COLE SLAW,
& RED BEANS w/ ANDOUILLE |+4|

SIDE SUBSTITUTION FOR AN ADDITIONAL CHARGE

COMBOS

| PICK TWO | 17 | PICK THREE | 23 | ALL FOUR | 27 |

CATFISH | 4pc 13 | 6pc 17 | 8pc 19 | 10pc 23 |

SHRIMP | 4pc 13 | 6pc 17 | 8pc 19 | 10pc 23 |

OYSTERS | 6pc 13 | 8pc 17 | 10pc 19 | 13pc 23 |

CRAWFISH TAILS | 40 Tails 19 |

KIDS MENU

CHICKEN TENDER BASKET 10

2pc served with Fries

GRILLED CHEESE SANDWICH 8

Served with Chips

FRIED SHRIMP BASKET 12

3pc served with Fries

DESSERT

PEACH COBBLER 6

with Vanilla Ice Cream 9

PECAN BROWNIE 9

Served with Vanilla Ice Cream

HOMEMADE BREAD PUDDING 9

Topped with Homemade Bourbon Vanilla Sauce

ABITA ROOT BEER FLOAT 7

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