



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

MOMO MICHELADA 9

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

BOURBON BLUEBERRY PIE 11

Buffalo Trace Bourbon | Blueberry Syrup | Lime | Ginger Beer

THE OH-3 TEA 10

Maker's Mark Bourbon | Deep Eddy Lemon Vodka | Sweet Tea

SECONDLINE SANGRIA 11

Jack Daniels Apple Whisky | Muddled Orange and Luxardo Cherries
Simple Syrup | Cabernet Sauvignon

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

THREE ON THE TREE

| Rice Lager | 4.8% | 20IBUs
A SHOAL CREEK SALOON / WEST HENLY BOIL SHACK / REAL ALE BREWING COLLABORATION

Real Ale Brewing | Fresh Kicks | Hazy IPA | 6.6% | 40IBUs

Meanwhile Brewing | Secret Beach | San Diego IPA | 6.1% | 55IBUs

Dos Equis | Mexican Lager | 4.2% | 23IBUs

Yuengling | Traditional Lager | 4.5% | 16IBUs

Abita Brewing | Purple Haze | Raspberry Lager | 4.5%

CAN & BOTTLE BEER

AUSTIN

Austin Beerworks | Peacemaker | Anytime Ale | 5.0% | 15IBUs |

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 | Little Boss | Sour Session Wheat | 3.8%

Blue Owl Brewing | Pastry Sour | Blueberry 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

Live Oak Brewing | Pils | 4.7% | 36IBUs

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% |

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% |

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 |

Michelob Ultra | Miller High Life |

HARD SELTZER

Blue Owl Brewing | Mango & Peach Daiquiri | 5%

Blue Owl Brewing | Spiced Apple Fizz | 5%

White Claw | Mango | Black Cherry | 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

\$1
EACH

MELTED
BUTTER
50 CENTS

STARTERS

CRAWFISH BOUDIN BALLS 12

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 10

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

GULF OYSTERS MARKET PRICE

Served with Crackers, Cocktail, & Horseradish*

CHICKEN TENDER BASKET 13

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 13

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 11 LRG 15 | FRIED CRAWFISH - SM 12 LRG 16 |
| 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 13 | LRG 17 |

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 14

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

BURGER OF THE MONTH 16

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

BBQ CHEDDAR BACON BURGER 16

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

MUSHROOM SWISS BURGER 16

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

PATTY MELT 16

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

SANDWICHES

CHICKEN SANDWICH GRILLED or FRIED 14

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

CHICKEN FRIED STEAK SANDWICH 14

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 17

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

SHOAL SIGNATURES

GARLIC SHRIMP 18

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 18

GRILLED TUNA PLATE 18

CHICKEN PLATE GRILLED or FRIED 16

CHICKEN FRIED STEAK PLATE 16

FRIED SEAFOOD

BASKETS INCLUDE HUSHPUPIES

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

CATFISH | 4pc 12 | 6pc 14 | 8pc 16 | 10pc 18 |

SHRIMP | 4pc 12 | 6pc 14 | 8pc 16 | 10pc 18 |

OYSTERS | 6pc 12 | 8pc 14 | 10pc 16 | 13pc 18 |

CRAWFISH TAILS | 40 Tails 16|

COMBOS

| PICK TWO | 15 | PICK THREE | 19 | ALL FOUR | 23 |

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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