

BOILED CRAWFISH

BY THE POUND

1LB 9	2LBS 18	\$9/LB
3LBS 26.25	4LBS 35	\$8.75/LB
5LBS 42.50		\$8.50/LB

ADD ONS

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

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 - ¼lb Boudin Links served with Creole Mustard & Crackers

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

SALADS

CAESAR SALAD | SM 6 | LRG 10 |

Chopped Romaine Lettuce, Housemade Caesar Dressing
Parmesan Cheese, and Croutons

| CHICKEN - SM 11 LRG 15 | FRIED CRAWFISH – SM 12 LRG 16 |
| GRILLED TUNA STEAK – SM 12 LRG 16 |

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 |

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



SWEET CORN
ON THE COB
RED POTATOES

\$1

EACH

MELTED
BUTTER
75 CENTS

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

NACHOS | BEAN & CHEESE 11 | CHICKEN 15 |

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

JAMBALAYA | CUP 7 | BOWL 13

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

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

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

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

DRESSINGS

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

WET

BUFFALO (MILD) | CAROLINA GOLD | CARIBBEAN JERK
MANGO HABANERO | TERIYAKI | BBQ | GARLIC PARMESAN
DRY
LEMON PEPPER | BLACKENED | CAJUN

*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 16

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

SALOON BURGER 14

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

PATTY MELT 16

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

**ADD 2 BOUDIN BALLS
TO ANY ENTRÉE FOR \$7**

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

JALAPENO POPPER BURGER 16

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

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

GRILLED TUNA STEAK SANDWICH* 17

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

MUFFULETTA | SMALL 10 | LARGE 16

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 8 | 8inch 15

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

SHOAL SIGNATURES

GARLIC SHRIMP 18

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

GRILLED SALMON PLATE 20

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

SHRIMP REMOULADE 18

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

CAJUN CRAWFISH ALFREDO 19

Grilled Crawfish Tails and Bell Pepper with Fettuccine
tossed in a Creamy Alfredo Sauce with a hint of Pesto

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 HUSHPUPPIES

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

COMBOS

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

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|

KIDS MENU

CHICKEN TENDER BASKET 9

2pc served with Fries

GRILLED CHEESE SANDWICH 8

Served with Chips

FRIED SHRIMP BASKET 10

3pc served with Fries

DESSERT

SEASONAL FRUIT COBBLER 5

with Vanilla Ice Cream 8

PECAN BROWNIE 8

Served with Vanilla Ice Cream

HOMEMADE BREAD PUDDING 8

Topped with Homemade Bourbon Vanilla Sauce

ABITA ROOT BEER FLOAT 7

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