



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

Three on the Tree Rice 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

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

BOOZY POPSIDLES \$3

Hurricane | Green Tea

DRAFT

THREE ON THE TREE

A Shoal Creek Saloon, West Henly Boil Shack, & Real Ale Brewing Collab
Originally brewed to pair with boiled crawfish, this Rice Lager is the
perfect summer sipper and compliments anything on our menu

REAL ALE BREWING | AMERICAN RICE LAGER | 4.8% | 20IBUs

Real Ale Brewing | Hop Sprocket | Hazy IPA | 7.3% | 20IBUs
Meanwhile Brewing | Secret Beach | San Diego IPA | 6.1% | 55IBUs
Dos Equis | Mexican Lager | 4.2% | 23IBUs
Abita Brewing | Amber | Amber Lager | 4.5% | 17IBUs
Abita Brewing | Purple Haze | Raspberry Lager | 4.5% | 13IBUs

CAN & BOTTLE BEER

AUSTIN

Austin Beerworks | Pearl Snap | German Pilsner | 5.3% | 27IBUs |
Austin Beerworks | Peacemaker | Anytime Ale | 5.0% | 15IBUs |
Austin Beerworks | Fire Eagle | IPA | 7.3% | 65IBUs |
Austin Eastciders | Original | Dry Cider | 5.0% |
Austin Eastciders | Pineapple | 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 | Spirit Animal | Sour Pale Ale | 5.1% | 35IBUs
Blue Owl Brewing | Limetastico! | Sour Mexican Lager | 4.6% | 15IBUs
Friends & Allies Brewing | Noisy Cricket | Session IPA | 4.7% |
Friends & Allies Brewing | Springdale | White Ale | 6.0%
Independence Brewing | Native Texan | Pilsner | 5.2% | 32IBUs |
Live Oak Brewing | Pilz | 4.7% | 36IBUs
Live Oak Brewing | Hefeweizen | 5.2% | 12IBUs
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 |
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 | Heavenly Daze | Hazy IPA | 6.8% | 30IBUs |
Zilker Brewing Company | Coffee Milk Stout | 5.8% | 25IBUs |
Zilker Brewing Company | Marco | IPA | 7% | 65IBUs |

HOUSTON

Karbach Brewing Co | Love Street | Kolsch | 4.9% | 20IBUs |
Karbach Brewing Co | Crawford Bock | Bock | 4.5% | 15IBUs |

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

Topo Chico Hard Seltzer | Strawberry Guava | 4.5%
White Claw | Mango | Black Cherry | 5%



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

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

JAMBALAYA | CUP 7 | BOWL 13

Classic Acadiana-Style Jambalaya made with Rice tossed with Chicken, 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

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

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

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

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

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

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 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

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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SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS