



## CLASSIC COCKTAILS

### SHOAL FASHIONED 10

9 Banded Wheated 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

HiSign 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

## 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

Rodney Strong | Cabernet Sauvignon | Sonoma | 15 GLS / 45 BTL  
Meiomi | Pinot Noir | California | 12 GLS / 36 BTL  
Alamos | Malbec | Argentina | 10 GLS / 30 BTL  
Hahn | Cabernet Sauvignon | 9 GLS / 27 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

Austin Beerworks | Montecore | Oktoberfest | 6% | 20IBUs

Pinthouse Brewing | Electric Jellyfish | Hazy IPA | 6.5%

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

Blue Owl Brewing | Sour Peach Cobbler | Pastry Gose | 4% | 7IBUs

Friends & Allies Brewing | Noisy Cricket | Session IPA | 4.7% |

Friends & Allies Brewing | Springdale | White Ale | 6.0%

Hi Sign Brewing | El Berto | Mexican Lager | 4.5% |

Hi Sign Brewing | Violet | Blueberry Blonde | 5.1% | 15IBUs

Independence Brewing | Native Texan | Pilsner | 5.2% | 32IBUs |

Independence Brewing | Twine Time | Hazy Pale Ale | 5.2% | 35IBUs

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 |

St Elmo Brewing | Carl | Kolsch | 4.6% | 27IBUs

Texas Beer Co. | Hopy 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% | 22IBUs

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% | 65BUs |

### HOUSTON

Karbach Brewing Co | Love Street | Kolsch | 4.9% | 20IBUs |

### 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

BUD LIGHT LONGHORN 16oz ALUMINUM BOTTLES

Budweiser | Bud Light | Coors | Coors Light | Miller Lite |

Shiner Bock | Pabst Blue Ribbon | Lone Star |

Michelob Ultra | Miller High Life | Budweiser Zero (N/A)

### HARD SELTZER

White Claw | Black Cherry | Watermelon 5%

OPEN DAILY  
11AM-10PM  
HAPPY HOUR  
M-F 3PM-6PM



## 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

### NACHOS | BEAN & CHEESE 11 | CHICKEN 15 |

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

## 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, 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

## 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 |

### 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

## 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

\*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

## GRILLED SALMON PLATE 20

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

# 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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SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS