



DAILY SPECIALS

SUNDAY

\$3 OFF GRILLED SALMON PLATE

MONDAY

\$3 OFF CHICKEN FRIED STEAK

TUESDAY

\$3 OFF GRILLED TUNA PLATE

WEDNESDAY

HOMEMADE CAJUN MEATLOAF

\$3 OFF SMOKED PORK CHOPS

THURSDAY

\$3 OFF ALL BURGERS

FRIDAY

\$3 OFF CATFISH PLATES

SATURDAY

\$3 OFF ETOUSOFTSHELL

NACHOS

SIGNATURE PORK NACHOS 17

BLACK BEANS | PULLED PORK | DICED RED ONION
COJITA CHEESE | HOMEMADE SALSA VERDE | CILANTRO

TRADITIONAL NACHOS

REFRIED BEANS | MONTERREY JACK & CHEDDAR CHEESE
DICED ONIONS | DICED TOMATOES | JALAPENOS

BEAN & CHEESE 13 | BLACKENED SHRIMP 17
GRILLED CHICKEN 17 | ADOBO SHREDDED BEEF 17

ALL NACHOS \$10 DURING HAPPY HOUR

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

FLIGHT TO LOUISIANA 25

Take a Trip to the Bayou!
A Cup of Cajun Gumbo, a Cup of Crawfish Etouffee,
and a Cup of Jambalaya. Served with French Bread

JAMBO | CUP 13 | BOWL 20

Your Choice of Cajun Gumbo, Shrimp Gumbo, or Crawfish
Etouffee made with Jambalaya rather than White Rice

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

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

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

SPICY CHICKEN SANDWICH 17

A Spicy Marinated Chicken Breast topped with Habanero BBQ Sauce, Chipotle Mayo, Pepper Jack Cheese, Grilled Onions & Jalapenos
Served with Lettuce, Tomato, Pickle, Onion, & Mayo. Includes Chips

BURGERS

SERVED WITH HOUSEMADE CHIPS

SALOON BURGER 16

½lb BEEF , TURKEY, or VEGAN BLACKBEAN PATTY*
Served with Lettuce, Tomato, Pickle, Onion, & Mayo.
Add Grilled Onions & Grilled Jalapenos |+2|

PATTY MELT 17

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

BUFFALO BLEU CHEESE BURGER 18

½lb BEEF , TURKEY, or VEGAN BLACKBEAN PATTY*
Bacon, Bleu Cheese Crumble and Frank’s Red Hot Buffalo Sauce

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

ROAST BEEF PO BOY 4inch 10 | 8inch 18

Our In House Marinated, Smoked, & Roasted Beef on Locally Baked French Bread
Served with Lettuce, Tomato, Pickle, Onion, & Homemade Horseradish Mayo

ADD 2 BOUDIN BALLS
TO ANY ENTRÉE FOR \$9

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

SHOAL SIGNATURES

REDFISH PONTCHARTRAIN 26

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

REDFISH CREOLE 26

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

GRILLED SALMON PLATE 26

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

GARLIC SHRIMP 22

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

ETOUSOFTSHELL 24

2 Soft Shell Crabs Smothered in Our Famous Crawfish Etouffee

SHRIMP REMOULADE 20

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

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

CAJUN BOILED SHRIMP PLATTER 30

A Full Pound of Jumbo Cajun Boiled Shrimp tossed in Cajun Butter,
Corn on the Cob, Boiled Red Potato, & a Half Link of Andouille Sausage
ONLY \$15 DURING HAPPY HOUR EVERYDAY 3PM-6PM!

BIG EASY ENTREES

INCLUDES GREEN BEANS & MASHED POTATOES w/ CREAM GRAVY

HOMEMADE CAJUN MEATLOAF 17
WEDNESDAYS ONLY 11AM-SOLD OUT

16oz SMOKED PORK CHOP 24

GRILLED TUNA PLATE* 24

CHICKEN PLATE GRILLED or FRIED 20

CHICKEN FRIED STEAK PLATE 20

FRIED SEAFOOD

BASKETS INCLUDE HUSHPUPPIES

PLATES INCLUDE HUSHPUPPIES, COLE SLAW, & RED BEANS w/ ANDOUILLE |+4|
SIDE SUBSTITUTION FOR AN ADDITIONAL CHARGE

THE ULTIMATE SEAFOOD PLATTER 50

Can’t Choose? No Problem! (4) Fried Catfish. (4) Fried Shrimp, (4) Fried Oysters, 40 Fried Crawfish Tails, a Fried Soft Shell Crab, and a 1/3 lb Cajun Boiled Shrimp served with Cole Slaw and Red Beans

COMBOS | PICK TWO 17 | PICK THREE 23 | PICK 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 |

SOFT SHELL CRAB | 2pc 16 | 3pc 23 | 4pc 30 |

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 7

with Vanilla Ice Cream 10

PECAN BROWNIE 10

Served with Vanilla Ice Cream

HOMEMADE BREAD PUDDING 10

Topped with Homemade Bourbon Vanilla Sauce

ABITA ROOT BEER FLOAT 7

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