

RAW BAR & SHELLFISH

Oysters on the Half Shell (Fresh from the Gulf) 1/2 doz. . . 7.99 doz. . . . 15.99

- Shrimp and Lobster Tail Portofino** Your choice: in a light tomato seafood broth or scampi style 15.99
- Oysters Rockefeller** 1/2 dozen with spinach cream sauce 12.99
- Seared Peppered Tuna Rolls** Ahi tuna wrapped with avocado and cucumber drizzled with wasabi cream and soy broth 16.99
- Texas Shrimp Cocktail** Shrimp in a citrus tomato sauce with fresh cilantro, lime and avocado 10.99
- Shrimp Cocktail** 12.99
- Crab, Avocado and Mango Tower** A layered savory delight, drizzled with basil oil 15.99

APPETIZERS

- Crab Cake** With tobiko dynamite sauce 16.99
- Oyster Bar Trash** Blackened shrimp with crabmeat 17.99
- Fried Calamari** Traditional style served with marinara sauce 11.99
- Crab and Spinach Stuffed Shells** With béchamel sauce and Parmesan cheese, in a roasted red pepper sauce 9.99
- Appetizer Sampler** Seafood Quesadilla, Shrimp Cabo and stuffed jalapeños 15.99
- Seafood Quesadilla** Shrimp, crab and crawfish with melted Pepper Jack cheese in a tortilla, served with corn pico relish 11.99
- Seafood Stuffed Jalapeños** HOT! HOT! HOT! 8.99
- Shrimp Cabo** Shrimp stuffed with Pepper Jack cheese, wrapped in bacon. Served with corn pico relish and roasted red pepper sauce 12.99
- Romano Crusted Asparagus** Crab & tomato bruchetta lemon butter 10.99

GUMBOS & BISQUES

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| Chicken and Sausage Gumbo | Small 7.25 | Large . . . 8.99 |
| Seafood or Shrimp Filé Gumbo | Small 7.99 | Large . . . 9.99 |
| Clam Chowder | Small 6.99 | Large . . . 8.99 |
| Crab Bisque | Small 7.99 | Large . . . 9.99 |
| Lobster Bisque | Small 9.99 | Large . . 10.99 |

SALADS

- House Salad** 7.99
- Caesar Salad** 8.99
- Steak Salad** Mixed greens, purple onion, egg, tomato, radishes, Parmesan cheese, hearts of palm and avocado served with Italian vinaigrette 14.99
- Tomato Caprese Salad** New style! Fresh mozzarella, basil, romaine heart spear and balsamic glaze over mixed greens 9.99
- Chicken, Apricot & Pecan Salad** A mayonnaise based salad served with romaine hearts and savory grape tomatoes 10.99
- BLT Salad** Applewood smoked bacon, Boston bibb lettuce, red and yellow tomatoes tossed in our Dijon vinaigrette 7.99
- With chicken 11.99
- Chopped Spinach Salad** With warm bacon dressing, chopped egg, bacon, mushrooms and radish 8.99
- Iceberg Wedge** With bacon, red and yellow tomatoes, and blue cheese dressing 9.99
- Beefsteak Tomato & Fresh Mozzarella** Red onion, basil and balsamic 9.99
- Shrimp & Crab Salad** Hearts of palm, red and yellow tomatoes in a basil balsamic glaze, drizzled with remoulade 18.99

PASTAS

Add blackening 1.25

- Frutti Di Mare** Shrimp, scallops, crawfish, and calamari tossed with angel hair pasta in a light tomato sauce 18.99
- Crab and Spinach Stuffed Shells** With béchamel sauce and Parmesan cheese, in a roasted red pepper sauce 19.99
- Shrimp or Chicken Fettuccine** Tossed in a creamy Alfredo sauce, topped with Parmesan and roma tomatoes 17.99

DISTINCTIVE DINING MENU

Available Sunday through Thursday only

\$29.99

STARTER

(Choice of one)

Seafood Gumbo • Caesar Salad

ENTRÉE

(Choice of one)

**Crab Stuffed Shrimp
Grilled Mahi Mahi**

**Chicken Romano
Shrimp Giuliani**

DESSERT

(Choice of one)

Pecan Pie • Chocolate Eruption

All items available a la carte

Ask your server for today's dessert selections

Espresso 3.25 • Cappuccino 4.25

Complement your salad or entrée

Add 4 Shrimp 5.99 • Add 2oz Crab 7.99 • Add Chicken 4.99

G = New Item • Bread is served upon request.

TODAY'S FRESH FISH SELECTION

We pride ourselves on serving the best fresh fish anywhere. Our Chefs will only prepare fish meeting our rigorous freshness and quality standards. All of our selections are Market price.

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|---|------------------------------------|--------------------------------------|--|
| <input type="checkbox"/> Chilean Sea Bass | <input type="checkbox"/> Tilapia | <input type="checkbox"/> Wahoo | <input type="checkbox"/> Grouper |
| <input type="checkbox"/> Speckled Trout | <input type="checkbox"/> Mahi Mahi | <input type="checkbox"/> Red Snapper | <input type="checkbox"/> Rainbow Trout |
| <input type="checkbox"/> Salmon | <input type="checkbox"/> Tuna | <input type="checkbox"/> Golden Tile | <input type="checkbox"/> Halibut |
| <input type="checkbox"/> Flounder | <input type="checkbox"/> Redfish | <input type="checkbox"/> Ling | |

FRESH FISH SPECIALTIES

- Redfish Louisianne** Blackened with crabmeat, crawfish, mushrooms and lemon shallot butter sauce 23.99
- Hazelnut Trout** Lightly breaded with a hazelnut crust, topped with grilled tomato salsa, shrimp and drizzled with lemon butter 21.99
- Grilled Mahi Mahi** Topped with avocado and roasted tomato salsa and served with Parmesan risotto and sauteed green beans 23.99
- Snapper Lafitte** Blackened snapper topped with shrimp, crabmeat, avocado and lemon butter served with coconut rice and roasted vegetables 25.99
- Grilled Salmon Ceretto** A savory sensation! Salmon grilled to order and topped with roasted mushrooms and tomatoes drizzled with lemon butter. Served with Parmesan risotto and sauteed green beans 22.99
- Blackened Catfish Étouffée** 19.99

SHRIMP • SHELLFISH

- Fried Shrimp** 18.99
- Broiled Shrimp** with Parmesan risotto 20.99
- Seafood Stuffed Shrimp** Baked or fried 18.99
- Pan Seared Scallops** Ginger soy sauce with Asian green beans 26.99
- Parmesan Shrimp** lightly breaded with Parmesan cheese and fried, served with a light tomato sauce 18.99
- Creamy Cornmeal Fried Oysters** 19.99
- King Crab Legs** 54.99
- Crab Cake Dinner** 29.99
- Cold Water Lobster Tail** (8 oz.) served with green beans and Parmesan risotto Market
- Shrimp Cabo** Shrimp stuffed with Pepper Jack cheese, wrapped in bacon. Served with corn pico relish and roasted red pepper sauce 18.99

PLATTERS

- Mixed Grill** The perfect combination! Crab cake, broiled shrimp over risotto and grilled Mahi Mahi with avocado and grilled salsa 31.99
- Del Mar** A Trio of Specials! Our famous Redfish Francese, Mahi Mahi topped with avocado and grilled salsa, lemon shallot butter sauce and 3 crab stuffed shrimp served with Parmesan risotto 29.99
- Fried Seafood Platter** Catfish, fried shrimp, stuffed shrimp, Parmesan shrimp and cornmeal oysters 26.99
- Fried Shrimp & Oysters** 19.99
- Shrimp Platter** Four of our favorites—Shrimp Giuliani, Shrimp Cabo, Crab Stuffed Shrimp and Fried Shrimp 25.99
- Fried Catfish** Dusted in seasoned cornmeal 16.99
- With shrimp 18.99

STEAKS • POULTRY

- Centercut Top Sirloin** (11 oz.) 18.99
- NY Strip** (12 oz.) 32.99
- Filet** (8 oz.) 32.99
- Ribeye** (12 oz.) 31.99
- Filet and Lobster Tail** Market
- Skewered Tenderloin Tips** paired with our most popular Shrimp Cabo 20.99
- Chicken Romano** Pan seared with a blend of Romano cheese and panko bread crumbs, served with lemon shallot butter and tomatoes . . . 17.99
- Char-Grilled Chicken Breast** Served with sauteed green beans and coconut ginger rice 16.99

SIGNATURE SELECTIONS

- Shrimp Enchiladas** Smothered with a roasted poblano cream sauce and melted Monterrey Jack cheese. Served with Texas rice and black bean soup 17.99
- With crab 21.99
- Crab Stuffed Shrimp** Crab stuffed shrimp served with Parmesan risotto 22.99
- Shrimp & Snapper Sugarosa** Pan sautéed Parmesan snapper topped with lump crab meat and jumbo shrimp served with fettuccine tossed in a rosa crème sauce 21.99
- Stuffed Flounder** Each delicious bite filled with seafood stuffing. Served with mashed potatoes and roasted vegetables 28.99
- Shrimp Giuliani** Parmesan crusted shrimp, topped with fresh Mozzarella cheese, served over a light tomato sauce 18.99
- Snapper Tuscano** Romano panko breaded with roasted artichoke hearts and tomato bruschetta lemon butter 24.99
- Crawfish Étouffée** 18.99

SIDE DISHES

- Creamed Spinach** 6.99
- Texas Rice** 2.50
- Roasted Vegetables** 3.99
- Asian Green Beans** 3.99
- Parmesan Risotto** 4.99
- Mashed Potatoes** 3.99
- Grilled Asparagus** 6.99
- Mini Bakers** 6.99

A suggested gratuity of 15% to 20% is customary. The amount of gratuity is always discretionary. Our staff will be happy to prepare your meal without butter or oils where possible. Willie G's is wholly owned by Landry's, Inc. CAUTION: There may be small bones or shells in some fresh fish and shellfish. Wines and various foods contain sulphites. Eating raw oysters may cause severe illness and even death in persons with liver disease, cancer and other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician.