



Mesquite Grill  Shuck Room

SEABROOK, TX

*Winner of
Bay Area Houston Magazine
"Best Seafood Restaurant"*

TOOKIES SEAFOOD

Mesquite Grill + Shuck Room

GRILLED OYSTERS

Pelicans ½ Dozen 12.99
Bacon, jalapeno and cheeses

Chorizo ½ Dozen 12.99
Bell peppers, chorizo and mozzarella cheese

Rocky's ½ Dozen 13.99
Shrimp and spinach in a creamy cheese sauce

Oysters Trio 13.99
Combination of Pelicans, Chorizo's and Rocky's

New Orleans Style

½ Dozen 11.99 Dozen 19.99

Topped with lemon garlic butter and parmesan cheese

Shoysters

Topped with grilled shrimp, lemon garlic butter and parmesan cheese ½ Dozen 13.99

Oyster D'Armes

Fried oysters on the half shell topped with artichoke butter and blackened shrimp ½ Dozen 14.99

Add lump crab meat to any 1/2 doz. oyster selection, 3.99

APPETIZERS

Ahi Tuna Tacos (4) 10.99
Raw sushi tuna with mango jicama and avocado tossed in a sweet soy glaze with wasabi cream

Shrimp Campechana 12.99
Chilled shrimp, pico and avocado in a southwest cocktail sauce

add fresh jumbo lump crab 3.99

Beach Balls (5) 8.99
Jalapenos stuffed with crab, shrimp and a blend of cheeses

Sautéed Mussels 9.99
Mussels sautéed in white wine, garlic, tomatoes, lemon, herbs and butter served with garlic bread

Lump Crab Cake 12.99
Lump crab cake served with lemon butter and remoulade

New Orleans BBQ Shrimp (7) 10.99
Gulf shrimp simmered in a Cajun spiced butter sauce served with fresh garlic bread

Holy Calamari 8.99
Calamari and jalapenos lightly fried, topped with parmesan cheese served with tartar and marinara

Fried Pickles 5.99
Dill pickle chips dusted in seasoned flour

Fried Crab Fingers (Seasonal) 11.99
Fresh Gulf Coast Blue Crab Fingers fried to a golden brown

Fresh Gulf Coast Oysters on the Half Shell 1/2 Doz 7.99 Doz 13.99
Freshly shucked and chilled on a bed of ice

Crabby Asparagus 11.99
Panko fried asparagus with artichoke butter sauce topped with blackened jumbo lump crab

Popcorn Shrimp 8.99
Fried or Buffalo style jumbo popcorn shrimp

Peel & Eat Shrimp 1/2 Doz 5.99 Doz 11.99
Chilled Gulf shrimp served with cocktail sauce

Fried Cheese Sticks (5) 6.99
Hand breaded mozzarella served with marinara

Boudin Balls (4) 6.99
Lightly fried and served with voodoo sauce

Spinach, Artichoke & Crab Dip 9.99
Spinach, artichoke and a blend of cheeses topped with pico and crab and served with tortilla chips

Fried Alligator 10.99
Tender Louisiana Gator lightly fried served served with homemade voodoo sauce

18% gratuity added to groups of 6 or more

There may be a risk associated with consuming raw oysters or any other raw protein products. If you suffer from chronic illness of the liver, stomach or blood or have other immune disorders, you should eat these products fully cooked.

SOUPS

Shrimp or Seafood Gumbo Cup 5.99 Bowl 9.99 <i>In a homemade dark roux with white rice</i>	Lobster Bisque Cup 6.99 Bowl 10.99 <i>A smooth rich lobster cream soup</i>
Gumbo Ya Ya (meal size portion) <i>Shrimp, oysters, fish, crab meat, Andouille sausage, okra, peppers and onions</i>	13.99

SANDWICHES

Beach Boys Po'Boys 12.99 <i>Shrimp, oyster or catfish with lettuce and tomatoes served with french fries and a side of remoulade</i>	Mesquite Grilled Burger 8.99 <i>Homemade beef patty cooked to perfection with all the trimmings and served with french fries</i>
T-Bird Sandwich 8.99 <i>Mesquite grilled chicken breast with all the trimmings and served with french fries</i>	Treehouse Tacos (3) 13.99 <i>Gulf shrimp or fish grilled, fried or blackened with pico, slaw, wonton strips, cotija cheese and cilantro cream. Served with Southern rice and black beans</i>

SALADS

Available mesquite grilled, blackened or fried

Groovy Garden Salad <i>Chicken</i> 11.99 <i>Shrimp</i> 14.99 <i>Mixed greens with tomatoes, cucumbers, carrots, red onions and homemade croutons</i>	Classic Caesar Salad <i>Chicken</i> 11.99 <i>Shrimp</i> 14.99 <i>Romaine lettuce, tossed in our house Caesar dressing topped with parmesan and homemade croutons</i>
Popeye's Spinach Salad <i>Chicken</i> 11.99 <i>Shrimp</i> 14.99 <i>Spinach tossed in a strawberry vinaigrette with oranges, strawberries, feta cheese, red onions, pecans and jicama</i>	Curley's Cobb Salad <i>Chicken</i> 11.99 <i>Shrimp</i> 14.99 <i>Mixed greens topped with bacon, boiled eggs, cheese, roma tomatoes, green onions and cucumbers</i>
Shrimp & Crab Tower <i>Gulf Shrimp and jumbo lump crab on top of an avocado, mango-pico relish, cucumbers, cheddar cheese and iceberg lettuce</i>	14.99

FRIED SEAFOOD DINNERS

All fried seafood dinners served with french fries and hush puppies

Gulf Shrimp (8) 14.99 (12) 17.99	Combo 17.99 <i>Choice of 2, catfish, shrimp or oysters</i>
Popcorn Shrimp 13.99	Shrimp Blimps (4) 17.99 <i>Shrimp wrapped around our signature seafood stuffing and deep fried</i>
Catfish Fillets (3) 14.99	Battleship Platter 24.99 <i>Catfish, shrimp blimp, fried shrimp, oysters, crawfish tails and a beach ball</i>
Coconut Shrimp (8) 15.99	
Gulf Oysters (12) 16.99	
PT Boat Platter 19.99 <i>Catfish, shrimp and oysters</i>	

SIDE ITEMS

Southern Rice 2.75	Coleslaw 2.75	Grilled Asparagus 3.99
Black Beans and Rice 2.75	Hush Puppies 2.75	Baked Potato 3.99
Linguine Alfredo 2.75	French Fries 2.75	Side Salad 3.99
Broccoli and Cheese 2.75	Mac n' Cheese 2.75	Side Caesar Salad 3.99
Red Beans & Rice 2.75	Spinach with Lobster Cream 2.75	Onion Rings 3.99
	Fresh Vegetable Medley 2.75	

MESQUITE GRILL

All grilled seafood selections served with Southern rice and fresh veggies

All grilled turf selections served with a baked potato and fresh veggies

Mahi Mahi	19.99	Jumbo Sea Scallops (4)	22.99
Atlantic Salmon	18.99	Gulf Red Snapper	26.99
Catfish Fillets	15.99	Gulf Shrimp	17.99
Marinated Chicken Breast	13.99	Top Sirloin (10 oz.)	18.99
Texas Redfish	22.99	Ribeye (14 oz.)	26.99

If you prefer, these may be pan sautéed, blackened or lemon peppered

TOPPINGS and ADD ON'S

Naked Crab	6.99	Pontchartrain	5.99	Etouffee	4.99
<i>Seasoned jumbo lump crab meat served with lemon butter</i>		<i>Lump crab meat in a mushroom cream sauce</i>		<i>Shrimp or crawfish tails in a caramelized onion butter sauce</i>	
Shrimp and Crab	5.99	Pico	5.99	Add Shrimp (5)	4.99
<i>Blackened shrimp and lump crab meat served with lemon butter</i>		<i>Crab and avocado pico in lemon butter sauce</i>		<i>Grilled, blackened, scampi or fried</i>	
Grilled Crab Cluster	10.99	Lobster Tail	14.99		

LOCAL FAVORITES

Shrimp Squealers (6)	21.99	Cajun Queen	18.99
<i>Shrimp with beach ball stuffing and fresh jalapeno wrapped in Applewood bacon. Served with Southern rice and fresh veggies</i>		<i>Crawfish etouffee paired with fried crawfish tails served with Southern rice</i>	
Broiled Stuffed Shrimp (4)	19.99	Shrimp Platter	22.99
<i>Shrimp wrapped around our signature seafood stuffing and then pan sautéed. Served with Southern rice and fresh veggies</i>		<i>Blackened, fried, squealers, blimp and scampi. Served with Southern rice and french fries</i>	
Shrimp Scampi	19.99	Pacific Rim Tuna	21.99
<i>Shrimp sautéed with garlic, white wine, lemon and finished with cream. Served with Southern rice and fresh veggies</i>		<i>Blackened seared tuna steak topped with shrimp, mango relish in a sweet soy glaze. Served with white rice and fresh veggies</i>	
Shrimp and State Grits	18.99	Jolie's Alfredo	Chicken 14.99 Shrimp 17.99
<i>Jumbo shrimp and Tasso ham sautéed in a seafood gravy served with butter crusted grits</i>		<i>A classic wine, garlic, parmesan cream sauce tossed with linguine pasta</i>	
Broiled Platter	24.99	Pasta La Vista	Chicken 14.99 Shrimp 17.99
<i>Broiled Gulf shrimp, stuffed shrimp, salmon, crab au gratin and a shrimp squealer. Served with Southern rice and fresh veggies</i>		<i>Linguine tossed with spinach, artichokes, mushrooms and roma tomatoes in a lemon garlic cream sauce</i>	
Stuffed Rainbow Trout	21.99	Grilled Snow Crabs	23.99
<i>Whole boneless Rainbow Trout stuffed with our seafood stuffing served with Southern rice and fresh veggies</i>		<i>Two Snow Crab clusters seasoned and grilled. Served with a baked potato</i>	
		Cold Water Lobster Tails	34.99
		<i>Served with a baked potato and fresh veggies</i>	