EXTRAS AND SUBSTITUTIONS

Corn on the Cob	\$1.50	Coleslaw	\$2.25
Potato	\$0.99	Dinner Roll	\$1.00
French Fries	\$3.99	Melted Butter	\$0.99
Seasoning	\$0.80	Sausage (6)	\$3.00
Mushrooms (6)	\$2.50	Onions	\$0.99
Steamed Rice	············\$1.50	Butterfly Shrimp (1)	····· \$1.99
Fried Oyster (1)	 \$1.70	Fillet Catfish or Tilapia	\$7.99
Steamed Veggies	\$3.50	Dirty Rice	\$4.50

KIDS MENU

Served with French Fries \$7

CHICKEN STRIPS | CATFISH NUGGETS | POPCORN SHRIMP

DESSERTS

Served with whipped cream and topped with a cherry.

PECAN PIE A LA MODE \$6.99

APPLE PIE A LA MODE \$6.99

SCOOP OF VANILLA ICE CREAM \$1.99

CHEESE CAKE \$6.99



BEVERAGES

(We carry Coca-Cola products)

FREE REFILL COLD DRINKS \$3.00

Coke, Diet Coke, Dr. Pepper, Lemonade, Root Beer, Sprite, Sweetened and Unsweetened Tea

NO REFILL COLD DRINKS

Topo Chico \$3.00

Fanta \$4.00

Mexican Coca-Cola \$4.00

Water Bottle \$2.00

Strawberry Lemonade \$3.50

Mango Lemonade \$3.50

Shirley Temple \$3.50

**Consuming raw on undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical condions

18% gratuity will be added to parties of 6 or more



APPETIZERS

BONE-IN WINGS Comes in orders of 6 & 10. Fried chicken wings tossed in your choice of sauce: buffalo mild, buffalo spicy, jala-mango, mango habanero, garlic lemon pepper, garlic parmesan, bbq, or honey sriracha. 6 Wings - \$8.99 / 10 Wings - \$12.99/ \$1.00 extra for 2 different sauces (can only split flavores in 10 count) / \$1.00 extra to do all drums or flats.

CAJUN EGG ROLLS (3) Fried egg rolls filled with crawfish, shrimp, pork & veggies. Served with remoulade sauce. \$8.29

SHRIMP DIABLO (6) Bacon wrapped shrimp with jalapeno and cream cheese, served with cocktail sauce. \$9.99

FRIED PICKLE SPEARS Crunchy pickle spears breaded and deep fried. \$8.99

CALAMARI Breaded fried squid served with marinara sauce. \$8.99

CAJUN FRIES Regular straight cut fries tossed in house Cajun seasoning. \$4.50 *Regular fries with no seasoning.* \$3.99 Add lemon pepper for \$1.00 extra.

HUSH PUPPIES (4) Fried seasoned cornbread. \$2.80

GUACAMOLE, SALSA AND CHIPS COMBO 8oz fresh roasted salsa, 8oz fresh guacamole mix with pico. \$12.99

ALLIGATOR BITES Served with remoulade sauce. \$12.99 *Remoulade Sauce: orange mayonnaise-based cajun dressing

FRIED MUSHROOMS (8) Battered mushrooms served with ranch dressing. \$7.99

TOSTADAS DE CEVICHE Two tostadas with your choice of shrimp fish or mixed ceviche. Served on a tostada with mayo, ceviche mixed with pico de gallo and topped with avocado.\$14.00

GUMBO Crawfish, shrimp, sausage, okra, white & green onions, celery. Small - \$6.99 | Large - \$9.99

BOUDIN BALLS (4) Pork and rice mix with seasonings shaped into balls, battered, and deep fried served with remoulade sauce. \$7.99

FISH TACOS (2) Two breaded or blackened fish fillet pieces on corn tortillas filled with shaved cabbage and cajun pico. drizzled with chipotle ranch. \$9.00

SHRIMP TACOS (2) Two breaded or blackened shrimp tacos on corn tortillas filled with shaved cabbage and cajun pico, drizzled with chipotle ranch. \$9.00

SHRIMP COCKTAIL Mexican style cocktail sauce mixed with avocado and pico de gallo. \$15.99

CEVICHE Your choice of tilapia fillets cut in little pieces, shrimp or mixed cooked in fresh lime juice along with tomatoes, onions and peppers. \$12.00

EL REY SAMPLER 2 Cajun egg rolls, 2 mushrooms, 2 fried pickles, 2 wings, 2 boudin balls, served with ranch and remoulade. \$13.99

CHEESE STICKS (6) 6 cheese sticks served with marinara sauce or ranch \$8.99

Monday Closed | Tues-Wed 12-9 | Thur-Sat 12-10 | Sun 12-9
1721 S Commerce St, Lockhart, TX 78644
www.facebook.com/inlockharttx

OYSTERS

OYSTERS ON THE HALF SHELL Served with lemon slices, cocktail sauce, horseradish, and crackers. **Market Price**

CHAR GRILLED OYSTERS Grilled on the shell with garlic-butter-white wine sauce and topped with parmesan cheese, 1/2 Dozen or Dozen **Market Price**

PICO OYSTERS Raw oysters on the shell topped with our special pico de gallo. 1/2 Dozen or Dozen **Market Price**

OYSTERS ROCKEFELLER Grilled on the shell. topped with a creamy spinach sauce and topped with parmesan. 1/2 Dozen or Dozen **Market Price**

CEVICHE OYSTERS Fresh raw oysters on the half shell topped with our delicious ceviche. Served with lemons and crackers. **Market Price**

CAJUN PLATTERS

Served with your choice of 2 sides

CHOOSE YOUR COMBO PLATE Choose between blackened or fried tilapia, catfish, shrimp, or fried oysters. Served with hushpuppies. Choose 2 for \$18.99 or 3 for \$24.99

RIBEYE STEAK 10oz Ribeye steak cooked to your liking. \$20.99

RIBEYE STEAK AND SHRIMP COMBO 4 Fried or blackened shrimp and ribeye steak cooked to your liking. \$23.99

FRIED OYSTERS (10) Served with tartar sauce. \$15

BUTTERFLY SHRIMP Can do 1/2 blackened, 1/2 fried butterfly shrimp on request. \$15.99

CHICKEN FINGERS BASKET 5 Chicken tenders served with french fries and ketchup. \$13.99

CRAB CAKES (3) 3 crab cakes served with french fries and remoulade sauce. \$12.99

CATFISH/TILAPIA (1 FILET) Blackened or fried fillet served with hush puppies. \$14.99

SIDES

Salad, Coleslaw, French Fries, Cajun Fries, Corn on the Cob, Potatoes with Garlic Butter, Steamed Veggies, Dirty Rice, & Steamed Rice.

SALADS & SOUPS

EL REY SALAD Salad mix of romaine and iceburg lettuce topped with cucumber, tomato, avocado, croutons, with fish \$12.99 or shrimp \$13.99

CAESAR SHRIMP SALAD Crisp romaine, croutons and parmesan cheese, tossed in caesar dressing, with (5) blackened shrimp \$14.99

BUFFALO CHICKEN SALAD A mix of romain and iceberg lettuce, tomatoes, onions, purple cabbage, and carrots with fried chicken tossed in buffalo sauce. \$12.99

SIDE CAESAR SALAD Small portion of caesar salad (only veggies). \$4.99

SIDE HOUSE SALAD Small portion of shack salad (only veggies). \$3.99

FISH SOUP Smooth sea broth with chunks of catfish fillet, cabbage, carrots, celery, onions, and potatoes. Cup \$8.99 / Bowl \$14.99

SHRIMP SOUP Smooth sea broth with shrimp, cabbage, carrots, celery, onions, and potatoes. Cup \$8.99 / Bowl \$16.99

SEAFOOD SOUP BOWL Smooth sea broth with shrimp, fish, octopus, mussels, crab, cabbage, carrrots, celery, onions, and potatoes. Cup \$9.99 / Bowl \$19.99

DRESSING OPTIONS:

Italian | Ranch | Caesar | Thousand Island

CAJUN ENTREES

All entrees are ready pre-made and cannot modify any ingredients

CRAWFISH ÉTOUFFÉE A thick crawfish stew made with celery, bell peppers, onions, mushrooms, served with a scoop of rice on top, dinner roll on the side, and topped with green onions. Large \$10 / Small \$6

JAMBALAYA Cajun rice with andouille sausage, shrimp, celery, bell peppers, white onions and topped with green onions. Large \$10.99 / Small \$6

SPECIALTY DISHES

CATCH OF THE DAY Lightly blackened catfish fillet served on a bed of white rice topped with shrimp and crawfish étoufeé, served with 2 dinner rolls, \$16.99

SHRIMP TACO PLATTER 3 fried or blackened shirmp tacos on corn tortillas, filled with shaved cabbage and cajun pico, drizzled with chipotle ranch, served with a side of dirty rice. \$14.99

FISH TACO PLATTER 3 fried or blackened catfish tacos on corn tortillas, filled with shaved cabbage and cajun pico, drizzled with chipotle ranch, served with a side of dirty rice. \$14.99

DIABLO SAUCE SHRIMP Blackened shrimp covered with our own extra spicy diablo sauce, served with white rice, and dinner rolls. \$16.99

SHRIMP PASTA Garlic and butter infused shrimp in a flavorful cream sauce, tossed with mixed veggies over pasta. (or substitute with fried chicken strips) \$16.99

CAMARONES BRAVOS Blackened shrimp cooked in spicy chipotle habanero sauce served with steamed rice, and avocado salad and corn tortillas. \$18.99

PO'BOYS & BURGERS

PO'BOYS

Served with your choice of regular or cajun fries.

SHRIMP \$12.99

Can be blackened on request

OYSTER \$14

CATFISH (1) \$12.50

Can be blackened on request

CLASSIC BLT

Mayo, lettuce, tomato, and bacon on toasted white sandwich bread. Served with french fries. \$8.99

HAMBURGER (1/2 POUND PATTY)

Served with lettuce, tomato, onions, pickles, mayo, & mustard. Served with regular or cajun fries. \$10.99 Double Meat - \$15.99

ADD YOUR FAVORITE:

Cheese 75¢ | Mushrooms 75¢ | Avocado \$1.25 Bacon \$1.50 | Jalapeños 50¢

GARLIC-PARMESAN SHRIMP Eight-16/20 buttergarlic-sherry wine-red pepper sauteed shrimp topped with parmeasan cheese, served with dirty rice, dinner roll and a side salad, \$15.99

CREAMY JALAPEÑO DISH Your choice of blackened tilapia or shirmp, smothered in a creamy jalapeño sauce with mushrooms and onions, served with steamed rice, steamed vegetables, and dinner rolls. \$18.99

MOJARRA FRITA A whole fried tilapia served with dirty rice, french fries, and a small salad. \$16.99

LEMON PEPPER TILAPIA 7/9 oz tilapia fillet marinated with mustard and lemon pepper then grilled. Served with your choice of 2 sides. \$15.99

TILAPIA A LA DIABLA 7/9 oz tilapia fillet cooked in a red caliente habanero salsa, served with steamed rice, avocado slices and tortillas. \$18.99

HOT FROM THE POT

Prices might change due to seasonal price changes

CRAWFISH

Minimum 1lb. Every 2lbs. served with 1 corn, 1 potato. 4 pieces of mushroom, and 4 thin pieces of sausage. ** Market Price**

SHRIMP

Head on 16-20 shrimps sold per lb. ** Market Price**

HEADLESS SHRIMP

Served with 1 potato and onion ** Market Price**

BOILED PEELED SHRIMP

Each lb. served with 1 potato, 1 corn, an order of sausage, and a boiled egg ** Market Price**

KING CRAB LEGS

2-3 legs per lb, served with 1 corn and 1 potato ** Market Price**

SNOW CRAB LEGS

5-7 legs per lb, served with 1 corn and 1 potato. ** Market Price**

MUSSELS (GREEN) ** Market Price**

FROZEN CRAWFISH ** Market Price**