



**D I N N E R**

# APPETIZERS

**FRIED DILL PICKLES** WITH RANCH DRESSING \$7 V

**RATTLESNAKE BITES** FLAME ROASTED JALAPENOS STUFFED WITH GRILLED SHRIMP, WRAPPED IN BACON. SERVED WITH RANCH DRESSING \$12 G

**SUGAR REEF COCONUT SHRIMP** FRIED TO GOLDEN PERFECTION SERVED WITH SWEET AND SPICY HORSERADISH-ORANGE MARMALADE SAUCE \$11

**CORN DOGS** PLUMP AND JUICY \$4 EACH

**SWEET POTATO FRIES** SPRINKLED WITH PECANS AND SERVED WITH CREAMY HONEY-DIJON DIPPING SAUCE \$8 G/V

**BUFFALO CHICKEN FINGERS** WITH CARROTS, CELERY AND BLEU CHEESE \$11

**PEARL STREET OYSTERS** A HALF-DOZEN FRESH-SHUCKED BLUE POINTS BROILED WITH CILANTRO-LIME BUTTER, BREADCRUMBS AND PARMESAN \$16

## CHICKEN WINGS

SMOKED & GRILLED

WITH CARROTS, CELERY AND CHIPOTLE-RANCH

OR

TRADITIONAL BUFFALO

WITH CARROTS, CELERY AND BLEU CHEESE

8 PIECES \$10 16 PIECES \$17 G

## HAND-CUT TORTILLA CHIPS

WITH YOUR CHOICE OF OUR HOUSE-MADE SALSAS

CHILE CON QUESO \$12 G/V

PATRICK'S PULLED PORK QUESO \$15 G

GUACAMOLE \$8 G/V

TEXAS CAVIAR (OUR BLACK-EYED PEA SALSA), FRESH PICO DE GALLO OR ADOBE SAUCE \$5 EA G/V

**BUTTERMILK-BATTERED ONION RING TOWER** WITH RANCH & KETCHUP \$9

## SEAHORSE NACHOS

HAND-CUT TORTILLA CHIPS, BLACK BEANS, JACK CHEESE, JALAPEÑOS, PICO DE GALLO, GUACAMOLE AND SOUR CREAM

**BLACK BEANS** \$12 G/V

**CHIMAYO GRILLED CHICKEN** \$15 G

**PULLED PORK** \$16 G

**GRILLED SHRIMP** \$17 G

**BLACK ANGUS GROUND BEEF** \$16 G

### HURRICANE

A LITTLE BIT OF ALL OF THE ABOVE  
\$20 G

## QUESADILLAS

YOUR CHOICE OF FILLING WITH JACK CHEESE AND ADOBE SAUCE. PICO DE GALLO, GUACAMOLE AND SOUR CREAM ON THE SIDE

**CHIMAYO GRILLED CHICKEN** \$13

**BLACKENED SHRIMP** \$15

**PULLED PORK** \$14

**BLACK BEAN** \$10 V

**JACK CHEESE** \$10 V

CHOICE OF ORIGINAL FLOUR TORTILLA

OR GLUTEN-FREE CORN TORTILLAS

OR WHOLE WHEAT TORTILLAS

# SEAHORSE SLIDERS

FOUR DELICIOUS BITE-SIZED SANDWICHES ON BRIOCHE BUNS WITH FRIES

**BLACK ANGUS BURGER** FROM PAT LA FREIDA \$10/ADD CHEDDAR CHEESE \$11

**OYSTER PO' BOY** WITH JALAPENO-TARTAR AND A PICKLE \$12

**PULLED PORK** HOUSE-SMOKED-WITH COLESLAW & TANGY BBQ SAUCE \$10

G *EQUALS GLUTEN-FREE!* V *EQUALS VEGETARIAN!*

# SOUP

## SHRIMP BISQUE

HOUSE-MADE CROUTONS FLOAT IN A SEA OF CREAMY PINK BLISS \$8.50 / \$12

## CONEY ISLAND BEEF CHILI

GROUND BEEF SIMMERED WITH RED BEANS & SPICES, TOPPED WITH CHEDDAR, SOUR CREAM, CHOPPED ONIONS & JALAPENOS \$8 / \$11

TODAY'S SOUP MARKET PRICED

# SALADS

SEAHORSE PINEAPPLE-CITRUS VINAIGRETTE, 1000 ACRE, RANCH, BLEU CHEESE, CHIPOTLE-RANCH, HONEY-MUSTARD, LEMON POPPYSEED OR OLIVE OIL & VINEGAR

## FIELD GREENS

MIXED GREENS, SHAVED CARROTS, TOMATOES, RADISH, CUCUMBERS AND PEPPERS \$7 G/V

## BURRITO BOAT

BROWN RICE, BLACK BEANS, DICED TOMATOES, SHREDDED LETTUCE, PICKLED JALAPEÑOS, JACK CHEESE AND AVOCADO \$11 G/V

## ALL CHOPPED UP

CRISP ROMAINE, AVOCADO, SCALLIONS, TOMATOES, JACK CHEESE, SLICED GREEN APPLE AND PECANS WITH LEMON POPPY SEED VINAIGRETTE \$12 G/V  
WITH BACON & GRILLED CHICKEN \$15 G WITH BACON & GRILLED SHRIMP \$17 G

ADD GRILLED OR BLACKENED SHRIMP OR HOUSE SMOKED PULLED PORK \$6 EACH G  
ADD GRILLED OR BLACKENED FISH OR GRILLED CHICKEN \$4 EACH G

# BEACH BASKETS

ALL BASKETS COME WITH LETTUCE, TOMATO, ONION, PICKLES, COLESLAW AND FRENCH FRIES

**LOUISIANA PO' BOYS** CRACKER-MEAL FRIED ON A BUTTERED AND TOASTED BAGUETTE.  
SERVED WITH OUR HOUSE-MADE JALAPENO TARTAR SAUCE.

CHOOSE OYSTER, SHRIMP OR FISH \$17

**PULLED PORK SANDWICH** HOUSE SMOKED SHOULDER, PULLED AND DRESSED WITH  
EASTERN NORTH CAROLINA BBQ SAUCE \$14

**WHITE FISH REUBEN** GRILLED FISH, MELTED SWISS CHEESE, SAUERKRAUT AND  
1000 ACRE DRESSING ON BUTTERED AND TOASTED RYE \$16

**BUFFALO-STYLE OR BBQ CHICKEN SANDWICH** DEEP-FRIED AND DIPPED IN  
TANGY BUFFALO SAUCE THEN TOPPED WITH CRUMBLLED BLEU CHEESE OR  
GRILLED AND BRUSHED WITH OUR HOUSE-MADE BBQ SAUCE \$14

**COWGIRL HALF-POUND BURGER** CERTIFIED ANGUS BEEF FROM PAT LAFRIEDA.  
GRILLED TO ORDER \$14

**CONEY ISLAND DUNE DOGS** TWO! SMOTHERED IN GROUND BEEF CHILI,  
CHEDDAR CHEESE, DICED ONIONS, JALAPEÑOS \$14

SANDWICH TOPPINGS: \$2.00 EACH  
AMERICAN, CHEDDAR, SWISS, JACK, BLEU CHEESE, BACON, SAUTEED ONIONS, PICO DE GALLO  
AVOCADO (\$2.50) OR GUACAMOLE (\$2.50)

# MAIN COURSE

## BLACKENED FISH TACO TRIO

BLACKENED BASA FILET WITH COLESLAW, MANGO COULIS, JALAPEÑO TARTAR SAUCE AND FRIED CAPERS CRISPY OR SOFT CORN (GLUTEN FREE) OR SOFT WHOLE WHEAT FLOUR TORTILLAS

**\$17**

## BAYSIDE BURRITO

OUR SLOW-SIMMERED BLACK BEANS, CITRUS BROWN RICE, PICO DE GALLO, JALAPEÑOS AND JACK CHEESE IN A LARGE FLOUR TORTILLA.

WITH A SIDE SALAD **\$13 V**

SMOTHERED WITH SALSA VERDE AND JACK **\$14 V**

ADD CHICKEN OR HOUSE-SMOKED PORK

**\$15 DRY / \$17 WET**

## SHRIMP & GRITS

BOUNTIFUL SHRIMP SAUTÉED IN BACON, BUTTER AND HOT SAUCE AND SERVED OVER OUR CREAMY GRITS. A LOW COUNTRY CLASSIC **\$18 G**

## CHICKEN FRIED CHICKEN

A BONELESS BREAST BATTERED AND FRIED. SERVED WITH MASHED POTATOES, CREAM GRAVY AND VEGGIE OF THE DAY

**\$17**

## BABY BACK RIBS

RUBBED WITH OUR SPECIAL BLEND OF SPICES AND SMOKED IN HOUSE.

SERVED WITH OUR OWN BBQ SAUCE, MASHED POTATOES, CREAM GRAVY AND COLESLAW

HALF RACK **\$17** OR FULL RACK **\$22**

G GLUTEN FREE EXCEPT GRAVY

## BLACKENED WHITE FISH DINNER

SUSTAINABLY FARMED BASA FILET SERVED WITH CITRUS BROWN RICE AND VEGGIE OF THE DAY

**\$17 G**

## BUTTERMILK CHANNEL BASKETS

OUR SOUTHERN-FRIED SEAFOOD BASKETS ARE NAMED FOR THE SMALL STRAIGHT SEPARATING GOVERNOR'S ISLAND FROM BROOKLYN. EACH COMES WITH OUR JALAPEÑO TARTAR SAUCE, FRIES, SLAW AND MALT VINEGAR

### FISH AND CHIPS

SUSTAINABLY FARMED BASA FILET, BUTTERMILK-BATTERED AND FRIED **\$16**

### FRIED OYSTER BASKET

EIGHT BLUE POINT OYSTERS IN OUR LOUISIANA-STYLE CRACKER-CORNMEAL CRUST **\$19**

### SHRIMP AND CHIPS

TEN SHRIMP IN OUR LOUISIANA-STYLE CRACKER-CORNMEAL CRUST **\$18**

### THE BUTTERMILK BARGE

THE CAPTAIN'S PLATTER! SHRIMP, OYSTERS AND FISH COMBO **\$21**

## TEXAS TACO TRIO

CHOOSE CRISPY OR SOFT CORN G  
OR SOFT WHOLE WHEAT FLOUR TORTILLAS  
OR LETTUCE WRAPS

WITH SHREDDED LETTUCE, JACK CHEESE,  
FRESH PICO DE GALLO, RICE  
AND BLACK BEANS

GROUND BLACK ANGUS BEEF

GRILLED SHRIMP

SOUTHERN FRIED FISH

CHIMAYO CHICKEN

PULLED PORK WITH TANGY SAUCE & SLAW

**YOUR CHOICE \$16.50**

SORRY, NO MIX 'N' MATCH

THREE BLACK BEAN TACOS **\$13.50 V**

## ENCHILADAS

TWO CORN TORTILLAS  
WITH FILLING OF YOUR CHOICE

JACK CHEESE G/V

SHREDDED CHICKEN G

GROUND BLACK ANGUS BEEF G

SORRY, NO MIX 'N' MATCH

CHOOSE

**ROJO (RED), VERDE (GREEN) SAUCE,**

OR ONE **RED**/ONE **GREEN**

JACK CHEESE, SLICED AVOCADO, SOUR CREAM,  
THINLY SLICED ONION & RADISH. SERVED WITH  
RICE AND BLACK BEANS

**\$16**



## SIDES

YOUR CHOICE \$4.25

- 4 WHOLE WHEAT FLOUR TORTILLAS V
- 5 SOFT CORN TORTILLAS G/V
- BEEF CHILI (+ \$3.75) G
- CITRUS BROWN RICE & BLACK BEANS G/V
- CHEESE GRITS G/V
- COLESLAW G/V
- FRENCH FRIES G/V
- HAND-CUT TORTILLA CHIPS G/V
- MAC 'N' CHEESE (ADD \$2.00) V
- MASHED POTATOES AND CREAM GRAVY
- PULLED PORK (+ \$3.75) G
- SIDE SALAD WITH CHOICE OF DRESSING G/V
- SWEET POTATO FRIES (ADD \$2.00)
- WITH PECANS & HONEY-MUSTARD SAUCE G/V
- VEGGIE OF THE DAY V

## DRINKS

FRESH SQUEEZED SPARKLING

LEMONADE - LIMEADE - ORANGEADE

PINK GRAPEFRUIT ADE \$3.50

STRAWBERRY LEMONADE \$4

COKE, DIET COKE, SPRITE, GINGER ALE  
OR ROOT BEER ON TAP (FREE REFILLS) \$3  
GOSLING'S GINGER BEER IN A CAN \$3.50  
MOUNTAIN DEW OR DR PEPPER CAN \$2.50

FRESHLY BREWED ICED TEA \$2.50

ORGANIC FAIR TRADE FRESHLY GROUND  
SUMATRA COFFEE \$3

FRESHLY GROUND DECAF \$3

TEA OR HERBAL TEA \$2.50

FRESHLY SQUEEZED ORANGE JUICE  
5 oz \$4/11 oz \$6

## DESSERTS

MADE FRESH DAILY

ASK ABOUT OUR SEASONAL SPECIALS!

COWGIRL'S FAMOUS ICE CREAM

BAKED POTATO

\$8 G/V

COCONUT CUSTARD PIE \$6 V

STEVE'S FAMOUS KEY LIME PIE \$6 V

PEANUT BUTTER-PRETZEL PIE \$6 V

RONNYBROOK FARMS ORGANIC VANILLA

ICE CREAM \$4.50 G/V

CALLEBAUT CHOCOLATE BROWNIE \$4 V

A LA MODE \$2 G/V

PARTIES OF SIX OR MORE ARE SUBJECT TO A 20% GRATUITY  
PLEASE, NO MORE THAN THREE CREDIT CARDS PER TABLE  
PLEASE ALERT YOUR SERVER TO ANY ALLERGIES BEFORE SERVING