

# The West End Marina & Restaurants

Sea Isle Style...

## TOTALLY CHILL START

### FRESH TUNA TOSTADA

Fresh tuna, avocado, Gulf shrimp, crispy tostada, lime herb crema \$17

### CEVICHE

Fresh shrimp, Gulf fish, crab, tomato, cucumber, jalapeño, leche de tigre \$15

### CAMPECHANA

Fresh shrimp, Gulf blue crab, pico de gallo, cocktail sauce \$13

### PEEL 'N' EAT JUMBO SHRIMP

9 shrimp, cajun boiled, chilled \$13

### SHRIMP KISSES

Jumbo shrimp, applewood smoked bacon, jalapeño, pepper jack cheese, pico de gallo, citrus sauce \$16

### CHIPS & QUESO

White cheese, pico de gallo, salsa, corn chips \$9

### FRIED PICKLES

Crispy pickles, ranch \$8

### SPICY WINGS

8 wings, your choice of smoked or buffalo \$11

## BEACHIN' BEGINNINGS

### BOUDIN & BRIE EGGROLLS

Boudin, brie cheese, chimichurri \$13

### SEAFOOD NACHOS

Shrimp, crab, pico, queso, beans, fresh herbs \$15

### CHICKEN & SAUSAGE GUMBO

Chicken, andouille sausage, trinity, rice cup \$6 bowl \$10

### SEAFOOD GUMBO

Shrimp, crab, andouille sausage, popcorn rice cup \$7 bowl \$11

## SEA ISLE-FAMOUS SIGNATURE SALADS

### HOUSE SALAD

Iceberg lettuce, cherry tomato, cucumber, croutons, carrots \$8 • Add chicken \$7 or shrimp \$8

### CAESAR

Romaine, croutons, parmesan, Caesar dressing \$9

### SEAFOOD COBB

Heritage greens, shrimp, bacon, cucumber, tomato, blue cheese crumbles, watermelon radish, blue crab, lemon parmesan dressing \$18

### WEST END SALAD

Mixed greens, avocado, tomato, cucumber, carrots, seasonal fruit, nuts, feta cheese, croutons \$12

### WEDGE

Iceberg lettuce, bacon, tomato, blue cheese crumbles, croutons, ranch \$10

## SOUTHERN FRIED SEAFOOD

SERVED WITH FRIES

### SEAFOOD PLATTER

Crispy flounder, shrimp, oyster \$28

### FISH & CHIPS

Beer battered flounder, malt vinegar \$18

### JUMBO FRIED SHRIMP

Big golden fried shrimp \$23

### FRIED OYSTERS

Cornmeal style Galveston Bay Oysters \$24

### COCONUT SHRIMP

Big shrimp, coconut, coleslaw, mango habañoero sauce \$26

## CHEF'S FAVORITES

SERVED WITH MASHED POTATOES & VEGGIES

### CHEF'S SPECIAL

Chef Eric Aldis freshly sourced daily seafood feature - Market

### GULF RED SNAPPER

Fresh red snapper, lump blue crab, lemon caper artichoke sauce \$38

### REDFISH ON THE HALF SHELL

Fresh redfish, big shrimp, avocado, pico in citrus butter \$32

### GRILLED BIG OLE SHRIMP

Giant shrimp, garlic, salsa verde citrus \$26

### CRAB LEGS

1 1/2 pound of seasoned Alaskan snow crab Market

### FISH OR SHRIMP TACOS

Grilled fish or shrimp, served with rice & beans \$18

## BETWEEN THE BUN

SERVED WITH FRIES

### CHEESEBURGER

1855 ground beef, cheese, Artisan bun, lettuce, tomato, pickle, onion, \$14 • Add bacon or avocado \$1

### OYSTER, SHRIMP OR FISH PO-BOY

Seafood, dressed, remoulade, french bread \$16

### ROAST BEEF PO-BOY

1855 beef, mushroom gravy, dressed, french bread \$14

### JERK CHICKEN PO-BOY

Jerk-seasoned chicken, bacon, pico, cheese, chipotle mayo \$13

## STEAKS & MORE

SERVED WITH MASHED POTATOES & VEGGIES

### FILET MIGNON

Perfectly cooked \$44  
Have it *Sea Isle Style* + \$9

### BIG TEX CHICKEN FRIED STEAK

1855 beef, brown and cream gravy \$17

### CHICKEN BREAST

Grilled double chicken breast, avocado, pico, garlic and lemon butter \$18