

The West End Marina & Restaurants

Sea Isle Style...

TOTALLY CHILL START

FRESH TUNA POKE

Fresh Yellow Fin tuna, cucumber, carrots, sesame ginger vinaigrette, crispy wonton chips \$17

CEVICHE

Shrimp tower - lettuce, avocado, mango, shrimp \$15

CAMPECHANA

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

PEEL 'N' EAT JUMBO SHRIMP

9 shrimp, cajun boiled, chilled \$13

CHEF FEATURED CHILLED SAMPLER – Market

Ask your server for today's selection

SHRIMP KISSES

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

CHIPS & QUESO

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

FRIED PICKLES

Crispy pickles, ranch \$9

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

CREOLE GUMBO

Shrimp, chicken, andouille sausage, trinity, rice cup \$6 bowl \$10

LOBSTER BISQUE

The Marina's own rich, creamy, made-in-house, lobster bisque cup \$8 bowl \$12

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 MARINA SALAD

Mixed greens, avocado, tomato, cucumber, carrots, seasonal fruit, nuts, feta cheese, croutons \$14

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 \$19

JUMBO FRIED SHRIMP

Big golden fried shrimp \$23

FRIED OYSTERS

Cornmeal style Galveston Bay Oysters \$24

COCONUT SHRIMP

Big shrimp, coconut, 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 \$35

NOLA BBQ SHRIMP

Gulf shrimp, garlic, herbs, creole spices, beer & butter sauce, toasted French bread \$26

CRAB LEGS

1 1/2 pound of seasoned Alaskan snow crab Market

FISH OR SHRIMP TACOS

Fish or shrimp, grilled or fried, served with rice & beans \$19

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

BLACKENED CHICKEN CLUB

Blackened chicken, Fontina fondue, bacon, lettuce, tomato, chipotle mayo, Texas toast \$13

STEAKS & MORE

SERVED WITH MASHED POTATOES & VEGGIES

RIBEYE -18oz

1855 Farms Certified Angus Perfectly cooked \$39 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