

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

Fish & shrimp tower - citrus, lettuce, mango, avocado \$16

CAMPECHANA

Fresh shrimp, Gulf blue crab, pico de gallo, cocktail sauce \$15

PEEL 'N' EAT JUMBO SHRIMP

10 shrimp, cajun boiled, chilled \$14

CHEF FEATURED CHILLED SAMPLER – Market

Ask your server for today's selection

SEAFOOD NACHOS

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

CHIPS & QUESO

White cheese, pico de gallo, corn chips \$10

FRIED PICKLES

Crispy pickles, ranch \$9

SPICY WINGS

8 wings, your choice of smoked or buffalo \$13

CRISPY CALAMARI

Buttermilk marinated, lightly fried, homemade marinara \$14

BEACHIN' BEGINNINGS

BOUDIN & BRIE EGGROLLS

Boudin, brie cheese, chimichurri \$14

SHRIMP KISSES

Jumbo shrimp, applewood smoked bacon, jalapeño, pepper jack cheese, pico de gallo, Cajun BBQ drizzle \$16

CREOLE GUMBO

Shrimp, chicken, andouille sausage, trinity, rice cup \$8 bowl \$13

SEAFOOD BISQUE

The Marina's own rich, creamy, sherry, made-in-house, shrimp and crab cup \$8 bowl \$13

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 GREEK SALAD

Mixed greens, bell pepper, fresh cucumber, baby heirloom tomatoes, kalamata olives, feta cheese \$12

WEDGE

Iceberg lettuce, bacon, tomato, blue cheese crumbles, croutons, ranch \$12

SOUTHERN FRIED SEAFOOD

SERVED WITH FRIES

SEAFOOD PLATTER

Crispy shrimp, fish, Gulf oysters \$32

FISH & CHIPS

Beer battered flounder, malt vinegar \$20

JUMBO FRIED SHRIMP

Big golden fried shrimp \$25

FRIED OYSTERS

Cornmeal style Galveston Bay Oysters \$26

COCONUT SHRIMP

Big shrimp, coconut, mango habañero sauce \$26

CHEF'S FAVORITES

SERVED WITH MASHED POTATOES & VEGGIES

CHEF'S SPECIAL

Freshly sourced daily seafood feature - Market

GULF RED SNAPPER

Fresh red snapper, lemon caper artichoke sauce \$37

REDFISH ON THE HALF SHELL

Fresh redfish, avocado, pico, in a citrus butter \$36

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 \$21

BETWEEN THE BUN

SERVED WITH FRIES

CHEESEBURGER

1855 ground beef, cheese, Artisan bun, lettuce, tomato, pickle, onion, \$15 • Add bacon or avocado \$1

OYSTER, SHRIMP OR FISH PO-BOY

Seafood, dressed, remoulade, french bread \$17

ROAST BEEF PO-BOY

1855 beef, mushroom gravy, french bread \$16

BLACKENED CHICKEN CLUB

Blackened chicken, Fontina fondue, bacon, lettuce, tomato, chipotle mayo \$15

STEAKS & MORE

SERVED WITH MASHED POTATOES & VEGGIES

SALTWATER COWBOY TRIO

House-smoked baby back ribs, grilled chicken, shrimp kisses \$29

BIG TEX CHICKEN FRIED STEAK

1855 beef, brown and cream gravy \$18

CHICKEN BREAST

Grilled double chicken breast, avocado, pico, garlic and lemon butter \$19