



The West End Marina & Restaurants

Sea Isle Style...



TOTALLY CHILL START

- CAMPECHANA** \$15
Fresh shrimp, pico de gallo, cocktail sauce, chimichurri
- CEVICHE** \$16
24 hour citrus marinated fish and shrimp, mango, avocado, pico
- PEEL 'N' EAT JUMBO SHRIMP** \$14
10 shrimp, cajun boiled, chilled
- SMOKED SALMON DIP** \$15
Perfect mixture of hickory smoked salmon, cream cheese, fresh herbs, and capers, served with toast points and pickled tomatoes and purple onions
- CHEF FEATURED CHILLED SAMPLER** Market
Ask for today's selection

BEACHIN' BEGINNINGS

- CAJUN NACHOS** \$15
Shrimp, chicken, sausage, pico, queso, beans
- CHIPS & QUESO** \$10
3-cheese, pico de gallo, white corn chips
- FRIED PICKLES** \$10
Crispy pickles, ranch
- SPICY WINGS** \$14
8 wings, your choice of smoked or buffalo
- CRISPY CALAMARI** \$15
Buttermilk marinated, lightly fried, homemade marinara
- BOUDIN & BRIE EGGROLLS** \$16
Boudin, brie cheese, chimichurri
- SHRIMP KISSES** \$16
Jumbo shrimp, smoked bacon, jalapeño, pepper jack cheese, pico de gallo, Cajun BBQ drizzle
- CREOLE GUMBO**
Shrimp, chicken, andouille sausage, trinity, rice
• cup \$9 • bowl \$14
- CRAWFISH ETOUFFEE**
Crawfish, roux, creole seasonings
• cup \$10 • bowl \$15

SEA ISLE-FAMOUS SIGNATURE SALADS

- HOUSE SALAD** \$8
Mixed greens, cherry tomato, cucumber, croutons, carrots ~ Add chicken \$8 or shrimp \$9
- SEAFOOD COBB** \$19
Mixed greens, shrimp, bacon, cucumber, tomato, blue cheese crumbles, purple onion, carrots, blue crab, lemon parmesan dressing
- WEST END GREEK SALAD** \$13
Mixed greens, red & green bell pepper, fresh cucumber, baby cherry tomatoes, kalamata olives, feta cheese
- CAESAR** \$9
Romaine, croutons, parmesan, Caesar dressing
- WEDGE** \$12
Iceberg lettuce, bacon, tomato, blue cheese crumbles, blue cheese dressing

SOUTHERN FRIED SEAFOOD SERVED WITH FRIES

- SEAFOOD PLATTER** \$32
Crispy shrimp, fish, Gulf oysters
- FISH & CHIPS** \$20
House-made battered fish, malt vinegar
- JUMBO FRIED SHRIMP** \$25
Big golden fried shrimp
- FRIED OYSTERS** \$27
Traditional Galveston Bay Oysters
- COCONUT SHRIMP** \$26
Big shrimp, coconut, mango habañero sauce

CHEF'S FAVORITES

SERVED WITH MASHED POTATOES & VEGGIES

- GULF RED SNAPPER** \$37
Fresh red snapper, lemon caper artichoke sauce
- GULF COAST REDFISH** \$36
Fresh redfish, avocado, pico, in a citrus butter
- NOLA BBQ SHRIMP** \$26
Gulf shrimp, garlic, herbs, creole spices, beer & butter sauce, toasted French bread

CHEF'S SPECIAL Market
Freshly sourced daily seafood feature

CRAB LEGS Market
1 1/4 pound of seasoned Alaskan snow crab



SHRIMP OR FISH TACOS \$21
Grilled or fried, rice & beans

BETWEEN THE BUN SERVED WITH FRIES

- CHEESEBURGER** \$15
1855 ground beef, cheese, Artisan bun, lettuce, tomato, pickle, onion Add bacon or avocado \$1
- SHRIMP PO-BOY** \$17
Dressed, remoulade, french bread
- BLACKENED CHICKEN CLUB** \$15
Blackened chicken, Fontina, bacon, lettuce, tomato, chipotle mayo
- WOODY'S DAGWOOD** \$15
Ham, turkey, Genoa salami, fontina, American cheese, Antoine's Chow Chow, lettuce, tomato, on sourdough

STEAKS & MORE

SERVED WITH MASHED POTATOES & VEGGIES

- BIG TEX CHICKEN FRIED STEAK** \$19
1855 beef, cream gravy
- CHICKEN BREAST** \$19
Grilled double chicken breast, avocado, pico, garlic and lemon butter
- RIBEYE STEAK** Market
14oz Angus ribeye, char-grilled



DESSERTS

KEY LIME PIE • CHOCOLATE BROWNIE
ORLEANS BREAD PUDDING • 1/2 DOZEN BEIGNETS

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness