

The West End Marina & Restaurants

Sea Isle Style...



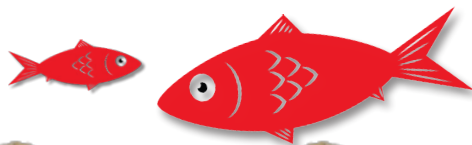
TOTALLY CHILL START

- CAMPECHANA** \$16
Fresh shrimp, pico de gallo, cocktail sauce, chimichurri
- CEVICHE** \$16
24 hour citrus marinated fish and shrimp, mango, avocado, pico
- CHILLED SHRIMP** \$15
10 shrimp, cajun boiled, chilled
- SMOKED SALMON DIP** \$17
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** \$17
Shrimp, chicken, sausage, pico, queso, beans
- CHIPS & QUESO** \$11
3-cheese, pico de gallo, corn chips
- FRIED PICKLES** \$10
Crispy pickles, ranch
- COWBOY WINGS (8)** \$15
Oven-baked with house marinade and then fried crisp, served naked or buffalo

- SHRIMP KISSES** \$18
Jumbo shrimp, smoked bacon, jalapeño, pepper jack cheese, pico de gallo, Cajun BBQ drizzle
- CREOLE GUMBO**
Shrimp, chicken, andouille sausage, trinity, rice
• cup \$10 • bowl \$16
- BOUDIN & BRIE EGGROLLS** \$16
Boudin, brie cheese, chimichurri
- LOBSTER BISQUE**
The Marina's own. Lobster, rich, creamy, sherry, made-in-house
• cup \$11 • bowl \$17



SEA ISLE-FAMOUS SIGNATURE SALADS

- HOUSE SALAD** \$9
Mixed greens, cherry tomato, cucumber, croutons, carrots ~ Add chicken \$9 or shrimp \$10
- SEAFOOD COBB** \$20
Mixed greens, shrimp, bacon, cucumber, tomato, blue cheese crumbles, purple onion, carrots, blue crab, lemon parmesan dressing
- CAESAR** \$10
Romaine, croutons, parmesan, Caesar dressing
- WEDGE** \$12
Iceberg lettuce, bacon, tomato, blue cheese crumbles, blue cheese dressing

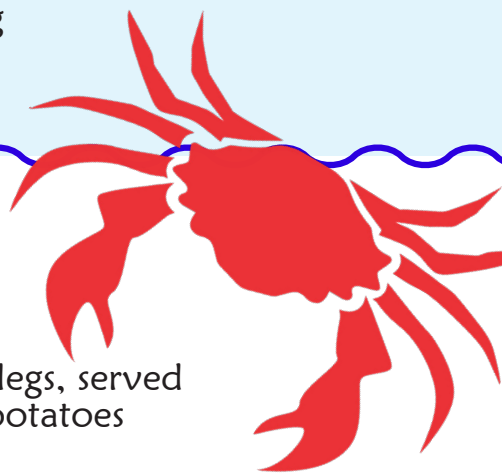
SOUTHERN FRIED SEAFOOD SERVED WITH FRIES

- SEAFOOD PLATTER** \$32
Crispy shrimp, fish, Gulf oysters
- FISH & CHIPS** \$22
House-made battered fish, malt vinegar
- JUMBO FRIED SHRIMP** \$25
Big golden fried shrimp
- FRIED OYSTERS** \$27
Traditional Galveston Bay Oysters
- COCONUT SHRIMP** \$27
Big shrimp, coconut, apricot marmalade

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

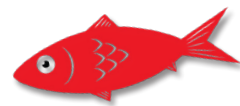
CRAB

- CRAB LEGS** \$Market
1 1/2 lb of Alaskan snow crab legs, served with corn on the cob & new potatoes
- JT'S SEA ISLE CRAB POT**
1 lb of Alaskan snow crab, 6 Cajun boiled shrimp, corn, new potatoes & andouille sausage



CHEF'S FAVORITES SERVED WITH MASHED POTATOES & VEGGIES

- CHEF BRIAN ROSE'S SPECIAL** \$Market
Freshly sourced daily seafood feature
- GULF RED SNAPPER** \$37
Fresh red snapper, lemon caper artichoke sauce
- NOLA BBQ SHRIMP** \$28
Gulf shrimp, garlic, herbs, creole spices, beer & butter sauce, toasted French bread



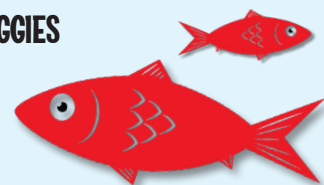
SANDWICHES & TACOS

- CHEESEBURGER** \$17
1855 ground beef, 2 slices of cheese, Artisan bun, lettuce, tomato, pickle, onion, French fries Add bacon or avocado \$1
- SHRIMP PO-BOY** \$18
Dressed, remoulade, French bread, French fries
- BLACKENED CHICKEN CLUB** \$17
Blackened chicken, Fontina, bacon, lettuce, tomato, chipotle mayo French fries
- WOODY'S DAGWOOD** \$16
Ham, turkey, Genoa salami, fontina, American cheese, Antoine's Chow Chow, lettuce, tomato, on sourdough, French fries
- SHRIMP OR FISH TACOS (3)** \$22
Grilled or fried, rice & beans



STEAKS & MORE SERVED WITH MASHED POTATOES & VEGGIES

- BIG TEX CHICKEN FRIED STEAK** \$20
1855 beef, cream gravy
- CHICKEN BREAST** \$21
Grilled double chicken breast, avocado, pico, garlic and lemon caper aratichoke sauce
- RIBEYE STEAK** \$Market
14oz Angus ribeye, char-grilled



DESSERTS

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