

The West End Marina & Restaurants

Sea Isle Style...

TOTALLY CHILL START

CAMPECHANA \$17
Fresh shrimp, pico de gallo, cocktail sauce, chimichurri

CEVICHE \$18
24 hour citrus marinated fish and shrimp, mango, avocado, pico

CHILLED GULF SHRIMP \$18
10 shrimp, cajun boiled, chilled

SOUTHERN CRAB DIP \$19
A creamy blend of lump blue crab, celery, bell pepper and seasoning

CHEF FEATURED CHILLED SAMPLER \$Market
Ask for today's selection

BEACHIN' BEGINNINGS

CAJUN NACHOS \$17
Shrimp, chicken, sausage, pico, queso, beans

FRIED PICKLES \$11
Crispy pickles, ranch

COWBOY WINGS (8) \$16
Oven-baked with house marinade and then fried crisp, served naked or buffalo

SAND BAR TRASH \$21
blackened shrimp, crab and crawfish served with dirty rice and lemon butter

MAMA SCAVONE FRIED CHEESE \$12
Italian panko mozzarella breaded to order

SHRIMP KISSES \$19
Jumbo shrimp, smoked bacon, jalapeño, pepper jack cheese, pico de gallo, Cajun BBQ drizzle

BOUDIN & BRIE EGGROLLS \$17
Boudin, brie cheese, chimichurri

CREOLE GUMBO
Shrimp, chicken, andouille sausage, trinity, rice
• cup \$11 • bowl \$16

LOBSTER BISQUE
The Marina's own. Lobster, rich, creamy, sherry, made-in-house
• cup \$12 • bowl \$17

CHIPS & QUESO \$11
3-cheese, pico de gallo, corn chips

SEA ISLE-FAMOUS SIGNATURE SALADS

HOUSE SALAD \$10
Mixed greens, cherry tomato, cucumber, croutons, carrots ~ Add chicken \$9 or shrimp \$10

SEAFOOD COBB \$21
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 \$13
Iceberg lettuce, bacon, tomato, blue cheese crumbles, blue cheese dressing

SOUTHERN FRIED SEAFOOD SERVED WITH FRIES

SEAFOOD PLATTER \$34
Crispy shrimp, fish, Gulf oysters

FISH & CHIPS \$24
House-made battered fish, malt vinegar

JUMBO FRIED SHRIMP \$26
Big golden fried shrimp

FRIED OYSTERS \$30
Traditional Galveston Bay Oysters

COCONUT SHRIMP \$29
Big shrimp, coconut, apricot marmalade

CHEF'S FAVORITES served with dirty rice and veggies

RED FISH \$37
On the half shell, char-grilled

GULF RED SNAPPER \$39
Fresh red snapper, lemon caper artichoke sauce

NOLA BBQ SHRIMP \$29
Gulf shrimp, garlic, herbs, creole spices, beer & butter sauce, toasted French bread

SEAFOOD KABOB \$37
Char-grilled Mahi, Gulf shrimp, bell pepper, onion, and mushroom topped with lump crab

CRAB

CRAB LEGS \$Market
1 1/2 lb of Alaskan snow crab legs, served with corn on the cob & new potatoes

LUMP CRAB CAKES \$34
Maryland style over a lemon caper cream, served with dirty rice & veggies

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 \$19
Dressed, remoulade, French bread, French fries

BLACKENED CHICKEN CLUB \$18
Blackened chicken, Fontina, bacon, lettuce, tomato, chipotle mayo French fries

WOODY'S DAGWOOD \$17
Ham, turkey, Genoa salami, fontina, American cheese, Antoine's Chow Chow, lettuce, tomato, on sourdough, French fries

SHRIMP OR FISH TACOS (3) \$23
Grilled or fried, rice & beans

STEAKS & MORE

SERVED WITH MASHED POTATOES & VEGGIES

BIG TEX CHICKEN FRIED STEAK \$22
1855 beef, cream gravy

CHICKEN BREAST \$23
Grilled double chicken breast, avocado, pico, garlic and lemon caper artichoke sauce

RIBEYE STEAK \$Market
14oz Angus ribeye, char-grilled

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