

THE
PORT



SEAFOOD
OYSTER BAR



STARTERS

CRAB DIP \$14.99

POPCORN CRAW-TAILS

Deep fried in our own seasoned breading. \$12.99

TEXAS TOOTHPICKS \$8.99

NEW ORLEANS CRAB CAKE

Fried to perfection. Served with our remoulade sauce. \$14.99

CRISPY CALAMARI

Served with marinara. \$12.99

SWAMP FRIES

Cheese fries smothered in shrimp etouffee, served with sour cream and chives. \$12.99

CAJUN CHICKEN TENDERS \$9.99

FIRECRACKER SHRIMP

Fried popcorn shrimp tossed in a sweet and spicy sauce. \$12.99

FIRECRACKER NACHOS \$14.99

STEAKS

~ USDA PRIME ~

PORT SURF N TURF*

12 oz USDA Prime Ribeye Steak served with grilled shrimp, baked potato and salad. \$44.99 (add lobster tail for \$29.99)

12 OZ USDA PRIME RIBEYE*

Served with baked potato and salad. \$39.99

WAGYU BEEF BURGER*

Swiss cheese, mayo, sautéed mushrooms, crispy onions, and bacon. Served with Cajun fries. \$19.99

Fried SEAFOOD PLATES

CATFISH PLATTER*

Catfish strips hand breaded in our southern seasoned cornmeal mix and fried to perfection. Served with Cajun fries and hush puppies. \$17.99

CRISPY CRAWFISH TAILS PLATE

Crawfish tails lightly breaded and fried. Served with Cajun fries and hush puppies. \$19.99

OYSTER PLATE*

Fresh oysters, hand breaded and fried to perfection. Served with Cajun fries and hush puppies. \$19.99

BUTTERFLIED SHRIMP PLATE*

Crispy fried shrimp. Served with Cajun fries and hush puppies. \$18.99

CATFISH & SHRIMP PLATTER*

Crispy fried shrimp and catfish fillet strips. Served with Cajun fries and hush puppies. \$19.99

Grilled PLATES

All served with a side salad.

RED SNAPPER*

6oz filet over a bed of rice served with seasonal vegetables. \$36.99

SALMON NEW ORLEANS WAY!*

Blackened Atlantic salmon topped with shrimp tossed in a lemon butter sauce, served with white rice and steamed vegetables. \$24.99

FISHERMEN'S CHOICE*

Choice of mahi or salmon grilled or blackened topped with our lemon butter sauce served over white rice and seasonal vegetables. \$22.99

CHICKEN K-JUN

Grilled chicken, topped with Conecuh sausage, Pepper Jack cheese, finished with New Orleans style cream sauce. Served over white rice and seasonal vegetables. \$19.99

GRILLED FISH OR SHRIMP*

Chargrilled! Served with white rice and seasonal vegetables. \$19.99

BOILED

BOILED SHRIMP*

A dozen hot boiled shrimp served with corn and potatoes in Cajun seasoning. \$19.99 (add sausage for \$4)

CRAB LEGS*

Served with corn and potatoes in Cajun seasoning. Market Price (add sausage for \$4)



CAJUN SPECIALS

CRAWFISH ÉTOUFFÉE*

Served over rice and served with French bread. \$14.99

SHRIMP ÉTOUFFÉE*

Served over rice and served with French bread. \$13.99

CRAB CAKE & ETOUFFEE* \$19.99

SEAFOOD GUMBO*

Served over rice and with French bread. \$15.99

ATCHAFALAYA CATFISH*

A fillet on a bed of rice and smothered with shrimp étouffée garnished with chives served with French bread. \$19.99

SALADS

Your choice of one of our made from scratch salad dressings.

CHARBROILED SALMON*

Mixed greens, tomatoes, egg, Greek olives, cucumber, onions, sharp cheddar cheese. \$16.99

FRIED POPCORN GULF SHRIMP*

Mixed greens, tomatoes, egg, Greek olives cucumber, onions, sharp cheddar cheese and bacon. \$15.99

GRILLED CHICKEN BREAST SALAD

Mixed greens, tomatoes, egg, Greek olives cucumber, onions, sharp cheddar cheese and bacon. \$13.99

CHARBROILED SHRIMP*

Mixed greens, tomatoes, egg, Greek olives cucumber, onions, sharp cheddar cheese, bacon. \$15.99

Baked POTATO

CHEF'S PORT POTATO*

Smothered with shrimp etouffee and topped with popcorn shrimp. Served with butter, cheese, sour cream and chives. \$15.99

GULF SHRIMP ÉTOUFFÉE POTATO*

Fresh baked potato smothered with shrimp étouffée. \$13.99

CRAWFISH ÉTOUFFÉE POTATO*

Now that's Cajun! Fresh baked potato smothered with crawfish étouffée. \$14.99

PLAIN BAKED POTATO

Served with butter, cheese, sour cream and chives. \$9.99 (loaded for \$3)

CONSUMER WARNING

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat oysters fully cooked.

© US Foods Menu 2021 (1055913)

*Imported Seafood

OYSTERS! OYSTERS! OYSTERS!

CHARBROILED OYSTERS*

Butter, garlic and parmesan. 1/2 Dozen \$16.99 or Dozen \$29.99

OYSTERS DIABLO*

A spicy kick! pepper jack cheese, bacon, spices and jalapeños. 1/2 Dozen \$18.99 or Dozen \$36.99

OYSTERS ROCKEFELLER*

Luxurious! Spinach, Green onions, pepper jack cheese, bacon and spices. 1/2 Dozen \$18.99 or Dozen \$36.99

OYSTERS ON THE HALF-SHELL*

1/2 Dozen \$12.99 or Dozen \$25.99