



COLD & RAW BAR

GULF OYSTERS	12/22	TUNA POKE	16
HALFSHELL		NACHOS	
EAST COAST OYSTERS	MP	OYSTER SHOOTER	4
MEXICAN SHRIMP COCKTAIL	15	CHILLED SAMPLER	30
CHILED GULF SHRIMP	16	4 GULF SHRIMP 4 GULF OYSTERS, TUNA POKE, & SHRIMP COCKTAIL	
CAJUN DUSTED OR REMOULADE SAUCE			

GRILLED OYSTERS



ROCKEFELLER	18
Garlic butter, rockefeller dip, & parmesan	
OG. NEW ORLEANS	16
Garlic butter, parmesan, & chives	
CRAB CAKE STUFFED	20
Crab cake, & gremolata bread crumbs	
DRUNKEN SHRIMP STYLE	20
Spicy chorizo beer sauce, shrimp & cheese	
DIRTY DOZEN	35
3 each of our Hometown styles	

SOUPS & SALADS

	GUMBO		
Chicken & Sausage		cup/bowl	8/12
Seafood		cup/bowl	8/12
BISQUE			
Seafood		cup/bowl	8/12
Tomato		cup/bowl	8/12
HOUSE SALAD		small/lg	5/9
Cherry tomatoes, cheese, cucumbers, red onions & croutons.			
CAESAR SALAD		small/lg	5/9
Parmesan, croutons & creamy caesar dressing.			
HOMETOWN WEDGE			10
Croutons, bacon, tomatoes, blue cheese & candied pecans.			
Add chicken, shrimp, or salmon to any salad			6

	ASIAN CHOPPED SALAD	12
	Edamame, red pepper, red onion, cucumber, crispy wonton strips & soy vinaigrette over romaine & arugula.	
	SHRIMP COBB SALAD	15
	Gulf shrimp, eggs, tomatoes, cheese, cucumbers, bacon over romaine.	
	CUCUMBER GREEN GODDESS	12
	Arugula, romaine, dill, cucumber, scallions, avacado, cherry tomatatoes & croutons. Tossed in our green goddess dressing.	
	STEAK & EGG SALAD	18
	Ribeye, boiled eggs, blue cheese, tomatoes, red onions, & croutons over romaine & arugula.	
	DRESSINGS : Ranch, Blue cheese, Honey Mustard Balsamic vinaigrette, Italian, Soy vinaigrette, Green Goddess, Creamy Blueberry, or Caesar.	

STARTERS & SHAREABLES

CRAB CAKES - Broiled crab, veggies & panko. With lemon butter & chives.	24
SHRIMP FONDUE - Shrimp & crawfish in a white wine cheese fondue. With toasted bread.	16
 ROCKEFELLER DIP - Creamy Rockefeller spinach dip with lump crab meat. With toasted bread.	15
CALAMARI - Lightly breaded in seasoned flour. With marinara.	15
CRAB FINGERS - Lightly fried with side of remoulade or sauteed in creamy garlic butter sauce.	22
BOUDIN EGGROLLS - Cheese stuffed boudin eggrolls. With remoulade sauce.	8
STEAMED MUSSELS - Chorizo beer broth or White wine garlic. Served with side of fries.	14
LOBSTER SLIDERS - Warm lobster & bacon salad with iceberg & remoulade on mini challah buns.	18
 DRUNKEN SHRIMP - Gulf shrimp cooked in garlic butter & spicy chorizo beer broth. With toasted bread	14
FONDUE FRIES - Crispy fries topped with our shrimp fondue.	13

FRIED PLATTERS


ALL PLATTERS SERVED WITH FRENCH FRIES, HUSHPUPPIES, LEMONS, COCKTAIL SAUCE & KINGS INN TARTAR SAUCE.

GULF SHRIMP Small / Large 18 / 25	CATFISH Small / Large 18 / 25	SHRIMP & CATFISH Small / Large 18 / 25	OYSTERS Small / Large 16 / 24
SOFT SHELL CRAB Small/ Large 15 / 22	BOOM BOOM CHICKEN Small/ Large 12 / 16	SHRIMP & CHICKEN Small/ Large 16 / 20	SHRIMP & OYSTERS Small/ Large 18 / 25


HOMETOWN SEAFOOD COMPANY

FAVORITE FISH SELECTIONS

ALL SELECTIONS ARE 8-10 oz. FILLETS SERVED WITH RICE PILAF & STEAMED BROCCOLI.

SALMON	(grilled or blackened)	22
MAHI	(grilled or blackened)	23
REDFISH	(grilled, blackened or fried)	24
FLOUNDER	(blackened or almondine)	18
CATFISH	(blackened or fried)	18
 REDFISH ON HALFSHELL	(10-12 oz. grilled)	28

ADD A SIGNATURE SAUCE OR TOPPING



CRAB CAKE STUFFED \$8



CAJUN SHRIMP JUBILEE \$6

CRAB & LEMON BUTTER \$6

MUSHROOM CREAM SAUCE \$3

GARLIC MOJO SHRIMP \$6

OTHER TASTY STUFF

 SPICY CAJUN PASTA	Chicken, sausage, & shrimp in a cajun cream sauce. With garlic bread.	18
TERIYAKI CHICKEN	Grilled chicken teriyaki & pineapple over rice pilaf & steamed broccoli.	16
 CHICKEN JUBILEE	Panko crusted chicken with shrimp jubilee sauce over yukon gold mashed potatoes.	22
BEEF TENDERLOINS	Pair of tenderloins with mushroom cream sauce over mashed potatoes and asparagus.	28
ROCKEFELLER CHICKEN PASTA	Panko crusted chicken over pasta with creamy spinach rockefeller sauce.	18
SEASONAL CRAB PLATTER	Boiled or BBQ style crab, lemon butter, & broiled potatoes.	MKT

SANDWICHES & HANDHELDS

ALL SANDWICHES & WRAPS SERVED WITH OUR SIGNATURE FRENCH FRIES.

PUFFY TACOS(3)	15	 SURF & TURF HOAGIE	18
Chicken, Shrimp, or Mahi with lettuce, tomatoes, & remoulade. No fries		Ribeye & lobster with garlic butter cheese sauce.	
CRAB CAKE SANDWICH	15	CRISPY FLOUNDER SANDWICH	15
Panko breaded, pickles, lettuce, & tomatoes.		Panko breaded, lettuce, tomatoes & pickles.	
CRISPY SHRIMP WRAP	14	BLACKENED CHICKEN SANDWICH	14
Shrimp, remoulade, lettuce, tomatoes, & cheese.		Cheddar jack cheese, lettuce, tomatoes & pickles. With chipotle mayo.	
 LOBSTER GRILLED CHEESE	15	HOMETOWN PO BOY	15
Lobster, bacon, & cheddar jack on toasted brioche.		Shrimp, Catfish, or Oysters, lettuce, tomatoes & pickles. With remoulade sauce	
HOMETOWN SMASHBURGER	15	STEAK SANDWICH	16
Double meat, cheddar jack cheese, bacon, lettuce, tomato, pickles, mayo & creole mustard.		Ribeye, grilled onions, mozzarella & dill mayo.	

\$15 LUNCH COMBOS

LUNCH COMBOS AVAILABLE EVERY DAY ONLY FROM 11 AM - 3 PM.

CHOOSE 1 FROM EACH SECTION

HOMETOWN PO'BOY (HALF)	GUMBO (CUP)
Shrimp or Catfish with lettuce, tomatoes, pickles & remoulade.	Chicken & sausage or Seafood
LOBSTER GRILLED CHEESE (HALF)	BISQUE (CUP)
Lobster, bacon & melted cheddar jack cheese.	Seafood or Tomato bisque
PUFFY TACOS (2)	MAC & CHEESE (CUP)
Shrimp or Mahi (blackened or fried) lettuce, tomatoes, cilantro & remoulade.	Cavatappi pasta & cheese sauce
CRISPY FLOUNDER SANDWICH (HALF)	SIDE SALAD
Panko crusted flounder, lettuce, tomatoes, pickles & tartar sauce.	Caesar salad or House salad

SIDES & EXTRAS

LOBSTER MAC & CHEESE	12
ASPARAGUS Sauteed or Fried	5
TRUFFLE FRIES	5
CRISPY BRUSSEL SPROUTS	8
BROILED POTATOES	5
HUSH PUPPIES	4
STEAMED BROCCOLI	5
RICE PILAF	5

KIDS PLATES

MAC & CHEESE	7
POPCORN SHRIMP BASKET	7
POPCORN CHICKEN BASKET	7
KID CATFISH BASKET	7
BUTTERED PASTA	7

DESSERTS

CHOCOLATE ERUPTION CAKE	8
CARROT CAKE	7
KEY LIME PIE	7
BANANAS FOSTER PUDDING	6
CHURROS & ICE CREAM	6