

# STARTERS & SMALL BITES

- Gumbo

(Chicken & sausage or seafood) in a dark roux gumbo.

sm 8 / lg 12
- Bisque

Rich creamy bisque w/ gulf shrimp

sm 8 / lg 12
- Fried Mozzarella

Panko breaded & served with side of marinara.

8
- Chips & Queso

Queso blanco topped with pico & sour cream.

9
- Quesadillas

(Pork, chicken, or shrimp) Garlic herb tortilla stuffed with pico & cheese. Side of ranchera sauce & queso.

12
- HT Nachos

(Pork, chicken, or shrimp) Tortilla chips topped with queso blanco, pico, cilantro, & chipotle cream sauce.

12
- Boudin Eggrolls

Cheese stuffed boudin eggrolls. Side of remoulade.

8
- Seafood Fondue

Cheese fondue with gulf shrimp, crawfish & sauteed veggies.

16
- Crab Cakes

Gulf crab panko crusted & pan fried. With lemon butter & chives.

24
- Drunken Shrimp

Gulf shrimp sauteed in garlic butter & spicy chorizo beer broth. Served with toasted bread.

14
- Crab Fingers

Lightly fried or sauteed in creamy garlic butter sauce.

23
- Rockefeller Dip

Creamy Rockefeller spinach dip topped with lump crab meat. Served with toasted bread.

15
- Hushpuppies

Dozen hushpuppies for sharing. Side of Kings Inn Tartar

6
- Calamari

Lightly breaded in seasoned flour. Side of marinara.

12
- Buffalo Shrimp

Breaded, fried, & shaken in spicy garlic or buffalo sauce.

15



## COLD & RAW BAR

- Oyster Shooter 4

(N/A) Gulf oyster, cocktail , cucumber, jalapeno & Tajin.

Extra \$\$ to add shot of tequila or Vodka.
- Mexican Shrimp Cocktail 15

Gulf shrimp, cucumbers, avocado, onion, tomato, jalapeno, & house made cocktail mix.
- Yum Yum Tuna 12

Thinly sliced tuna, soy sauce vinaigrette, chili garlic oil, cilantro & sesame seeds.
- Peel & Eat Shrimp 14

1/2 lb. U peel ‘em shrimp in Cajun seasoning. Cocktail & remoulade.
- Spicy Kani Crab & Shrimp 12

Chilled shrimp & imitation crab, cucumber, spicy mayo, chili crisp, avocado, sesame seeds & green onions on a crispy tostada shell.
- Tuna Poke Nachos 16

Wonton chips topped with tuna poke edamame, jalapeno, avocado, cilantro, teriyaki, spicy mayo & sesame seeds.
- Chilled Sampler 30

4 gulf oysters, 6 peel & eat shrimp, tuna poke salad, shrimp remoulade, & Mexican shrimp cocktail.



## KIDS MENU

- Popcorn Chicken & Fries
- Popcorn Shrimp & Fries
- Mac & Cheese
- Catfish Bites & Fries
- Pasta Alfredo or Marinara
- Grilled Cheese & Fries

# OYSTER BAR

## Gulf Coast Oysters Half Shell

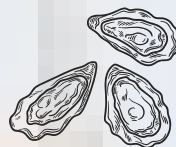
Half doz. 12 / Full doz. 24

Gulf oysters with house made cocktail & soy mignonette.

## East Coast Oysters Half Shell

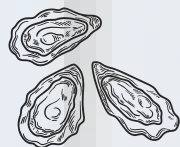
Market price/ upon availability

Seasonal & upon availability. Served with house made cocktail & soy mignonette.



## Chargrilled Gulf Oysters

All served by the half dozen with toasted bread.



### Rockefeller 18

Garlic butter, Rockefeller topping & parmesan.

### Crab Cake Stuffed 20

Garlic butter, crab cake mix, & parmesan.

### Ranchera 20

Garlic butter, shrimp, ranchera sauce & shredded cheddar jack cheese.

### O.G. New Orleans 20

Garlic butter, crab meat, parmesan crab meat & more garlic butter.

### Yum Yum 18

Garlic butter, chili garlic oil, chopped peanuts, sesame seeds & green onions.

### Dirty Dozen Sampler 36

3 each of Rockefeller, Crab cake, Ranchera & OG New Orleans style grilled oysters.

## Add one of our HOMETOWN SIDES

- SHRIMP FONDUE FRIES

15
- ELOTE FRIES

10
- TRUFFLE FRIES

8
- GRILLED/ FRIED ASPARAGUS (add crab \$6)

6
- CRISPY BRUSSEL SPROUTS

8
- ELOTE CORN

5
- BROCCOLI

5
- BUFFALO CHICKEN MAC & CHEESE

10
- CRAWFISH MAC & CHEESE

14
- MAC & CHEESE

6
- SHRIMP & CRAB FRIED RICE

12

We're all Texans...but Padre Island is our Hometown!

BURGERS & HAND HELDS

All handhelds served with side of fries.  
Substitutions may cost extra.

- Classic Smashburger**  
13  
American cheese, lettuce, tomato, pickles & onion on brioche bun.

**Surf & Turf Hoagie**  
18  
Ribeye & grilled shrimp topped with cheesy garlic butter sauce.

**Hometown Wraps**  
14  
Shrimp or Chicken (Grilled or Fried) with lettuce, tomatoes, cheese & chipotle mayo.
- Bacon & Egg Smashburger**  
15  
American cheese, bacon, topped with a fried egg, lettuce, tomato, pickles & onion.

**Buffalo Chicken Sandwich**  
15  
Fried chicken breast tossed in spicy garlic sauce with lettuce, tomato, pickles & onion.

**Hometown Tacos**  
15  
(Chicken, pork, fish, or shrimp) Grilled or fried with lettuce, pico & chipotle mayo.
- Crab Cake Sandwich**  
16  
Crispy crab cake, lettuce, tomatoes, pickles, & remoulade on brioche bun.

**Seafood Poboy**  
15  
(Shrimp, Catfish or Oyster) with tartar sauce, lettuce, tomato, & pickles & cajun seasoning.

**Club Sandwich**  
14  
Triple layered with mayo, ham, turkey, bacon, cheese, lettuce & tomatoes.

FRIED PLATTERS

All platters served with fries, hushpuppies, cocktail sauce & KINGS INN tartar sauce & lemons.

- |                  |                   |
|------------------|-------------------|
| Gulf Shrimp      | SM \$18 / LG\$25  |
| Catfish          | SM \$18 / LG \$25 |
| Shrimp & Catfish | SM \$18 / LG \$25 |
| Oysters          | SM \$16 / LG \$24 |
| Shrimp & Oysters | SM \$18 / LG \$25 |
| Chicken Strips   | SM \$12 / LG \$16 |
| Shrimp & Chicken | SM \$16 / LG \$22 |
| Soft Shell Crab  | SM \$15 / LG \$22 |

LIGHTER SIDE

- HOUSE SALAD**  
SM 6 / LG 10  
Romaine lettuce mix, cherry tomatoes, shredded cheese, cucumbers & croutons. Dressing of your choice.
- CAESAR SALAD**  
SM 6 / LG 10  
Romaine lettuce mix, parmesan cheese, croutons.
- HOMETOWN WEDGE**  
10  
Chilled iceberg, croutons, bacon, cherry tomatoes, blue cheese crumbles, & candied pecans.
- COBB SALAD**  
14  
Ham, turkey, cheese, tomato, hard boiled eggs, bacon, avocado and your choice of dressing.
- SEARED TUNA SALAD**  
18  
Sesame crusted seared tuna over romaine lettuce mix, cherry tomatoes, green onions & fried wonton strips. Served with soy vinaigrette.
- SHRIMP REMOULADE SALAD**  
16  
Chilled shrimp, red bell pepper, green onions tossed in remoulade over shredded iceberg
- CUCUMBER GREEN GODDESS**  
12  
Romaine lettuce mix, avocado, cucumber, dill, green onions, cherry tomatoes, & croutons tossed in housemade green goddess dressing.

ADD CHICKEN(\$6), SHRIMP(\$6), SALMON (\$8)

Desserts

- |                         |   |
|-------------------------|---|
| Brownie a la Mode       | 8 |
| Carrot Cake             | 7 |
| Churro Cake             | 7 |
| Ice Cream               | 4 |
| Bananas Fosters Pudding | 6 |



BIG BITES

- Rockefeller Chicken Pasta**  
18  
Panko crusted chicken breast over linguini with Rockefeller sauce. Served with garlic bread.

**Chimichurri Steak & Fries**  
24  
12 oz. flame grilled sliced ribeye with Chimichurri sauce & side of crispy fries.
- Chicken Alfredo**  
18  
Blackened chicken over linguini with house made alfredo. Served with garlic bread.

**Chicken Fried Chicken**  
20  
Crispy battered chicken breast & house made cream gravy with mashed potatoes & broccoli.
- Spicy Cajun Pasta**  
18  
Chicken, sausage, crawfish & shrimp sauteed in cajun cream sauce over linguini. Served with garlic bread.

**Chicken Jubilee**  
22  
Panko crusted chicken topped with cajun shrimp jubilee sauce. Served with mashed potatoes & broccoli.

SEAFOOD FAVORITES

- SALMON BOWL 24**  
Salmon over white rice & edamame, asparagus, & red bell peppers sauteed in lemon butter.

**FLOUNDER ALMONDINE 22**  
Panko crusted with toasted almonds. Served with Texas rice pilaf & broccoli. With lemon butter.

**REDFISH on the HALFSHELL 28**  
Grilled skin & scale on with Texas rice pilaf & broccoli. Sides of lemon butter, ranchera & chimichurri.

**CATCH & COOK 15\$/lb.**  
Grilled, fried, or blackened with choice of fries or rice pilaf. Sides of Lemon butter, cocktail & tartar.
- CRAB CAKE MAHI 24**  
Panko crusted & pan seared over cavatappi pasta & cajun cream sauce.

**BLACK DRUM JUBILEE 24**  
Fried black drum with cajun shrimp jubilee sauce. Served over Texas rice pilaf & broccoli.

**BBQ GULF SHRIMP 18**  
Grilled or Blackened. Served over Texas rice pilaf & broccoli. Side of lemon butter.

**YELLOW FIN TUNA 24**  
Grilled or Blackened over Texas rice pilaf & grilled asparagus. Side of lemon butter.