

STARTERS SMALL & BITES

Gumbo sm 8 / lg 12
(Chicken & sausage or seafood) in a dark roux gumbo

Bisque sm 8 / lg 12
Rich creamy bisque w/ gulf shrimp

Fried Mozzarella 9
Panko breaded & served with side of marinara.

Chips & Queso 10
Queso blanco topped with pico.

Quesadillas 12
(Beef, chicken, or shrimp) XL tortilla stuffed with pico & cheese.
Side of queso blanco.

Hometown Nachos 12
(Beef, chicken, or shrimp) Tortilla chips topped with queso blanco, pico, cilantro, & chipotle cream sauce.

Boudin Eggrolls 9
Cheese stuffed boudin eggrolls. Side of remoulade.

Seafood Fondue 16
Cheese fondue with gulf shrimp, crawfish & sauteed veggies.

Buffalo Shrimp 15
Breaded, fried, & shaken in spicy garlic or buffalo sauce topped w/ bleu cheese crumbles

Drunken Shrimp 15
Gulf shrimp sauteed in garlic butter & spicy chorizo beer broth. Served with toasted bread.

HOMETOWN APPETIZER SAMPLER 25

Chips & queso, 2 boudin eggrolls, calamari, 3 cheese sticks & 6 chicken bites. Side of ranch & marinara.

Crab Fingers 23
Lightly fried or sauteed in creamy garlic butter sauce.

Rockefeller Dip 16
Creamy Rockefeller spinach dip topped with lump crab meat. Served with toasted bread.

Padre Wings - 6 10
Buffalo, Spicy Garlic, Lemon pepper dry, BBQ. Served with ranch & celery.

Calamari 12
Lightly breaded in seasoned flour. Side of marinara.



COLD & RAW BAR

Oyster Shooter 4
Gulf oyster, cocktail, cucumber, jalapeno & Tajin.
Extra \$\$ to add shot of tequila or vodka.

Yum Yum Tuna 15
Sesame seared tuna, soy sauce vinaigrette, chili crisp, cilantro & sesame seeds.

Peel & Eat Shrimp 14
1/2 lb. U peel 'em shrimp in Cajun seasoning. Cocktail & remoulade.

Tuna Poke Nachos 16
Wonton chips topped with tuna poke, edamame, jalapeno, avocado, cilantro, teriyaki, spicy mayo & sesame seeds.

Hometown 50/50 Sampler 18
6 Gulf oysters & 6 U peel 'em shrimp.
Served with cocktail, remoulade & lemons.



KIDS MENU

Popcorn Chicken & Fries

Popcorn Shrimp & Fries

Mac & Cheese

Catfish Bites & Fries

Pasta Alfredo or Marinara

Grilled Cheese & Fries

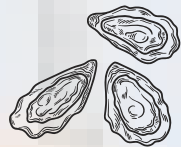
OYSTER BAR

Gulf Coast Oysters on the half shell
Half doz. 14 / Full doz. 26

Gulf oysters with house made cocktail, horseradish & lemons.

Texas Farmed Oysters on the half shell
Market price/ upon availability

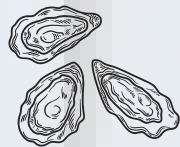
Locally sourced year-round. Served with house made cocktail, horseradish & lemons.



Chargrilled Gulf Oysters
All served by the half dozen with toasted bread.

Rockefeller 18
Garlic butter, Rockefeller topping & parmesan.

O.G. New Orleans 20
Garlic butter, crab meat, parmesan, crab meat & more garlic butter.



Dirty Dozen Sampler 36
6 Rockefeller & 6 O.G. New Orleans.

HOMETOWN SEAFOOD BOILS

Baby Boil
1/2 lb. boiled shrimp & 1 snow crab cluster, 1 corn, 1 potato, sausage & garlic butter.
30

Big Daddy Boil
1 lb. boiled shrimp, 2 snow crab clusters, 2 corn, 2 potatoes, 2 sausage & garlic butter.
55

Big Baller Boil
1 1/2 lb. boiled shrimp, 3 snow crab clusters, 3 corn, 3 potatoes, 3 sausage, & garlic butter.
80

Shrimp Boil
1 lb. shrimp, 1 corn, 1 potato, sausage & garlic butter.
25

Bob Hall Boil
(only during crawfish season)
1 1/2 lb. boiled shrimp, 3 snow crab clusters, 2 lbs crawfish, 4 corn, 4 potatoes, 3 sausage, mushrooms, garlic butter, & craw seasoning.
95

Crab Boil
1 lb. snow crab, 1 corn, 1 potato, sausage & garlic butter.
38

Crawfish/ lb. (when available)

Side of Corn (2) 2

Side of Red Potatoes (2) 2

Side of Mushrooms (8) 2

Side of Sausage (ea.) 3

Side of garlic butter .50

Side of seasoning .50

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**
14

American cheese, lettuce, tomato, pickles & onion on brioche bun.
- Bacon & Egg Smashburger**
16

American cheese, bacon, topped with a fried egg, lettuce, tomato, pickles & onion.
- Club Sandwich**
15

Triple layered with mayo, ham, turkey, bacon, cheese, lettuce & tomatoes.
- Surf & Turf Cheesesteak**
18

Sirloin, grilled shrimp, onions, mushrooms, provolone & queso.
- Hometown Tacos**
15

(Chicken, fish, or shrimp) Grilled or fried with lettuce, pico, cheese & chipotle mayo.
- Hometown Po'boy**
16

(Shrimp, Catfish, Oyster, or Chicken) with tartar sauce, lettuce, tomato, pickles & Cajun seasoning.

FRIED PLATTERS

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

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| 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 |

Desserts

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



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, bleu cheese crumbles, & candied pecans.
- COBB SALAD**
15

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, edamame & cucumber. Served with soy vinaigrette.

CUCUMBER GREEN GODDESS

12
Romaine lettuce mix, avocado, cucumber, edamame cherry tomatoes, & croutons tossed in house made green goddess dressing.

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

SIGNATURE SIDES

- Shrimp Fried Rice 12
- Buffalo Chicken Mac & Cheese 14
- Crawfish Mac & Cheese 14
- Shrimp Fondue Fries 15
- Buffalo Chicken Fries 14
- Elote Fries 12
- Crispy Brussel Sprouts 8
- Elote Corn 5

BIG BITES

- Rockefeller Chicken Pasta**
20

Panko crusted chicken breast over linguini with Rockefeller sauce. Served with garlic bread.
- Chicken Alfredo**
20

Blackened chicken over linguini with house made alfredo. Served with garlic bread.
- Spicy Cajun Pasta**
22

Chicken, sausage, crawfish & shrimp sauteed in Cajun cream sauce over linguini. Served with garlic bread.
- Chimichurri Steak & Fries**
26

12 oz. grilled sirloin with Chimichurri sauce & side of crispy fries. (Add 3 grilled shrimp +5)
- Chicken Fried Chicken**
20

Crispy breaded chicken breast & house made cream gravy with mashed potatoes & green beans. Sub Steak +2
- Tuna Poke Bowl**
18

Seared Tuna, cucumber, carrots, green onion, edamame, avocado over white rice. Teriyaki & spicy mayo.

SEAFOOD FAVORITES

- SALMON BOWL 24**

Salmon over white rice & sauteed edamame, broccoli, red bell peppers & lemon butter.
- BLACKENED MAHI 24**

Blackened Mahi over TX rice pilaf & seasonal veggie. With lemon butter.
- FLOUNDER ALMONDINE 22**

Panko crusted with toasted almonds. Served with TX rice pilaf & seasonal veggies & lemon butter.
- BLACK DRUM JUBILEE 24**

Fried black drum with Cajun shrimp jubilee sauce with TX rice pilaf & seasonal veggie.
- REDFISH ^{on}the HALFSHELL 30**

Grilled skin & scale on, with TX rice pilaf &seasonal veggies. Sides of lemon butter & chimichurri.
- BBQ GULF SHRIMP 20**

Grilled or Blackened. Served over TX rice pilaf & seasonal veggies & side of lemon butter.
- CATCH & COOK 15\$/lb.**

Grilled, fried, or blackened with choice of fries or rice pilaf. Sides of Lemon butter, cocktail & tartar. Upcharge for additional sides.
- YELLOW FIN TUNA 24**

Grilled or Blackened over TX rice pilaf & seasonal veggies. Side of lemon butter.