

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** 8
Panko breaded & served with side of marinara.
- Chips & Queso** 9
Queso blanco topped with pico.
- Quesadillas** 12
(Beef, chicken, or shrimp) XL tortilla stuffed with pico & cheese. Side of queso blanco.
- HT Nachos** 12
(Beef, chicken, or shrimp) Tortilla chips topped with queso blanco, pico, cilantro, & chipotle cream sauce.
- Boudin Eggrolls** 8
Cheese stuffed boudin eggrolls. Side of remoulade.
- Seafood Fondue** 16
Cheese fondue with gulf shrimp, crawfish & sauteed veggies.
- Chicken Fried Steak Bites** 16
½ lb. of breaded CFS bites. Served with side of our homemade gravy.
- Drunken Shrimp** 14
Gulf shrimp sauteed in garlic butter & spicy chorizo beer broth. Served with toasted bread.
- 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.
- Chicken Wings- 6 or 12** 10/18
Buffalo, Spicy Garlic, Lemon pepper dry, BBQ. Served with ranch & celery.
- Calamari** 12
Lightly breaded in seasoned flour. Side of marinara.
- Buffalo Shrimp** 15
Breaded, fried, & shaken in spicy garlic or buffalo sauce.



COLD & RAW BAR

- Oyster Shooter 4**
Gulf oyster, cocktail, cucumber, jalapeno & Tajin.
Extra \$\$ to add shot of tequila or vodka.
- Yum Yum Tuna 12**
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

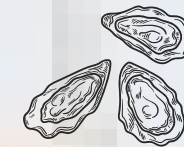
Half doz. 12 / Full doz. 24

Gulf oysters with house made cocktail, horseradish & lemons.

Texas Farmed Oysters on the half shell

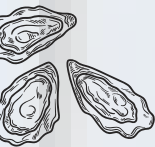
Market price/ upon availability

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.

25

Big Daddy Boil

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

48

BIG Ballers Boil

1 ½ lb. boiled shrimp, 3 snow crab clusters, 4 corn, 4 potatoes, 2 sausage, & garlic butter.

70

Bob Hall Boil

(only during crawfish season)
1 ½ lb. boiled shrimp, 3 snow crab clusters, 2 lbs crawfish, 4 corn, 4 potatoes, 3 sausage, mushrooms, garlic butter, & craw seasoning.

95

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 13

American cheese, lettuce, tomato, pickles & onion on brioche bun.

Bacon & Egg Smashburger 15

American cheese, bacon, topped with a fried egg, lettuce, tomato, pickles & onion.

Club Sandwich 14

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.

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

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, 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, 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	10
Crawfish Mac & Cheese	14
Shrimp Fondue Fries	15
Buffalo Chicken Fries	10
Elote Fries	10
Crispy Brussel Sprouts	8
Green Beans	5
Elote Corn	5

BIG BITES

Rockefeller Chicken Pasta 18

Panko crusted chicken breast over linguini with Rockefeller sauce. Served with garlic bread.

Chicken Alfredo 18

Blackened chicken over linguini with house made alfredo. Served with garlic bread.

Spicy Cajun Pasta 18

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.

CFS Fried Steak Stacker 22

Chicken fried steak bites over mashed potatoes & cream gravy. Side of green beans.

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 Texas 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.

YELLOW FIN TUNA 24

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