



CLASSIC COCKTAILS

SHOAL FASHIONED 10

Old Forester Bourbon | Sugar | Angostura Bitters | Orange Bitters

MEZCAL MULE 10

Kimo Sabe Mezcal | Lime Juice | Mint | Fever Tree Ginger Beer

WATERLOO 75 8

Waterloo Gin | Lemon Juice | Sparkling Wine

FEATURED COCKTAILS

SECONDLINE SANGRIA 11

Jack Daniel's Tennessee Apple Whiskey |
Muddled Luxardo Cherries & Oranges | Cabernet |

PEPPERMINT PATTY MARTINI 10

Rumplemintz | 360 Double Chocolate Vodka | Cream

BOURBON BLUEBERRY PIE | 9

Buillet Bourbon | Blueberry Syrup | Mint
Lime | Fever Tree Ginger Beer

PEANUT BUTTER CUP WHITE RUSSIAN 9

360 Double Chocolate Vodka | Screwball Peanut Butter Whiskey
Caffe Del Fuego Coffee Liqueur | Cream

MARGARITAS

SHOAL SIGNATURE RITA 9

Dulce Vida Blanco Tequila | Grand Marnier | Lime | Orange

PATRON MARGARITA 11

Patron Silver Tequila | Patron Citronge Orange Liqueur |
Lime | Orange

DJ ANEJO MARGARITA 13

Don Julio Anejo Tequila | Grand Marnier | Lime | Orange

JALAPINA MARGARITA 9

Dulce Vida Pineapple Jalapeno Tequila |
Naranja Orange Liqueur | Jalapeno | Lime | Orange

WINE

RED

Bridlewood Pinot Noir | Monterey County, California |
Beringer Cabernet Sauvignon | California |

WHITE

Whitehaven | Sauvignon Blanc | Marlborough, New Zealand |
Chateau St Jean | Sonoma, California |

Gabbiano | Pinot Grigio | Tre Venezie, Italy |

Proverb | Sauvignon Blanc | California |

Prophecy | Rose | France |

Cypress by J. Lohr | Central Coast, California |

SPARKLING

LaMarca | Proseco | Italy | 187ml |

DRAFT

Abita | Amber | Amber Lager | 4.5% | 17IBUs |

Abita | Purple Haze | Raspberry Lager | 4.2% | 13IBUs |

Dos Equis | Mexican Lager | 4.2% | 23IBUs |

Austin Beerworks | Sun Shovel | Wheat Beer | 4.5% | 20IBUs

Pinthouse Brewing | Electric Jellyfish | Hazy IPA | 6.5% |

St Elmo Brewing | Carl | Kolsch | 4.6% | 27IBUs

CAN & BOTTLE BEER

AUSTIN

Austin Beerworks | Peacemaker | Anytime Ale | 5.0% | 15IBUs |

Austin Beerworks | Fire Eagle | IPA | 7.3% | 65IBUs |

Austin Beerworks | Pearl Snap | Pils | 5.3% | 27IBUs |

Austin Eastciders | Original | Dry Cider | 5.0% |

Austin Eastciders | Rose | Dry Cider | 5.0% |

Celis Brewery | White | Belgian Wit | 4.9% |

Hi Sign Brewing | Violet | Blueberry Blonde | 5.1% | 15IBUs |

Hi Sign Brewing | El Berto | Mexican Lager | 4.5% |

Independence Brewing | Native Texan | Pilsner | 5.2% | 32IBUs |

Live Oak Brewing | Hefeweizen | 5.3% | 10IBUs |

Real Ale Brewing | Firemans 4 | Blonde Ale | 5.1% | 23IBUs | 16oz

Real Ale Brewing | Firemans Light | Light Blonde Ale | 4.0% | 10IBUs |

Real Ale Brewing | Axis | IPA | 7.1% | 60IBUs | 16oz

Real Ale Brewing | Vamanos | Lime Gose | 4% | 5IBUs |

Texas Beer Co. | Hoppy Duck | IPA | 6.5% |

Texas Beer Co. | Local | Blonde | 5.1% |

Texas Beer Co. | Pecos | Amber | 5.7% |

Twisted X Brewing | Whoa-Mango | Mango IPA | 5.8% | 46IBUs |

Twisted X Brewing | McConauhaze | Hazy IPA | 6.5% | 17IBUs

Zilker Brewing Company | Coffee Milk Stout | 5.8% | 25IBUs |

Zilker Brewing Company | Marco | IPA | 7% | 65IBUs |

Zilker Brewing Company | Heavenly Daze | Hazy IPA | 6.8% | 30IBUs |

HOUSTON

Karbach Brewing Co | Love Street | Kolsch | 4.9% | 20IBUs |

Karbach Brewing Co | Crawford Bock | Bock | 4.5% | 15IBUs |

NEW ORLEANS

Abita | Andygator | Helles-Dopplebock | 8.0% | 25IBUs |

Abita | Strawberry | Strawberry Lager | 4.2% | 13IBUs |

MEXICO

Pacifico | Corona | Negra Modelo | Modelo Especial | Tecate

IMPORTS & OTHER CRAFTS

Heineken | Guinness | Strongbow Cider |

Omission Pale Ale (GF) | Heineken 0.0 (N/A) |

DOMESTICS BOTTLE/BUCKET

Budweiser | Bud Light | Coors | Coors Light | Miller Lite |

Shiner Bock | Michelob Ultra | Lone Star |

Miller High Life | Pabst Blue Ribbon |

HARD SELTZER

Whiteclaw | Mango | 5.0% |

Whiteclaw | Black Cherry | 5.0% |

Shotgun Seltzer | Ranch Water | 6.9% | 16oz



STARTERS

CRAWFISH BOUDIN BALLS 10

Crawfish, Boudin, & Pepper Jack

CRAWFISH QUESO 11

Crawfish, Queso Blanco, & Poblano

CAJUN BOILED SHRIMP 10

Five Boiled Jumbo Gulf Shrimp tossed in Butter & Cajun Seasoning

BOUDIN 8

2 - ¼lb Boudin Links served with Creole Mustard & Crackers

GULF OYSTERS MARKET PRICE

Served with Crackers, Cocktail, & Horseradish

CHICKEN TENDER BASKET 10

Four Tenders served with Fries & Choice of Dipping Sauce

FRIED GREEN TOMATOES 10

Served with Cajun Aioli

FRIED PICKLES 10

Fried Dill Pickle Spears served with Ranch

LOADED QUESO FRIES 10

Crispy French Fries topped with Poblano Queso Blanco, Applewood Smoked Pulled Bacon and Green Onions

CUPS & BOWLS

SERVED WITH LOCAL BAKED FRENCH BREAD

CAJUN GUMBO | CUP 7 | BOWL 13

Smoked Duck, Chicken, & Sausage in a Dark Roux with White Rice

SHRIMP GUMBO | CUP 7 | BOWL 13

Shrimp in a Dark Roux with White Rice

CRAWFISH ETOUFFEE | CUP 7 | BOWL 13

Crawfish in a Blonde Roux with White Rice

GARLIC SOUP | CUP 5 | BOWL 9

Topped with Croutons & Green Onions

BEANS & RICE 7 | w/ANDOUILLE LINK 11

Homemade Red Beans & Andouille Sausage over White Rice

SALADS

HOUSE SALAD | SMALL 5 | LARGE 8

Spring Mix with Tomato, Onions, Cucumbers, Croutons, Shredded Carrots & Topped with Shredded Cheddar Cheese

GRILLED TUNA STEAK SALAD 14

GRILLED CHICKEN SALAD

| SMALL 9 | LARGE 12

FRIED CRAWFISH SALAD

| SMALL 11 | LARGE 14

DRESSINGS

House Herb Vinaigrette | Balsamic Vinaigrette

Bleu Cheese | Homemade Remoulade

Creamy Buttermilk Ranch | Honey Mustard

WARNING: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

WINGS

SERVED WITH CELERY & CHOICE OF DIPPING SAUCE

6 - \$10 | **12 - \$18** | **18 - \$27**
UP TO 2 FLAVORS UP TO 3 FLAVORS UP TO 3 FLAVORS

WET

BUFFALO (MILD) | CAROLINA GOLD | CARIBBEAN JERK
MANGO HABANERO | TERIYAKI | BOURBON PEACH | BBQ
GARLIC PARMESAN | HABANERO GHOST PEPPER (HOT)

DRY

LEMON PEPPER | BLACKENED | CAJUN

BURGERS

SERVED WITH HOUSEMADE CHIPS

SALOON BURGER

| ½lb BEEF | 11 | TURKEY | 11 | VEGAN BLACKBEAN | 9
Served with Lettuce, Tomato, Pickle, Onion, & Mayo.
Add Grilled Onions & Grilled Jalapenos |+1|

BAYOU BURGER

Alligator, Andouille, & Beef Patty topped with Cajun Slaw

BBQ CHEDDAR BACON BURGER

| ½lb BEEF | 12 | TURKEY | 12 | VEGAN BLACKBEAN | 10
Bacon, Cheddar Cheese and Homemade BBQ Sauce\

MUSHROOM SWISS BURGER

| ½lb BEEF | 12 | TURKEY | 12 | VEGAN BLACKBEAN | 10
Sautéed Garlic & Mushrooms with Swiss Cheese

PATTY MELT

| ½lb BEEF | 12 | TURKEY | 12 | VEGAN BLACKBEAN | 10
Grilled Onions with Mozzarella served on Toast

SANDWICHES

CHICKEN SANDWICH GRILLED or FRIED 10

Served with Lettuce, Tomato, Pickle, Onion, & Mayo. Includes Chips

CHICKEN FRIED STEAK SANDWICH 10

Served with Lettuce, Tomato, Pickle, Onion, & Mayo. Includes Chips

FRIED SEAFOOD PO BOY

4inch 8 | 8inch 13

Choice of Fried Shrimp, Catfish, Oysters, or Crawfish on French Bread
Served with Lettuce, Tomato, Pickle, Onion, & Homemade Tartar Sauce

GRILLED TUNA STEAK SANDWICH 13

Served with Lettuce, Tomato, Pickle, Onion, & Mayo. Includes Chips

SHOAL SIGNATURES

GARLIC SHRIMP 16

Ten Gulf Shrimp in a Garlic Cream Sauce
Served over White Rice with Toasted French Bread

CRAWFISH POT PIE 12

Homemade Pot Pie with Crawfish Tails, Andouille,
Potatoes, Corn & Mushrooms. Served with French Bread

BIG EASY ENTREES

INCLUDES GREEN BEANS & MASHED POTATOES w/ CREAM GRAVY

16oz SMOKED PORK CHOP 16

GRILLED TUNA PLATE 16

CHICKEN PLATE GRILLED or FRIED 13

CHICKEN FRIED STEAK PLATE 13

FRIED SEAFOOD

BASKETS INCLUDE HUSHPUPIES
PLATES INCLUDE HUSHPUPIES, COLE SLAW,
& RED BEANS w/ ANDOUILLE |+2|

CATFISH | 4pc 10 | 6pc 12 | 8pc 14 | 10pc 16 |

SHRIMP | 4pc 11 | 6pc 13 | 8pc 15 | 10pc 17 |

OYSTERS | 6pc 11 | 8pc 13 | 10pc 15 | 13pc 17 |

CRAWFISH TAILS | 40 Tails 15 |

COMBOS

| PICK TWO | 13 | PICK THREE | 16 | ALL FOUR | 18 |

DESSERT

PECAN BROWNIE 7

Served with Vanilla Ice

HOMEMADE BREAD PUDDING 7

Topped with Homemade Bourbon Vanilla Sauce

ABITA ROOT BEER FLOAT 7

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