



## CLASSIC COCKTAILS

### SHOAL FASHIONED 10

Old Forester Bourbon | Sugar | Angostura Bitters | Orange Bitters

### MEZCAL MULE 10

Illegal Reposado 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

Alamos | Malbec | Argentina | 30 BTL  
Dark Horse Pinot Noir | California | 24 BTL  
Beringer Cabernet Sauvignon | California | 7 GLS / 21 BTL  
19 Crimes | Blended Red | Australia | 7 GLS

### WHITE

Whitehaven | Sauvignon Blanc | Marlborough | 10 GLS / 30 BTL  
Chateau St Jean | Sonoma, California | 9 GLS / 27 BTL  
Gabbiano | Pinot Grigio | Tre Venezie, Italy | 8 GLS / 24 BTL  
Proverb | Sauvignon Blanc | California | 8 GLS / 24 BTL  
Prophecy | Rose | France | 8 GLS / 24 BTL  
Cypress by J. Lohr | Central Coast, California | 7 GLS / 21 BTL

### SPARKLING

LaMarca | Proseco | Italy | 187ml | 11

## 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

Real Ale | Fresh Kicks | Hazy IPA | 6.6% | 40IBUs

Independence Brewing | Stash | IPA | 7.5% | 94IBUs

## 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



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## 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

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## 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

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## 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 14

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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