



## DRAFT

Austin Beerworks | Heisenberg | Krystalweizen | 4.5% |  
Dos Equis | Mexican Lager | 4.2% | 23IBUs |  
Abita Brewing | Amber | Amber Lager | 4.5% | 17IBUs |  
Real Ale | Citrus Got Real | Hazy Pale Ale | 6.0% | 35IBUs |  
Independence Brewing | Stash | IPA | 7.5% | 94IBUs |

## CLASSIC COCKTAILS

### SHOAL FASHIONED 10

Still Austin Straight Bourbon | Sugar  
Angostura Bitters | Orange Bitters

### MEZCAL MULE 10

Illegal Reposado Mezcal | Lime Juice | Fever Tree Ginger Beer

### WATERLOO 75 8

Waterloo Gin | Lemon Juice | Sparkling Wine

## 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 | Blackberry | 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 | McConauhaze | Hazy IPA | 6.5%  
Zilker Brewing Company | Coffee Milk Stout | 5.8% | 25IBUs |  
Zilker Brewing Company | Marco | IPA | 7% | 65BUs |

## FEATURED COCKTAILS

### SECONDLINE SANGRIA 11

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

### BOURBON BLUEBERRY PIE 9

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

### OH-3 TEA 9

Maker's Mark Bourbon | Deep Eddy Lemon Vodka | Sweet Tea

## MARGARITAS

### SHOAL SIGNATURE RITA 9

Dulce Vida Reposado 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

19 Crimes | Red Blend | Australia | 7 GLS  
Dark Horse | Cabernet Sauvignon | California | 8 GLS / 24 BTL  
Alamos | Malbec | Argentina | 10 GLS / 30 BTL  
Dark Horse | Pinot Noir | California | 8 GLS / 24 BTL

### 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

### 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 |  
Abita | Amber | Amber Lager | 4.5% | 17IBUs |  
Abita | Purple Haze | Raspberry Lager | 4.2% | 13IBUs |

### MEXICO

Pacifico | Corona | Negra Modelo | Modelo Especial | Tecate

### IMPORTS & OTHER CRAFTS

Heineken | Guinness | 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

Michelob Ultra Seltzer | Peach Pear | 4.0%  
Karbach | Ranch Water | 4.2%

# BOILED CRAWFISH

## BY THE POUND

1LB 9.50      2LBS 19      **\$9.50/LB**

3LBS 27.75      4LBS 37      **\$9.25/LB**

5LBS 45      **\$9.00/LB**



## ADD ONS

CAJUN BOILED SHRIMP (1/3LB) \$10

ANDOUILLE SAUSAGE \$5

SWEET CORN ON THE COB  
RED POTATOES  
MELTED BUTTER

**50**  
CENTS  
EACH

# 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 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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