CONTINUING ON REVERSE

**COCKTAILS**

**GIN & HOUSEMADE TONIC**
Waterloo No. 9 Gin, housemade tonic

**THE RUM AROUND**
Cruzan Light Rum, Gosling's Black Seal Rum, Cruzan Hurricane Proof Rum, orange, pineapple, apricot brandy, housemade grenadine

**SIGNATURE**

**FROZEN GRAPEFRUIT RITA**
Monte Alban 100% Agave Silver, Paula’s Grapefruit, lime, grapefruit, citrus salt

**2850 RITA**
Espolòn Blanco, Pierre Ferrand Dry Curaçao, lime, grey sea salt

**PEPE’S HIBISCUS PALOMA**
Pepe Z Blanco, hibiscus liqueur, grapefruit, grapefruit soda, citrus salt

**GIN & BUBBLES**
Nolet’s Gin, lemon, sparkling rosé

**SALTY TOM**
Aviation Gin, Paula’s Grapefruit, rosemary, grapefruit, pink Himalayan salt

**512 COCKTAIL**
Tequila 512 Reposado, Pierre Ferrand Dry Curaçao, pineapple syrup, jalapeño, Del Maguy Vida Mezcal, chile lime salt

**SCRATCH BLOODY MARY**
Tito’s Vodka, horseradish, barrel aged Worcestershire, clam juice, lemon, celery salt

* Served with beer chaser

**MICHELANA TRADICIONAL**
Modelo Especial, Worcestershire, hot sauce, Valentina, lime, chile lime salt

**COCONUT MOJITO**
Rum Haven Coconut Rum, Cruzan Light Rum, mint, lime, raw sugar, soda

**BONNABEL**
Eagle Rare 10 Year, Carpano Antica, Yellow Chartreuse, Luxardo Maraschino

**BEER**

**MODELO ESPECIAL**

**LIVE OAK HEFeweizen**

**THIRSTY GOAT AMBER**

**PINTHOUSE ELECTRIC JELLYFISH IPA**

**ALSTADT BREWERY KOLSCH**

**SEASONAL SELECTION**

**BOTTLES & CANS**

**XX LAGER**

**PACIFICO**

**LONE STAR**

**COORS LIGHT**

**MILLER LITE**

**BUD LIGHT**

**MICHELOB ULTRA**

**BLUE MOON**

**SHINER BOCK**

**RED STRIPE**

**STELLA ARTOIS**

**BALLAST POINT GRAPEFRUIT SCULPIN IPA**

**BELL’S TWO HEARTED ALE**

**DESHUTES BLACK BUTTE PORTER**

**AUSTIN BEERWORKS PEARL SNAP**

**ANCHOR STEAM**

**BROOKLYN LAGER**

**AUSTIN EASTCIDERS ORIGINAL (GF)**

**OMISSION PALE ALE (GF)**

**ST. PAULI GIRL N/A**

**STELLA ARTOIS**

**BALLAST POINT GRAPEFRUIT SCULPIN IPA**

**BELL’S TWO HEARTED ALE**

**DESHUTES BLACK BUTTE PORTER**

**AUSTIN BEERWORKS PEARL SNAP**

**ANCHOR STEAM**

**BROOKLYN LAGER**

**AUSTIN EASTCIDERS ORIGINAL (GF)**

**OMISSION PALE ALE (GF)**

**ST. PAULI GIRL N/A**
**WINE ON TAP**

**HAHN WINERY** 9  
Chardonnay | Monterey

**LOUIS MARTINI** 10  
Cabernet Sauvignon | California

**BUBBLES**

**MARQUÉS DE CÁCERES** 8/32  
Cava Brut | Spain

**ZONIN** 10  
Prosecco 187mL | Italy

**BENVIOLO** 32  
Prosecco | Italy

**CÔTÉ MAS** 12/48  
Crémant Brut Rosé | France

**MOËT & CHANDON IMPÉRIAL BRUT NV** 85  
Champagne | France

**WHITE**

**STOLLER FAMILY ESTATE** 10/40  
Rosé | Willamette Valley

**BERTANI VELANTE** 9/36  
Pinot Grigio | Veneto, Italy

**WESTMOUNT** 40  
Pinot Gris | Willamette Valley

**WILLIAM CHRIS** 42  
Blanc de Bois | Texas

**RAMÓN BILBAO** 10/40  
Albariño | Rias Baixas, Spain

**RODNEY STRONG ‘CHARLOTTE’S HOME’** 8/32  
Sauvignon Blanc | Sonoma County

**BOULDER BANK** 10/40  
Sauvignon Blanc | Marlborough, NZ

**SQUEALING PIG** 48  
Sauvignon Blanc | Marlborough, NZ

**PASCAL JOLIVET** 55  
Sancerre Blanc | Loire Valley, France

**DR. LOOSEN ‘DR. L’** 32  
Riesling | Mosel, Germany

**A BY ACACIA** 8/32  
Chardonnay (Unoaked) | California

**PICKET FENCE** 10/40  
Chardonnay | Russian River Valley

**JORDAN** 65  
Chardonnay | Russian River Valley

**RED**

**SHARECROPPER’S** 12/48  
Pinot Noir | Willamette Valley

**SOKOL BLOSSER** 75  
Pinot Noir | Dundee Hills

**PATZ & HALL** 85  
Pinot Noir | Sonoma Coast

**PASQUA ‘ROMEO & JULIET’** 10/40  
Red Blend | Veneto, Italy

**ONTAÑON CRIANZA** 10/40  
Tempranillo | Rioja, Spain

**BERONIA GRAN RESERVA (2009)** 65  
Tempranillo | Rioja, Spain

**TINTONEGRO** 10/40  
Malbec | Mendoza, Argentina

**DAOU VINEYARDS** 14/56  
Cabernet Sauvignon | Paso Robles

**GOLDSCHMIDT ‘YARDSTICK’** 58  
Cabernet Sauvignon | Napa Valley

**CANVASBACK** 65  
Cabernet Sauvignon | Red Mountain

**STAG’S LEAP ‘ARTEMIS’** 125  
Cabernet Sauvignon | Napa Valley

**TREFETHEN ‘DRAGONS TOOTH’** 90  
Red Blend | Napa Valley

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August 31, 2020
**CONSUMING RAW OR UNDERCOOKED MEATS, Poultry, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBONE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.**

**†** Contains nuts.

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**BAR SNACKS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>GULF COAST PEEl &amp; EAT SHRIMP</td>
<td>cocktail sauce, lemon</td>
<td>$2.50</td>
</tr>
<tr>
<td>HUSH PUPSIES</td>
<td>jalapeño, cornbread, butter, remoulade</td>
<td></td>
</tr>
<tr>
<td>SNAPPER COLLAR</td>
<td>bull red sauce, tartar</td>
<td></td>
</tr>
<tr>
<td>KETTLE CHIPS</td>
<td>blue cheese, chives</td>
<td></td>
</tr>
</tbody>
</table>

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**RAW BAR**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>OYSTERS ON THE HALF SHELL</td>
<td>see chalkboard for current selection</td>
<td></td>
</tr>
<tr>
<td>CEVICHE*</td>
<td>cured fish, fresh mango, herbs, saltines</td>
<td>$10</td>
</tr>
</tbody>
</table>

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**BEGINNINGS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SMOKED FISH DIP</td>
<td>10 smoked fish, cream cheese, chives, kettle chips</td>
<td></td>
</tr>
<tr>
<td>NEW ORLEANS BBQ SHRIMP</td>
<td>preserved lemon, fresh herbs, pepperin’ bread</td>
<td></td>
</tr>
<tr>
<td>CRAB CAKE</td>
<td>lump crab, remoulade, tartar</td>
<td></td>
</tr>
<tr>
<td>GUACAMOLE</td>
<td>with poke poke*</td>
<td></td>
</tr>
<tr>
<td>CHOWDA FRIES</td>
<td>clam, leeks, bacon</td>
<td></td>
</tr>
<tr>
<td>POT STICKERS</td>
<td>pork, bamboo shoots, pickled ginger, sweet soy dipping sauce</td>
<td></td>
</tr>
<tr>
<td>GRILLED OYSTERS</td>
<td>half dozen, chef’s topping</td>
<td></td>
</tr>
<tr>
<td>STEAMED MUSSELS</td>
<td>fennel, garlic, charred tomatoes, grilled bread</td>
<td></td>
</tr>
<tr>
<td>FRIED OYSTER LETTUCE WRAPS</td>
<td>cornmeat dusted oysters, butter lettuce, tartar, fennel slaw</td>
<td></td>
</tr>
<tr>
<td>GULF OF MEXICO SHRIMP COCKTAIL</td>
<td>chipotle, cucumber, tomatoes, avocados, saltines</td>
<td></td>
</tr>
</tbody>
</table>

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**COASTAL SOUPS & SALADS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLAM CHOWDA</td>
<td>cup 6, bowl 9</td>
<td></td>
</tr>
<tr>
<td>SEAFOOD GUMBO</td>
<td>cup 7, bowl 10</td>
<td></td>
</tr>
<tr>
<td>CAESAR SALAD</td>
<td>white anchovies, romaine, pecorino grilled bread creations, creamy caesar</td>
<td></td>
</tr>
<tr>
<td>HOUSE SALAD</td>
<td>poem, sunflower seeds, golden raisins, tomato, red onion, cherry mustard vinaigrette</td>
<td></td>
</tr>
<tr>
<td>LOBSTER &amp; SHRIMP SNOBB SALAD</td>
<td>greens, sweet corn, egg, avocado, bacon tomatoes, cherry mustard vinaigrette</td>
<td></td>
</tr>
<tr>
<td>GRILLED TROUT WALDORF SALAD</td>
<td>walnuts, apple, grape, gorgonzola, creamy chive dressing</td>
<td></td>
</tr>
</tbody>
</table>

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**PLATES**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FISH SANDWICH</td>
<td>blackened or fried, butter roll, tartar, bread &amp; butter pickles, fennel slaw, kettle chips</td>
<td></td>
</tr>
<tr>
<td>FISH ENCHILADAS</td>
<td>naranza cream, pepper jack, street corn, cotija</td>
<td></td>
</tr>
<tr>
<td>THE JACK STACK BURGER</td>
<td>slab bacon, naranza mamas, romaine huitomato tomatoes, yellow american bread &amp; butter pickles, salt fries</td>
<td></td>
</tr>
<tr>
<td>FLAT TOP FISH TACOS</td>
<td>flour tortillas, candied jalapeños, fennel slaw, cilantro, avocado mousse, street corn</td>
<td></td>
</tr>
<tr>
<td>SHRIMP &amp; LOBSTER ROLL</td>
<td>poached shrimp &amp; lobster, butter roll, pickled celery, kettle chips</td>
<td></td>
</tr>
<tr>
<td>FISH &amp; CHIPS</td>
<td>cod, lone star butter, salt fries, tartar, malt vinegar</td>
<td></td>
</tr>
<tr>
<td>SIMPLE GRILLED FISH</td>
<td>sun-dried tomato rice, bruscloss, white wine butter</td>
<td></td>
</tr>
<tr>
<td>SEAED SCALLOPS</td>
<td>seaweed potatoes, asparagus, cremini mushrooms, schipoll cauliflower, brown butter, preserved lemon</td>
<td></td>
</tr>
<tr>
<td>SHRIMP &amp; GITS</td>
<td>yellow grits, charred tomatoes, sweet corn, shrimp butter</td>
<td></td>
</tr>
<tr>
<td>SEAFOOD PASTA</td>
<td>clams, mussels, shrimp, linguini, tomato, fennel</td>
<td></td>
</tr>
<tr>
<td>WOOD FIRED HALF CHICKEN</td>
<td>hardwood potatoes, asparagus, cremini mushrooms, schipoll cauliflower, roasted duck demi</td>
<td></td>
</tr>
<tr>
<td>FRIED FISH &amp; SHRIMP PLATTER</td>
<td>tartar, cocktail, salt fries, fennel slaw</td>
<td></td>
</tr>
<tr>
<td>WOOD FIRED SALMON</td>
<td>okra, corn &amp; bacon succotash, fajon honey glaze, balsamic cherry reduction</td>
<td></td>
</tr>
</tbody>
</table>

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**FROM THE KETTLE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>CIOPPINO</td>
<td>tomato broth, mussel, clams, redfish, shrimp, grilled sandwich</td>
<td>$25</td>
</tr>
<tr>
<td>HOUSEMADE BREAD &amp; WHIPPED BUTTER</td>
<td></td>
<td>$4</td>
</tr>
<tr>
<td>BACON MAC WITH CRAB</td>
<td>$13</td>
<td></td>
</tr>
<tr>
<td>GRILLED ASPARAGUS</td>
<td>$6</td>
<td></td>
</tr>
</tbody>
</table>

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**HOUSEMADE DESSERTS**

**Ask your server about today’s housemade dessert selections!**

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August 31, 2020