



Gluten Free Menu Lunch

www.halfshelloysterhouse.com



Half Shell Signature Item

3% Discount when you pay with cash!

“Just right” portions for lunch at a “just right” price. Lunch specials served Monday through Friday from 11 to 3. Served with choice of side or salad.

Oysters

We take pride in serving only the finest quality, hand selected Gulf oysters. We continually shuck them throughout the day to provide you with the freshest oysters possible.

Oysters on the Half Shell*

Half Dozen 13 Dozen 22.75

Gulf oysters freshly shucked in house.



Charbroiled Oysters

Half Dozen 14.5 Dozen 25.75

Half Shell's signature oyster, charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce.

Starters

Royal Reds

Peel and eat Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet, lobster-like flavor.

Half Pound 15.5 One Pound 27.75

Grilled Shrimp 13.5

Shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.

Soup and Salad

Garden Salad

Side 6.25 Entrée 10.25

Romaine and spring mix, grape tomatoes, sliced red onions, and Monterey Jack and cheddar cheese, and croutons.



Half Shell Salad

Side 7.25 Entrée 11.25

Romaine and spring mix, avocado, goat cheese, roasted almond slices, chives, tomatoes and shredded carrots. Served with our signature roasted garlic balsamic house dressing.

Salad Toppers:

(Add to any salad)

Smoked Yellowfin Tuna Dip 8.25

Yellowfin Tuna* 13.5

Grilled Shrimp 8.25

Grilled Chicken 6.25

Homemade Dressings:

*Ranch, *House Vinaigrette, *Honey Mustard

Lunch Plates

Lunch Filet* 33

7oz USDA Choice tenderloin seasoned and chargrilled.

Royal Reds 18

A half pound of peel and eat Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet lobster-like flavor.

Yellowfin Tuna* 16.5

Sashimi grade Yellowfin tuna seasoned and grilled. Served with lemon aioli.

Grilled Shrimp 15.5

Shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.

Grilled or Blackened Fish 16.5

Your choice of any of our fish selections seasoned and grilled or blackened. Served with lemon aioli.

Redfish Mahi Fish of the Day

Sides

Fresh Steamed Broccoli
Half Shell Salad

Garden Salad
Grilled Asparagus topped with
Gorgonzola Butter (\$1.5 extra w/entree)


*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information. The guest has the right to ask the country of origin.

© Half Shell Oyster House - December 2023



Gluten Free Menu Dinner

www.halfshelloysterhouse.com

 *Half Shell Signature Item*
3% Discount when you pay with cash!

Oysters

We take pride in serving only the finest quality, hand selected Gulf oysters. We continually shuck them throughout the day to provide you with the freshest oysters possible.

Oysters on the Half Shell*

Half Dozen 13 Dozen 22.75
Gulf oysters freshly shucked in house.



Charbroiled Oysters

Half Dozen 14.5 Dozen 25.75

Half Shell's signature oyster, charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce.

Starters

Royal Reds

Peel and eat Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet, lobster-like flavor.

Half Pound 15.5 One Pound 27.75

Grilled Shrimp 13.5

Shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.

Soup and Salad

Garden Salad

Side 6.25 Entrée 10.25

Romaine and spring mix, grape tomatoes, sliced red onions, and Monterey Jack and cheddar cheese, and croutons.



Half Shell Salad

Side 7.25 Entrée 11.25

Romaine and spring mix, avocado, goat cheese, roasted almond slices, chives, tomatoes and shredded carrots. Served with our signature roasted garlic balsamic house dressing.

Salad Toppers:

(Add to any salad)

Smoked Yellowfin Tuna Dip 8.25

Yellowfin Tuna* 13.5

Grilled Shrimp 8.25

Grilled Chicken 6.25

Homemade Dressings:

*Ranch, *House Vinaigrette, *Honey Mustard

Steak and Seafood

Served with choice of two sides

Filet* 35

7oz USDA Choice tenderloin seasoned and chargrilled.

Ribeye* 39

13oz USDA Choice ribeye seasoned and chargrilled.

Royal Reds 31

One pound of Cajun boiled, large Royal Reds served with hot drawn butter. These deep water shrimp have a sweet lobster-like flavor.

Grilled Shrimp 23.75

Shrimp seasoned and grilled. Served with lemon aioli or cocktail sauce.

Yellowfin Tuna* 22.25

Sashimi grade Yellowfin tuna seasoned and grilled to desired temperature. Served with lemon aioli.

Grilled or Blackened Fish 22.25

Your choice of any of our fish selections seasoned and grilled or blackened. Served with lemon aioli.

Redfish Mahi Fish of the Day

Sides

Fresh Steamed Broccoli
Half Shell Salad

Garden Salad
Grilled Asparagus topped with
Gorgonzola Butter (\$1.5 extra w/entree)

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. Consult your physician or health official for further information. The guest has the right to ask the country of origin.

© Half Shell Oyster House - December 2023