

# Half Shell

*oyster house*

## Lunch Specials

Please see our full menu for additional choices



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 11am to 3pm. Served with choice of side or salad except combos.

## Seafood

Served with choice of side or salad

### Seafood Stuffed Portabellas 15.5

Portabella mushrooms stuffed with lump crabmeat, Gulf Shrimp, minced chipotle peppers, roasted red peppers and spinach. Garnished with lemon aioli and Parmesan cheese.

### Smoky Bacon Shrimp and Grits 15.5

Cheddar cheese grits smothered in a smoky bacon cream sauce with shrimp, topped with shredded Parmesan, chopped bacon and green onions.

### Fried Shrimp 15.5

Shrimp, hand battered and dusted in seasoned corn flour and fried golden.

### Fried Oysters 19.5

Fresh Gulf oysters hand breaded with seasoned corn flour and fried golden.

### 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.

### Grilled or Blackened Fish 16.5

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

Redfish Yellowfin Tuna\* Mahi Fish of the Day

### Seafood Pot Pie 15.5

Gulf shrimp, crawfish, crabmeat, corn, peas and carrots in a traditional pot pie filling topped with a golden buttermilk crust.

### Farm Raised Catfish 15.5

Louisiana farm-raised hand-breaded catfish. Served with your choice of cocktail or tartar.

## Chicken and Pasta

Served with choice of side or salad

### Royal Red Alfredo 15.5

Linguini tossed with creole Alfredo, topped with Royal Red shrimp and shredded Parmesan cheese.

### Chicken Alfredo 14

Linguini tossed with creole Alfredo, topped with fresh grilled chicken and shredded Parmesan cheese.

### Seafood Pasta 15.5

Gulf shrimp, crawfish, portabella mushrooms and seasonings, tossed with linguini and creole Alfredo. Topped with lump crabmeat and Parmesan cheese.

### Almond Encrusted Chicken 15

Fresh chicken coated in chopped almonds and seasonings, paneed and drizzled with roasted red bell pepper aioli.

## Sides

Grilled Asparagus topped

with Gorgonzola Butter (\$1.5 extra w/entree)

Sweet Potato Creme Brulee

topped with Honey Butter (\$1.5 extra w/entree)

Cheddar Cheese Grits

Fresh Steamed Green Beans

Pork Stock Turnip Greens

Jalapeño Hushpuppies

Cajun Boiled Mashed Potatoes

Fried Okra

Seasoned French Fries

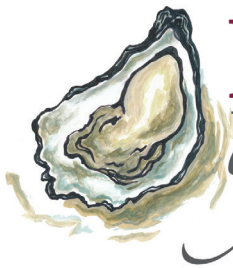
Fresh Steamed Broccoli

Garden or Caesar Salad

Half Shell Salad

Cup of Bisque or Gumbo (\$3 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.




# Half Shell

## *Oyster House*

# *Lunch Specials*

Please see our full menu for additional choices

 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 11am to 3pm. Served with choice of side or salad except combos.

## *Handhelds*

Served with choice of side or salad

### Triple Steak Cheeseburger\* 15

A blend of ground Chuck, Brisket, and Short Rib seasoned, grilled and topped with Provolone cheese.

Bacon 16

### Voodoo Chicken Sandwich 14.5

Fresh chicken fried golden and tossed in our unique sweet and spicy Voodoo sauce. Topped with your choice of cheese on a Brioche bun.

### The Uptowner\* 15.5

Sliced USDA Choice filet and ribeye, topped with sautéed mushrooms, onions and melted Provolone cheese, on fresh baked in house French bread dressed with lettuce and tomato. Served with Dijon horseradish.

### Seafood Portabella Sandwich 15.5

Our homemade Seafood Stuffed Portabella topped with homemade Crabmeat Ravigotte. Served on a Brioche bun.

### Po-Boys

All po-boys are served on fresh baked in house Gambino’s French bread and dressed with lettuce and tomato.

### Voodoo Shrimp Po-Boy 16

Gulf shrimp fried golden and tossed in our unique sweet and spicy Voodoo sauce.

### Fried Shrimp Po-Boy 15

### Fried Oyster Po-Boy 21.75

### Fried Catfish Po-Boy 15.5

## *Soup and Salad*

### Almond Chicken Salad 18

Fresh chicken coated in chopped almonds and spices then paneed. Served over a salad of romaine and spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

### Soup and Salad

Choose from Seafood Gumbo or Crawfish, Corn and Crab Bisque with your choice of salad.

Cup 12.5 Bowl 16.5

### Oysters and Salad Combo\* 17.5

A half dozen raw oysters shucked to order with your choice of side salad.

Choose any baked or grilled oysters Add 2

### Smoked Tuna Dip Salad 18.5

Smoked Yellowfin Tuna Dip served over romaine and spring mix, grape tomatoes, sliced red onions, Monterrey Jack and cheddar cheese, and croutons.

### Salad Toppers:

(Add to any salad)  
Smoked Yellowfin Tuna Dip 8.25  
Yellowfin Tuna 13.5  
Almond Encrusted Chicken 7.75  
Voodoo Shrimp 8.25  
Grilled or Fried Shrimp 8.25  
Grilled Chicken 6.25

**Dressings:** All dressings made in house  
House Vinaigrette, Ranch, Blue Cheese,  
Honey Mustard, Comeback

## *Sides*

### Grilled Asparagus topped

with Gorgonzola Butter (\$1.5 extra w/entree)

### Sweet Potato Creme Brulee

topped with Honey Butter (\$1.5 extra w/entree)

### Cheddar Cheese Grits

### Fresh Steamed Green Beans

### Pork Stock Turnip Greens

### Jalapeño Hushuppies

### Cajun Boiled Mashed Potatoes

### Fried Okra

### Seasoned French Fries

### Fresh Steamed Broccoli

### Garden or Caesar Salad

### Half Shell Salad

### Cup of Bisque or Gumbo (\$3 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.**