Campechana de Mariscos
A refreshing, Mexican-style seafood cocktail made with a special blend of pico de gallo, fire-roasted Anaheim peppers, and diced avocados
Shrimp—or—Crab 16
Campechana Extra (shrimp & crab) 17

SNACKS
Mesquite-Grilled Oysters 16
Garlic herb butter, Romano cheese, French bread
Oysters Rockefeller 16
Creamed spinach, crispy bacon, lump crabmeat, hollandaise
Smoked Redfish Dip 9
Served with homemade crackers
Shrimp Etouffée Hand Pies 8
Crispy pastry filled with our classic shrimp etouffée
Gulf Coast Roll 8
Gulf shrimp and crab salad with classic Louie sauce in a butter-toasted, split-top bun
Fried Oyster BLT Slider 6
Fried Gulf oyster, bacon, lettuce, and tomato on a housemade, toasted bun
Blue Crab Fingers (choice of fried or sautéed) 13
• Fried—cracker meal breading with cocktail and tartar sauce
• Sautééd—garlic herb butter
Shrimp and Crab Tamales 12
Shrimp and crab-filled tamales steamed in a banana leaf served with Campeche sauce
Jumbo Lump Crab Cake 17
Oven-baked jumbo lump crab cake with lemon garlic cream sauce

SOUPS & SALADS
Gumbo 8 15
Shrimp | Crab | Seafood (shrimp & crab) 8 15
Simple House 6
Lettuce, carrots, tomatoes, croutons, pickled red onion, and choice of dressing
Blue Crab Ravigote, Tomato & Avocado 18
Blue crab with classic ravigote sauce, tomatoes, house salad mix, and avocado
Fried Oyster 18
Fried Gulf oysters, remoulade, bacon, tomatoes, Romano cheese, avocado with Herbsaint dressing
Seared Gulf Coast Tuna 18
Seared Gulf tuna with creole mustard sauce, house salad mix, avocado, deviled egg, green beans, tomatoes, crispy sweet potatoes, vinaigrette
Lady Bird (Add chicken or shrimp, +$8) 13
Spinach-romaine blend with strawberries, candied pecans, goat cheese, and balsamic vinaigrette

HOMEMADE DRESSINGS
Ranch, Parmesan Chive, Blue Cheese, Vinaigrette

SHAREABLES
Crispy Crab Boil Potatoes with Creole Aioli 9
Cheddar and Bacon Twice-baked Potato 9
Grilled Pencil Asparagus 9
Sautééd Garlic Spinach 9
Crabmeat Pasta 13

SIDES
SINGLES
Red Beans 5
French Fries 5
Daily Vegetable 5
Colossal Onion Rings 5
Seafood Rice 5
Hushpuppies 5

SHAREABLES
Crispy Crab Boil Potatoes with Creole Aioli 9
Cheddar and Bacon Twice-baked Potato 9
Grilled Pencil Asparagus 9
Sautééd Garlic Spinach 9
Crabmeat Pasta 13

GUESTS WITH FOOD ALLERGIES, PLEASE ASK FOR A MANAGER. | Contains nuts. | Eating raw oysters may cause severe illness and even death in persons with liver disease (i.e. alcoholic cirrhosis, hepatitis, etc.), cancer, and other chronic illnesses that weaken the immune system. There may be small bones in some fresh fish. Some wines and maraschino cherries contain sulfites. Some dishes contain bacon (lucky you).
COASTAL FRIED PLATTERS
Served with an empanada, garlic bread, and choice of side.

Gulf Shrimp 23
Farm-raised Texas Redfish 27
Stuffed Combo (3) stuffed shrimp, (1) stuffed crab 22
Stuffed Shrimp 22
Stuffed Crab 21
Catfish Fillet 19
Fried Gulf Oysters 25
Flounder (seasonal) 28

SEAFOOD PLATTER 28
A hearty heap of catfish, Gulf shrimp, oysters, stuffed shrimp & stuffed crab, served with choice of side.

COMBOS
Create your own seafood combo platter, served with an empanada and choice of side.

GRILLED: Catfish, Shrimp FRIED: Catfish, Shrimp, Oysters

Choose Two 26
Choose Three 28

MESQUITE-GRILLED ENTREES
Basted with our signature marinade and grilled over mesquite. Served with an empanada, garlic bread, and choice of side.

Salmon 24
Farm-raised Texas Redfish 27
Yellowfin Tuna 28
Gulf Red Snapper 30
Catfish Fillet 19
Con salsa (rojo or verde) and sliced avocado, +2
Gulf Shrimp 23
Con salsa (rojo or verde) and sliced avocado, +2
Rainbow Trout 23
Trout Almondine 24
Swordfish 25
Flounder (seasonal) 28
Mesquite Skewer 22

SIGNATURE TOPPERS 9
Charred Lemon Caper Butter with Jumbo Lump Crab
Salsa Veracruzana with Gulf Coast Shrimp
Shrimp Etouffée

GOODE SIGNATURES
Whole Roasted Flounder 29
Served with an empanada and choice of side
Redfish on the Half Shell 28
Served with an empanada and choice of side
Shrimp Etouffée 22
Gulf shrimp with creole vegetables in a dark roux, served with seafood rice
Crabmeat Fettuccine 25
Jumbo lump crabmeat and fettuccine in garlic Romano cream sauce
Laguna Madre Shrimp (3) 22
Jumbo wild-caught Gulf shrimp stuffed with jalapeño and white cheddar, wrapped in bacon and slow-roasted over mesquite, served on a bed of seafood rice
Jumbo Lump Crab Au Gratin 35
Jumbo lump crabmeat in a mushroom sherry cream sauce topped with cheddar and baked until browned and bubbly
Whole Stuffed Flounder 37
Crab cake stuffed flounder served with an empanada and choice of side
Backyard BBQ Chicken 19
Airline chicken breast marinated and basted with a white BBQ sauce and grilled to perfection
Prime Ribeye (12oz) 39
Served with choice of side
Seared Filet Mignon (8oz) 39
Served with choice of side

PO-BOYS & SANDWICHES
Po-boys served fried or mesquite-grilled. All po-boys and The Damn Goode Burger served with fries.

Flounder Po-Boy (seasonal) 16
Shrimp Po-Boy 15
Catfish Po-Boy 14
Oyster Po-Boy 15
Gulf Coast Roll (served with chips) 15
The Damn Goode Burger 13

COMBOS
Select (2): Shrimp, Catfish, or Oyster

Grilled Combo Po-Boy 16
Fried Combo Po-Boy 16

LICKETY SPLIT | Want to divide your dinner with a friend? No problem. Split dinners are an additional $5.