

## 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	17
Campechana Extra ( <i>shrimp &amp; crab</i> )	18

## SNACKS

Smoked Redfish Dip	9
Served with homemade crackers	
Shrimp Empanadas	8
(3) crispy pastries filled with our classic shrimp with creole vegetables	
Jumbo Lump Crab Cake	17
Oven-baked jumbo lump crab cake with lemon garlic cream sauce	
Seared Tuna*	9
Served with soy mustard sauce	
Shrimp Cocktail	16

## SOUPS & SALADS

Gumbo	9	16
Shrimp   Crab   Seafood ( <i>shrimp &amp; crab</i> )		
Blue Crab, Corn, and Poblano Bisque	9	16
Simple House		7
Lettuce, carrots, tomatoes, croutons, pickled red onion, and choice of 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		

### HOMEMADE DRESSINGS

Ranch, Parmesan Chive, Blue Cheese, Vinaigrette

## COASTAL FRIED PLATTERS

Served with an empanada, garlic bread, and choice of side

Gulf Shrimp	24
Catfish Fillet	19
Fried Gulf Oysters	26
Seafood Platter	27
6 oz. catfish, (3) shrimp, and (4) oysters	

### THANK YOU FOR YOUR CONTINUED SUPPORT.

From our chefs and staff to our friends and family, every person's safety is our priority. The 5% fee on your bill is to account for increased operational measures such as tests, protective equipment, and additional cleaning hours needed to safely serve you. If you have any questions, please don't hesitate to request a manager.

## PO-BOYS & SANDWICHES

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

Shrimp Po-Boy	15
Catfish Po-Boy	14
Oyster Po-Boy ( <i>fried only</i> )	15
The Damn Goode Burger	13

## COMBOS

Select (2): Shrimp, Catfish, or Oyster

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

## MESQUITE-GRILLED ENTREES

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

Salmon	24
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	
Mesquite Skewer	22

### SIGNATURE TOPPER (+9)

Charred lemon caper butter with jumbo lump crab

## GOODE SIGNATURES

Redfish on the Half Shell	30
Served with an epananda and choice of side	
Crabmeat Fettuccine	26
Jumbo lump crabmeat and fettuccine in garlic Romano sauce	
Backyard BBQ Chicken	19
Airline chicken breast marinated and basted with a white BBQ sauce and grilled to perfection	
Seared Filet Mignon* (8 oz)	39
Served with choice of side	

## SIDES

Red Beans	5	Seafood Rice	5
Daily Vegetable	5	French Fries	5

## HOMEMADE BAKED GOODES

Brazos Bottom Pecan Pie <b>N</b>	6
Chocolate Cream Pie	6

### GUESTS WITH FOOD ALLERGIES, PLEASE ASK FOR A MANAGER.

**N** 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*).