

soups, salads, and starters

CHICKEN AND TORTILLA CALDO

With avocado, queso fresco, cilantro and calabacitas

BLACK AND WHITE SOUP

Black bean soup with sherry and white cheddar soup with peppers

FIELD GREENS AND ROASTED GARLIC CROUTON

With maple vinaigrette dressing, sun-dried tomatoes and fresh goat cheese

SOUTHWEST CAESAR

With romaine lettuce, chipotle Caesar dressing, red bell peppers and shaved parmesan

GRILLED SALMON AND LARDON 18

With kale, tomatoes, avocado and green apple, crispy bacon and lemon vinaigrette

GUACAMOLE FOR TWO

Freshly prepared at your table with diced avocado, roasted tomato and serrano pepper, cilantro and fresh lime and orange juices

SEARED SCALLOPS

With white corn pozole, red pepper vinaigrette and cilantro oil

GULF COAST SEACAKES

Fresh lump blue crab, roasted corn sauce, jicama slaw and serrano aioli

MESQUITE-GRILLED QUAIL

All natural Texas quail on pepper jack grits with fried parsley and jalapeno chips and chipotle demiglace

CHILE-FRIED GULF OYSTERS

On yucca chips with Serrano honey aioli, pineapple pico de gallo and greens

seafood

ⓑ BLACKENED GULF FISH FILLET

House seasonings, roasted vegetables, rosemary potatoes, beurre blanc sauce and lemon spinach

BOUDREAUX'S SHRIMP AND GRITS

Pepper jack stone ground grits and lemon buttered shrimp with apple smoked bacon, chorizo, green onions and roasted poblano peppers

BLUE CRAB TOSTADA

Gulf Coast seafood in a corn tortilla shell with tomato, avocado and melted jack cheese

COCONUT SHRIMP

Glazed with orange chili and served with creamy horseradish sauce, jicama slaw, pineapple pico de gallo

WOOD GRILLED ATLANTIC SALMON

Creole mustard butter, garlic mashed potatoes and roasted vegetables

ⓑ HERB-CRUSTED FISH FILLET

Chipotle red pepper beurre blanc, Israeli couscous and West Coast mushrooms

ⓑ WOOD GRILLED FISH FILLET

Garlic-mashed potatoes, roasted vegetables and boudreaux herb butter

ⓑ We serve fresh caught fish from our Texas Gulf like black sea bass, sand perch, speckled hind, spotted jewfish, red grouper, scamp, striped bass, bluefish, mahi-mahi, croaker, black drum, gulf kingfish, red drum, spot drum, spotted sea trout, sand trout, gulf flounder, yellowfin tuna, blue marlin, striped mullet, white mullet, pinfish, rainbow runner, king mackerel, Spanish mackerel, wahoo, atlantic bonito, blackfin tuna, skipjack, red snapper, mutton snapper, yellowtail snapper, snook and swordfish

puro boudro's

BLACKENED PRIME RIB

With Boudreaux butter, rosemary potatoes and roasted vegetables

FILET OF BEEF TENDERLOIN & GRILLED LOBSTER TAIL

Roasted vegetables, truffle mashed potatoes, Boudreaux herb butter and lemon beurre blanc

FILET OF BEEF TENDERLOIN & GRILLED JUMBO SHRIMP CHURRASCO

Garlic mashed potatoes, green peppers, mushrooms and onion with chimichurri sauce

HOUSE SMOKED JUMBO SHRIMP & GULF CRAB ENCHILADAS

Wrapped in spicy tomato pancakes, ancho chili sauce, queso fresco and crème fraiche, black beans and pecan rice pilaf

POLLO ASADO

Grilled Airline Chicken Breast marinated with adobo de achiote, citrus juices, olive oil grilled over Mesquite and Oak, served with caramelized corn, black beans and pineapple pico

wood grilled steaks

10 oz TEXAS FILET OF SIRLOIN & FRITES

Fire fries, fried jalapeños and plantains with chimichurri sauce

14 oz GRILLED PRIME RIB

Garlic mashed potatoes, vegetables, horseradish cream and au jus

16 oz CENTER CUT STRIP SIRLOIN

Pan-seared with cracked peppercorns, cabernet and shallots, with roasted vegetables and herb roasted potatoes

12 oz BLACK ANGUS LOIN END CUT RIBEYE

Boudreaux butter, red wine demiglace, roasted vegetables and rosemary potatoes

8 oz BLACK ANGUS CENTER CUT FILET

Roasted peppers, chipotle bordelaise, vegetables and corn pudding

16 oz BERKSHIRE DOUBLE RIB PORK CHOP

Rubbed with chipotle chile adobo served with sweet potato, pineapple hash with chorizo and a stack of onion rings

dessert

LOUISIANA BREAD PUDDING

With whiskey sauce

DOUBLE CHOCOLATE BROWNIE

Layered with Azteca & Toffee Crunch

CRÈME BRÛLÉE

Vanilla bean

LIME CHESS PIE

With butter pastry crust ice creams, Crème Anglaise and shaved chocolate