

SAVING ROOM FOR ENTRÉE? **\$10** PLATES

V FRIED ZUCCHINI STICKS / 10

Fresh Daily, Served w/ Ranch

GRILLED BOUDIN & SMOKED GOUDA / 10

Authentic New Orleans Style Boudin w/ Melted Smoked Gouda Cheese and Dijon Mustard Sauce

V TAMMY'S DOLMAS / 10

Stuffed Grape Leaves w/ Rice and Herbs
On a Bed of Tzatziki Sauce

V MOZZARELLA CHEESE STICKS / 10

Served w/ Marinara Sauce

V FRIED MUSHROOMS / 10

Daily Fresh Mushrooms

FRIED CALAMARI / 10

Premium Calamari, Rings Only

BOUDIN BALLS / 10

From Scratch Authentic New Orleans Style Boudin

V FRIED PICKLES / 10

No words to describe, Awesome

HENRY'S STUFFED JALAPEÑO / 10

Single Stuffed Jalapeño, Stuffed w/ Our Original Seafood Goodness including Fish, Shrimp & Assorted Cheeses

GETTING WARMER? **\$15** PLATES

PEEL & EAT SHRIMP / 15

Our Amazing, one-of-a-kind Boiled Warm Shell-On, Local Fresh Large Gulf Shrimp

GREEK NACHOS / 15

Crispy Tortilla Chips, Creamy Tzatziki, Crumbled Feta, Topped w/ Chopped Veggies, Pepperoncini and Olives
Your Choice of **Gyro Meat, Chicken or Shrimp**

CEVICHE CAMPECHANA / 15

Choice of Fish or Shrimp. Acapulco Tropical Tomato Salsa, Orange, Mango, Topped w/ Avocado

V TZATZIKI & FETA PLATE / 15

Authentic Tzatziki Sauce, Premium Feta Cheese, Fresh Sliced Vegetables, Warm Pita
Add Gyro Meat, Chicken or Shrimp / 10

OYSTERS ON THE HALF SHELL 15

Half Dozen of Our #1 Select Grade, Fresh from Galveston Bay

SHRIMP DIABLO / 15

Three Large Gulf Shrimp, Jalapeño Stuffed, Bacon Wrapped, Diablo Sauce, Bed of Cajun Rice

AHI TUNA FILLET/ 15

Sesame Seared Crust, Served w/ Wasabi and Pickled Ginger

ISLAND FISH & CHIPS / 15

Cajun-fried Catfish served w/ Our Crispy Fries and Tartar Sauce

ISLAND SHRIMP & CHIPS / 15

Fried Golden shrimp w/ Our Crispy Fries and Tartar Sauce

SOUPS 10 / 15

OUR FAMOUS GUMBO

Made w/ Our Authentic Fresh Seafood Broth, Topped w/ Shrimp & Steamed Rice

CRAB BISQUE

Rich & Creamy, Made From Fresh Blue Crabs, Topped w/ Blue Crab Meat

V GREEK SALAD 10 / 15

Romaine, Spring Mix, Sliced Cucumbers, Tomato Wedges, Sliced Onions, Pitted Kalamata Olives, Whole Pepperoncini, Homemade Greek Dressing, Hand Grated Feta Cheese

V DINNER SALAD / 9

Romaine, Spring Mix, Sliced Cucumbers, Tomato Wedges, Sliced Onions. Served w/ Ranch, Italian or Honey Mustard

Salad Add-ons

Add Gyro Meat, Chicken or Shrimp / 10

BURGERS, GYROS, PO'BOYS & SANDWICHES

With Your Choice / French Fries or Cole Slaw

\$15

BURGERS

CLASSIC AMERICAN HAMBURGER / 15

Black Angus Beef Patty, Lettuce, Tomato, Onion, Pickles, on a Buttered Brioche Bun
Your Choice of Cheese - American, White American or Cheddar

CHICKEN SPINACH BURGER / 15

Juicy Grilled Chicken Breast w/ Sautéed Spinach & Red Onion, Tomato, White American Cheese, & Chipotle Mayo

V ANNETTE'S VEGGIE

GREEK BURGER / 15

Just Like the Greek Burger, Best Black Bean Vegetarian Burger made w/ a 16-Ingredient Natural Recipe.

GREEK BURGER / 15

Black Angus Beef Patty, Lettuce, Tomato, Pickles, Sautéed Onion, Tzatziki Sauce & Feta Cheese

GYROS / 15

Your Choice of GYRO MEAT, CHICKEN, SHRIMP, FISH or GRILLED VEGGIE
Wrapped w/ Warm Greek Pita Bread, Onions, Tomato & Authentic Tzatziki Sauce.

PO'BOYS / 15

Your Choice of SHRIMP, FISH or CHICKEN

Grilled, Blackened or Fried

Garlic Buttered French Baguette w/ Lettuce, Tomato & Tartar Sauce

COMBO PO'BOY / **Add \$5**

OYSTER PO'BOY / **Add \$10**

PHILLY CHEESESTEAK / 15

We do it Better than Philadelphia

Shredded Shaved Steak with Grilled Onions & Bell Peppers, Topped with White American Cheese

ARIEL'S AUTHENTIC SHAWARMA / 15

Authentic Shawarma in Warm Pita Pocket w/ Homemade Hummus Tahini Sauce and Chopped Veggies
Your Choice of Tender Beef or Chicken

SIDES / 5

FRENCH FRIES / HUSHPUPPIES / ONION RINGS / CAJUN RICE / RUSTIC MASHED POTATOES / GRILLED VEGETABLE MEDLEY / SAUTÉED SPINACH

SIDES / 3

CORN ON THE COB / RED BOIL POTATOES / STEAMED RICE

SANDWICH ADD-ONS / 2

Grated Feta

Gouda

Cheddar

White American

American Cheese

Tzatziki or Diablo Sauce

Fresh Jalapeño

Grilled Onions or Bacon/ **Add \$2**

LIVE SEAFOOD SHACK

Choose Your Spice Level: **Mild, Medium, Spicy, or Extra Spicy.**

B.O.I Platter (Born on The Island) - Perfect for sharing.

A shareable Cajun Greek seafood feast. Customizable, bold, and packed with Gulf flavors

Ask your server about our Build-Your-Own Platter.

B.O.I Sampler Platter / 28

The perfect intro to our famous B.O.I experience.

A Cajun Greek sampler with 1 lb crawfish, 1 blue crab, 5 head-on Gulf shrimp, corn, potato, and sausage.

LIVE CRAWFISH (Seasonal) - Market Price

#1 Select Grade, sold by the pound. No one does it better than us

HEAD-ON PEEL & EAT SHRIMP / 25

Large boiled Gulf shrimp, tossed in our signature authentic french creole wine butter sauce, served w/ garlic bread

OYSTERS ON THE HALF SHELL 15 / 28

#1 Select Grade, Fresh from Galveston Bay, Half or Full Dozen

SNOW CRAB CLUSTERS / Market Price

Sweet snow crab Clusters boiled to perfection, best enjoyed in our famous B.O.I. Platter

GALVESTON BAY LIVE BLUE CRABS - 25 / 40

1.5 or 3 Pounds, Galveston Bay cleaned live whole blue crabs, Fried or Boiled

STONE CRAB CLAWS (Seasonal) / Market Price

Fresh, wild-caught crab claws w/ tender, sweet meat, served ready to crack into coastal flavor

A La Carte **\$30** Plates

Your Choice of Any 2 Sides
Grilled, Blackened or Fried

SHRIMP PLATE / 30

Local Fresh Large Gulf Shrimp,
Tail-on Butterfly

CATFISH PLATE / 30

"Sounds Like an Ordinary Platter,
But We Do It Amazing!"

CHICKEN PLATE / 30

Juicy Chicken Breast Packed w/ Cajun Flavor
Grilled or Blackened

STUFFED CRABS PLATE / 30

Three Blue Crab Shells, Hand Stuffed w/
Our Seafood Goodness including Fish,
Shrimp, & Crab Meat

OYSTERS PLATE / Add \$5

Galveston Bay Fresh, #1 Select Oysters
Grilled w/ Shell on, Fried or Blackened

COMBO PLATE / Add \$5

Create Your Perfect Combination
Pick Two: Gulf Shrimp, Oysters, Catfish

AHI TUNA FILLET / 30

Grilled, With Sesame Crust

FLOUNDER FILLET / 30

Succulent Flounder, Simple and
Flavorful

SALMON FILLET / 30

Tender, Skin-on Salmon Fillet

MEDITERRANEAN SEABASS FILLET / 30

Delicate, Flaky Seabass Fillet

BLUE CRAB CAKES / Add \$10

Two Crab Cakes, 100% Crab Meat

RED SNAPPER FILLET / Add \$10

Straight Off The Boat

WHOLE RED SNAPPER

Size Varies: 1lb, 1.5lb, 2lb, 2.5lb, 3lb
\$30 Per Lb.

WHOLE FLOUNDER

Size Varies: 1lb, 1.5lb, 2lb, 2.5lb, 3lb
\$30 Per Lb.

SIDES:

FRENCH FRIES HUSHPUPPIES ONION RINGS CAJUN RICE RUSTIC MASHED POTATOES
COLE SLAW GRILLED VEGETABLE MEDLEY SAUTÉED SPINACH / 5
CORN ON THE COB RED BOIL POTATOES STEAMED RICE / 3

HOUSE SPECIALTIES / **\$30** PLATES / OUR CHEF CHOICE

FLOUNDER FILLET SPECIAL / 30

Served over a bed of Steamed Rice, topped with our homemade Avocado & Pico Cream Sauce and Sliced Avocado

ASIAN CAJUN SALAD DINNER / 30

Your choice of Tuna, Shrimp, Salmon, Seabass or Chicken

Chopped Dinner Salad, mix of fresh greens and vegetables, served w/ our signature Asian Cajun dressing.

SHARON'S MEDITERRANEAN SEABASS / 30

Delicate Grilled Mediterranean Seabass Fillet served w/ Sautéed Spinach, Steamed Rice, Creamy Avocado & Pico side Sauce and Sliced Avocado

SHRIMP MEDITERRANEAN / 30

Grilled Gulf Shrimp with Mushrooms, Grilled Onion and Herbs Over a Bed of Cajun Rice and Our Amazing Authentic French Creole Wine Butter Sauce

JANEL'S SALMON PLATE / 30

Tasty Grilled Salmon Fillet Skin-on, Our Special Glaze, Served with Sautéed Spinach, Steamed Rice, Creamy Avocado & Pico side Sauce and Sliced Avocado

CRABBERS CHOICE SEAFOOD SOUP / 30

An Authentic Cajun Greek Recipe, Our Galveston-style Cioppino, Delicious Whole Blue Crab (WHEN AVAILABLE), P&E Shrimp, Catfish, Calamari and Oysters, Corn, Celery, Carrots and Potato, **Mild, Med, Spicy, Extra Spicy**

MICHELLE'S CHICKEN PLATE / 30

Two Juicy, Tender Chicken Breasts, Grilled or Blackened, Served with Sautéed Spinach, Steamed Rice, Creamy Avocado & Pico side Sauce and Sliced Avocado

SCOTTY'S LAMB CHOPS / 30

Two Bone-in Lamb Chops on a Bed of Tzatziki Sauce with Rustic Potatoes Cooked to perfection

AHI TUNA SPECIAL / 30

Sesame Seared Crust, Served with Steamed Rice, Topped with Avocado Cream Sauce and Sautéed Spinach

16 Oz BLACK ANGUS RIBEYE STEAK / Add \$10

Served w/ Your Choice of Side. Seasoned to Perfection, Recommended Medium

ULTIMATE SALMON MAC & CHEESE / Add \$10

Grilled Salmon Fillet Skin-on with our Special Glazed Blackened Gulf Shrimp and Calamari, over Twisty Pasta Noodles in a Smoked Gouda Cheese Sauce w/ Mushrooms, Tomatoes, Andouille Sausage, Crawfish Tails, topped w/ Grilled Red Onion, Grated Gouda Cheese

HOUSE SPECIALTY ADD-ONS

AUTHENTIC FRENCH CREOLE WINE BUTTER SAUCE	6
LUMP BLUE CRAB MEAT	10
STRAIGHT OFF THE BOAT GULF SHRIMP	10
SEAFOOD STUFFED CRAB	10

DESSERTS

PIECE OF CAKE / 9
CLASSIC CHEESECAKE
CARROT CAKE
CHOCOLATE MOUSSE
CHOCOLATE SUICIDE
KEY LIME PIE / Add \$1

ICE CREAM / 6
SEA SALT CARAMEL VANILLA
ROCKY ROAD FUDGE
MOO-LLENNIUM CRUNCH
HOMEMADE VANILLA
COOKIES 'N'CREAM
BLUE MONSTER

KIDS MENU / 10

12 & Under Only, Drink not
Included, Served with Fries

CHICKEN STRIPS
POPCORN SHRIMP
FRIED CATFISH
GRILLED CHEESE
CHEESE STICKS
PEPPERONI PIZZA
VEGGIE PIZZA
CHEESE PIZZA

COCA-COLA FOUNTAIN

BEVERAGES / 3.79

ICED TEA
DR. PEPPER
COCA-COLA
DIET-COKE
COCA-COLA ZERO
SPRITE
LEMONADE
ROOT BEER

FANCY WATER / 5

PERRIER SPARKLING WATER
TOPO CHICO
FIJI BOTTLED WATER

BEER

Galveston Island Brewery / 7

TIKI WHEAT
CITRA MELLOW IPA
CAUSEWAY KOLSCH

DOMESTIC BEER:

Bud Light	5
Budweiser	5
Miller Lite	5
Coors Light	5
Lonestar	5
Michelob Ultra	6
Land Shark	6
Shiner	6

IMPORTED BEER:

Corona Extra	6
Corona Premier	6
Dos Equis XX	6
Heineken	6
Modelo Especial/Negra	6
Stella Artois	6
Victoria	6
Pacifico	6
Karbach Crawford Bock	6

NONALCOHOLIC BEER 6

Heineken 00

Add Michelada Setup
to Any Beer \$3

WINE MENU

HARVEY'S AWESOME SANGRIAS
Red, White & Watermelon / 8

SPARKLING WINES:

Wycliff	5.50
Lamarca	9
Mimosa	6

WHITE WINES:

Coastal Vines Chardonnay	6 / 20
Coastal Vines Pinot Grigio	6 / 20
Edna Valley Chardonnay	10 / 37
Edna Valley Pinot Grigio	10 / 37
Edna Valley Sauvignon Blanc	10 / 37
William Hill Chardonnay	10 / 37
Josh Chardonnay	10 / 37
Ecco Domani Pinot Grigio	12 / 40
Crossing Sauvignon Blanc	10 / 37

RED WINES:

Darkhorse Cabernet	8 / 30
Edna Valley Merlot	10 / 35
Alamos Malbec	10 / 35
Josh Cabernet	12 / 40
Edna Valley Cabernet	12 / 40
Edna Valley Pinot Noir	12 / 40

BOTTLES ONLY:

Colenes Clemens Pinot Noir	60
Raymond Merlot	60
Calipaso Cabernet	50
Priest Ranch Cabernet	60
Prisoner	70
Charles Krug Cabernet	50
Los Barrailots	50

Specialty Cocktails \$10

Margarita
Coconut Margarita
Pain Killer
Mai Tai
Mojito
Bloody Mary
Tequila Sunrise
Long Island Tea
Malibu Bay Breeze
Hurricane
Rum Punch
Old Fashion
White Russian
Moscow Mule

Specialty Martinis \$10

Dirty Martini
Cosmopolitan Martini
Lemon Drop Martini
Daiquiri Martini
Manhattan Martini
Espresso Martini
Chocolate Martini
Apple Martini
Mango Martini
Gimlet Martini

Bourbon:

Royal Club (House), Jack Daniels, Jim Beam,
Wild Turkey, Maker's Mark, TX Blended,
Woodford Reserve, Knob Creek

Scotch Whiskey:

Clan Mcgregor (well), Dewards,
Johnnie Walker Black,
Johnnie Walker Blue, Chivas Regal ,
The McAllen 12, The Glenlivet, Buchanan's,
Buchanan's18
The Glenfiddich

Irish Whiskey:

Jameson, Jameson Orange,
Tullamore Dew, Redbreast, Bushmills

Canadian Whiskey:

Crown Royal, Crown Apple,
Crown Peach, Canadian Club,
Seagrams 7

Vodka:

Dry Well (well), Tito's, Absolut,
Absolut Citron, Kettle One, Stoli,
Belvedere, Grey Goose
Deep Eddie ruby red , Deep Eddie lemon,
Deep Eddie ice tea, Texas Tail Distillery

Tequila:

Tirada reposado (well), Jose Cuervo,
Torada Silver, Torada Silver
1800 (Silver, reposado, coconut),
Patron (Silver, reposado, an'ejo),
Casamigos (Silver, reposado, an'ejo),
Don Julio (Silver, reposado, an'ejo),
Don Julio 70, Don Julio 1942
Clase Azul reposado, Fortaleza

Rum:

Ron Corina (well),
Ron Corina spiced rum (well),
Ron Corina 151 (well), Bacardi Blanco,
Malibu, Sailor Jerry, Captain Morgan,
Rumchata, Flor de Can'a

Gin:

Taaka (well), Bombay Sapphire, Tanqueray,
The Botanist, Beefeater, Hendrix'

Other Liquors:

Royal club Amaretto, Cointreau,
Grand Marnier, Baileys, Fireball
Butterscotch Schnapps, Jägermeister,
Peach schnapps, Watermelon pucker,
Rumplemintz, Dissarono amaretto,
Courvoisier, E&J, Hennessy, Kahlua,
Campari, Aperol Spritz