



AVAST YE SALADS

Dressings:
Thousand Island - Italian - Fat Free Raspberry Vinaigrette
Blue Cheese - Caesar - House Dressing's Ranch & Honey Mustard

CHAR-GRILLED TUNA SALAD \$14
 Yellowfin Sashimi grade tuna over fresh salad with tomatoes, carrots, shredded cheese, cucumber, red onion, and sliced tortilla chips
(Chef Manuel's recommendation is medium rare)

CHAR-GRILLED CHICKEN OR SHRIMP SALAD \$14
 Fresh grilled Gulf shrimp or chicken breast over fresh salad prepared with tomatoes, carrots, shredded cheese, cucumber, red onion, and sliced tortilla chips

SHRIMP OR CRAB "LOUIE" \$14
 Large Gulf boiled shrimp or fresh crab meat on a bed of baby lettuce with avocado slices, boiled egg, tomato, capers, black pepper, and lemons topped with our own Louie dressing

SALMON SALAD \$16
 Grilled or blackened salmon over fresh salad with tomatoes, carrots, shredded cheese, cucumber, red onion, and sliced tortilla chips



GRILLED CHICKEN OR SHRIMP CAESAR SALAD \$14
 Grilled chicken breast or grilled shrimp with fresh Romaine lettuce, Parmesan cheese, croutons, and Caesar dressing

CHOOSE YOUR PASTA \$21

- SHRIMP SCAMPI**
grilled, served with angel hair pasta
- CHICKEN OR SHRIMP ALFREDO**
grilled or blackened
- AWARD-WINNING CHICKEN OR SHRIMP FLORENTINO** grilled or blackened
Served over Fettuccine Pasta with a fresh garden salad and garlic bread.



PIRATE'S BOUNTY

SHRIMP DELIGHTS

Served with Mash Potato and Vegetables



BACON-WRAPPED SHRIMP \$21

Fresh Gulf shrimp stuffed in a grilled jalapeño with cream cheese and wrapped in apple wood bacon drizzled with raspberry chipotle sauce

COCONUT SHRIMP \$19

Butterflied shrimp, tossed in panko & coconut flakes fried to perfection

JALAPEÑO STUFFED SHRIMP \$20

Large shrimp stuffed with jalapeño pieces, chipotle sauce and cream cheese

SEAFOOD STUFFED SHRIMP \$21

Large shrimp filled with our homemade seafood stuffing



SHRIMP RANCHERO \$20

Ten large, fresh Gulf shrimp sautéed with onions, bell peppers, stewed tomato and garlic, served with charro beans, Mexican rice and your choice of tortillas (corn or flour)

SAVORING FISH CHOICES

Served with Mash Potato and Vegetables

WILD CAUGHT TROPICAL MAHI MAHI \$22

Grilled Mahi Mahi, covered with mango, onions, cilantro, and tomato



FLOUNDER FILLET \$21

Cooked your way, fried, blackened, Scampi, or pan-grilled*. Served your choice of Veracruz sauce or Pontchartrain sauce

WILD-CAUGHT ATLANTIC TUNA \$22

Sashimi tuna cooked your choice of blackened or grilled

WILD CAUGHT ALASKAN SALMON \$22

Skinless Alaskan salmon cooked your choice of blackened or grilled

RED FISH ROCKEFELLER \$22

Fresh red fish fillet covered with a signature Rockefeller sauce and Parmesan cheese

SEAFOOD FAVORITES

(Fried, Blackened, or Grilled)

Served with Waffle Fries and Cole Slaw

FISH FILLET \$18 / TEXAS OYSTERS \$18 / GULF SHRIMP \$18

SEAFOOD TRIO \$24

(Fish, Shrimp, and Oysters)

CAPTAIN'S PLATE \$36

Served fried with waffle fries & Cole slaw

1 Fish, 5 shrimp, 5 coconut shrimp, and 5 oyster



= May Contain Fish Bones



= Spicy



= Pan-grilled items will contain flour





LAND LUBBERS



CHICKEN FAJITAS \$17

with caramelized onions and bell peppers

BEEF FAJITAS \$18

with caramelized onions and bell peppers

FAJITA SAMPLER \$24

Beef, chicken, sausage, and shrimp served with a baked potato, caramelized onions, and bell peppers; no substitutions

All fajita entrées are served with Mexican rice, fresh avocado, charro beans, pico de gallo, and your choice of flour or corn tortillas. Add sausage for 99¢

10 OZ RIB EYE STEAK \$28

Tender black Angus beef, served with mash potatoes and fresh vegetables (Chef Manuel's suggestion is cooked medium)

Add Six Shrimp Cooked Your Way for \$6!

TEXAS CHICKEN FRIED CHICKEN * \$19

Breaded chicken deep-fried and served with mashed potatoes, vegetables and Texas toast

CHICKEN STRIPS \$16

with fries and coleslaw

BURGERS

1/2 LB GROUND CHUCK BEEF PATTY

All burgers served on a toasted homemade bun with mayonnaise, lettuce, tomato, red onions, and dill pickles

BACON CHEESE \$14

HAMBURGER \$11

SWISS MUSHROOM \$13

CHEESE BURGER \$12

Served with your choice of: Waffle Fries or Onion Fries



*** Please let your server know about any allergies you may have ***

CAUTION: There may be small bones in some fresh fish. Maraschino cherries & nearly all wines contain sulfating agents to protect flavor and color. Certain individuals may be allergic to specific types of food or ingredients used in food items (i.e., MSG). We are not responsible for any individual's allergic reaction to our food or ingredients used in food items. Please alert your server of any food allergies prior to ordering. There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greatest risks of illness from raw oysters.





SAMICHES & PO'BOYS



All samiches and po' boys are served with Waffle Fries

All po' boys are served with lettuce, tomato, & tartar sauce

DIRTY DAVE'S BEEF PHILLY \$12

Sliced roast beef with sautéed peppers, mushrooms, caramelized onions, and melted cheese on homemade bread

SOUTHWEST CHICKEN SAMICH \$13

Grilled chicken breast, Swiss cheese, sliced honey ham, mayonnaise & homemade salsa on homemade bread with lettuce & tomato



BUFFALO FRIED BIRD \$13

Deep fried chicken breast coated with Louisiana hot sauce served with Swiss cheese, avocado slices and ranch dressing

CARIBBEAN CHICKEN \$13

Fried chicken breast with grilled pineapple, cilantro, crispy bacon, and Swiss cheese with our heat and sweet Caribbean sauce with lettuce and tomato

SHRIMP PO' BOY \$14

Large shrimp deep-fried to perfection and served on our homemade bread

FISH PO' BOY \$14

Fillet of fish deep-fried or blackened and served on our homemade bread

PORT ISABEL PO' BOY \$15

Combination of deep-fried shrimp and oysters served on our homemade bread

OYSTER PO' BOY \$14

Fresh Gulf oysters deep-fried and served on our homemade bread

SHIVER ME TIMBER TACOS

All tacos are served with charro beans, Mexican rice, and chipotle sauce.

(3) FISH TACOS \$15

Corn tortillas, blackened or fried grouper with cabbage, mango pico de gallo, and fresh avocado

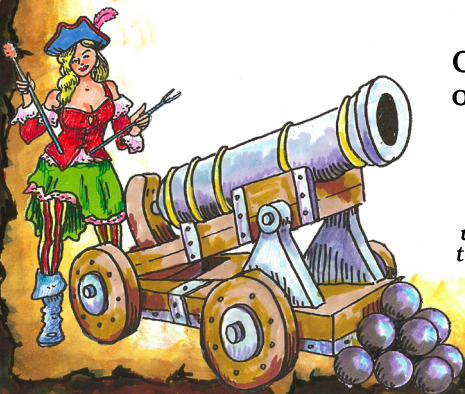
(3) SHRIMP TACOS \$16

Corn tortillas, fresh Gulf shrimp blackened or fried, with cabbage, mango pico de gallo, and fresh avocado



= Spicy

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WET YOUR APPETITE

(3) SEAFOOD STUFFED JALAPEÑOS \$8
can be spicy!

HUSH PUPPIES \$8

10 seafood stuffed fried hush puppies

SEAFOOD STUFFED MUSHROOMS \$8

6 stuffed, fried mushrooms covered with Alfredo sauce and Parmesan cheese

CHIPS & QUESO \$8

FRIED PICKLES \$8

6 BUFFALO WINGS \$11

FRIED CALAMARI \$12

a seafood delight served with marinara

1/2 LB FRESH BOILED SHRIMP \$12
from the Gulf of Mexico

1# FRESH BOILED SHRIMP \$20
one pound of peel'em goodness

12 OYSTERS ON THE HALF SHELL \$21
fresh Gulf pre-shucked oysters

6 OYSTERS ON THE HALF SHELL \$12
fresh Gulf pre-shucked oysters

SHRIMP & OYSTER COMBO \$19

1/2 lb peel and eat shrimp and
1/2 dozen oysters on the half shell

CHEESE STICKS \$11

mozzarella cheese golden fried

PIRATE FRIES OR ONIONS \$9

fries or onions smothered in cheese,
bacon, chives, sour cream, & jalapeño

SOUTH OF THE BORDER

South of the Border Appetizers are served
with tortilla chips and fresh sliced avocado

COCTEL DE CAMARON \$14

fresh boiled shrimp with cocktail sauce
and pico de gallo

SHRIMP CEVICHE \$14

marinated in lime juice
with pico de gallo

 = Spicy

FRESH CATCH OF THE DAY

**WHOLE RED SNAPPER
OR BLACK DRUM**

Cooked Your Way:

Fried • Blackened

Pan Grilled

Served with two sides

When Available & Market Price

Please Allow up to 20 Minutes to cook



BRING YOUR OWN

**"YOU CATCH IT
WE'LL COOK IT"**

\$9.99 Per Person

Bring cleaned, thawed,
and ready to cook.

Served with two sides

Up to 1 lb per person



FOR THE SWEET PIRATE IN ALL OF US

Try our homemade desserts
exclusively from Chef Denise

A variety of cheesecake and cakes

Please ask for the dessert tray!



SOFT DRINKS

Proudly Pouring



Tropicana



pepsi



WALTERS BAY.

**TAKE HOME
YOUR CHOICE
OF SOUVENIR
GLASS**

\$11
Soft Drink Included





You've searched our menu and discovered our treasures... now it's time to slake your thirst and wet your whistle

SPECIALTY SANGRIA DRINKS

\$8 each

WILDBERRY SANGRIA

wildberry syrup
splash club soda

MANGO PEACH WHITE SANGRIA

mango syrup
splash club soda

APPLE SANGRIA WHITE SANGRIA

apple syrup
Fireball cinnamon whiskey

MELON SANGRIA

melon syrup
brandy

SPRING SANGRIA

strawberry concentrated flavor
amaretto liqueur

HOUSE RED OR WHITE SANGRIA

\$6 each



GIVE
THE GIFT
OF EATING OUT
For every
\$25 Gift Card
purchased
receive a

FREE \$5 GIFT CARD

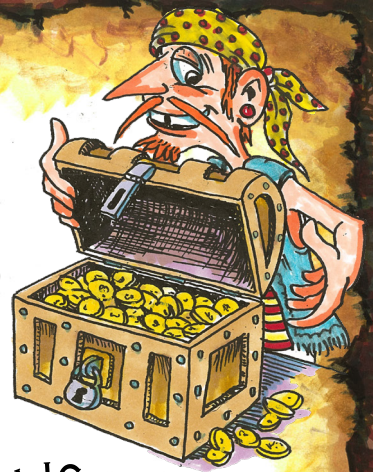
Perfect for the holidays

For informatoin
about purchase
please ask your
server





**WE INVITE YOU
TO VISIT OUR OTHER
FINE FAMILY RESTAURANTS
ON THE LAGUNA MADRE!**



**LIAM'S
STEAK HOUSE
& OYSTER BAR**

202 W. Tarpon,
South Padre Island
956.772.4700
liamssteakhouse.com

**Josephine's
KITCHEN**

3409 Padre Blvd.,
South Padre Island
956.772.4700
josephineskitchenspi.com

SEÑOR DONKEY



4215 Padre Blvd,
South Padre Island
956.761.4843
senordonkey.com



110 N. Garcia St., Port Isabel
Located at Pirate's Landing Fishing Pier
pirateslandingrestaurant.com
956.943.3663



201 S. Garcia,
Port Isabel
956.943.3344
pelicanstation.co




110 N. Tarnava,
Port Isabel
956.524.4447
josephineskitchenspi.com



110 N. Tarnava,
Port Isabel
956.299.2223

**PIRATE'S LANDING
FISHING PIER**



At the Base of the Causeway,
Port Isabel
956.943.PIER

**CANNONBAR
CANNON BAR**



110 N. Garcia St., Port Isabel
Located at Pirate's Landing Fishing Pier
956.943.3663

WINE SELECTIONS

FRANCISCAN CABERNET SAUVIGNON

\$55 Bottle

JOSH CELLARS CABERNET SAUVIGNON - *California*

Full-bodied flavors of blackberry, toasted hazelnut, and cinnamon

\$8 Glass \$27 Bottle

LOS VASCOS CABERNET SAUVIGNON - *Chile*

Full-bodied flavors of fresh plums, cherries, and ripe raspberries

\$7 Glass \$26 Bottle

JOSH CELLARS MERLOT - *California*

Soft flavors of blueberry, raspberry, and milk chocolate

\$8 Glass \$27 Bottle

BOGLE PINOT NOIR - *France*

Medium-bodied with cherry, vanilla, and plum finish

\$7 Glass \$26 Bottle

ALAMOS MALBEC - *Argentina*

Rich blackberry flavor with hint of plum and black cherry

\$6 Glass \$24 Bottle

JOSH CELLARS CHARDONNAY - *California*

Dry with bright citrus and honey with touch of oak

\$8 Glass \$27 Bottle

BARONE FINI PINOT GRIGIO - *Italy*

Crisp and clean aromas with light fruit flavors

\$7 Glass \$26 Bottle

CROSSINGS SAUVIGNON BLANC - *New Zealand*

Fruit forward with grapefruit and guava finish

\$6 Glass \$24 Bottle

LANGETWINS MOSCATO - *California*

Apricot and peach aromas with honey and orange blossom notes

\$6 Glass \$24 Bottle

BERINGER WHITE ZINFANDEL - *California*

Berry-like fruit flavors and aromas of citrus and honeydew

\$6 Glass \$18 Bottle

WYCLIFF

\$4 Glass

SEGURA VIUDAS

\$6 Glass \$30 Bottle

HOUSE WINES

Cabernet • Merlot • Chardonnay
Pinot Grigio • White Zinfandel

\$5 Glass