

Appetizers

Blue Crabs
BBQ or Boiled
6.00 Each

Boiled Shrimp
Peel and eat large Gulf shrimp served hot or cold.
½ doz. 6.25 doz. 10.00

Oysters on the Half Shell
Fresh shucked Gulf Coast oysters
½ doz. 7.25 doz. 10.50

Oysters Kyle (6)
Gulf oysters' and green onion sautéed in a garlic lemon butter sauce that's seasoned with Dan's spice and served with parmesan garlic bread for sopping.
9.95

BBQ Shrimp
Peel & eat large Gulf shrimp sautéed in a peppery butter rosemary sauce and served with parmesan garlic bread for sopping.
(5 or 6 depending on size)
9.95

Crab Danton
People's Choice Award Winner
Jumbo lump crab & green onions tossed in our garlic Remoulade sauce.
Market Price

Shrimp and Oyster en Brochette (4)
Shrimp and oysters wrapped together in bacon then grilled and served with our garlic Remoulade sauce.
9.95

Campechana
A Mexican style seafood cocktail filled with shrimp and crab, topped with crab claws and avocado and served with homemade tortilla chips.
11.95

Crab Cakes (2)
Two lightly sautéed patties of blue crab claw meat, roasted corn, red bell peppers and fresh bread crumbs, served with our garlic Remoulade sauce.
10.95

Stuffed Jalapenos (4)
Lightly fried jalapenos stuffed with our crab cake stuffing and Monterey Jack and Cheddar cheese.
9.95

Shrimp Remoulade or Shrimp Cocktail
9.95

Fried Calamari
Served with Marinara sauce.
9.95

Crab Fingers
Fried or Sautéed
11.99

Gumbo and Soups

	<u>Cup</u>	<u>Bowl</u>
Seafood Gumbo - <i>A dark roux based soup filled with shrimp, crab and oysters; served with white rice.</i>	6.95	10.50
Oyster Stew - <i>Oyster liquor, heavy cream, celery and Dan's spice flavor this oyster filled hearty stew.</i>	6.95	10.50
Crab Bisque - <i>A rich, creamy roux based soup filled with crab meat.</i>	6.95	10.50

Salads

House Salad - <i>Crisp mixed greens with red onion, cucumber, tomatoes and bell peppers.</i>	6.95
Caesar Salad - <i>Crisp Romaine lettuce served with Dan's homemade Caesar dressing.</i>	7.95
<i>Dressings: Bleu Cheese, Balsamic Vinaigrette, Ranch, Garlic Remoulade, Oil and Vinegar or Caesar</i>	

Add any of the following items to your salad:

Cold Shrimp (4)	5.95	Grilled Chicken Breast	6.95	Jumbo Lump Crab (3 oz)	Market
Grilled Shrimp (4)	5.95	Fried Oysters (6)	8.95	Crab Cake (1)	6.95

Entrees

*Most entrees come with your choice of two (2) sides.
A side salad or onion rings may be substituted for a side for an additional 1.50.*

Gulf Coast Classics

Baked Crab Balinese

A true Texas classic in honor of the fabled Balinese Room in Galveston.

25.95

Oysters Kyle

12 fresh Gulf oysters' mixed with green onions, seasoned with Dan's spice then sautéed in a garlic lemon butter sauce and served with parmesan garlic bread for sopping.

18.95

Jumbo Lump Crab Sauté

Jumbo lump crabmeat and green onion sautéed in garlic butter, seasoned with Dan's spice then topped with grated parmesan cheese.

24.95

Stuffed Redfish

Broiled farm raised redfish stuffed with crab meat and seasoned with Dan's spice.

22.95

Stuffed Shrimp

Large Gulf shrimp stuffed with crab meat, seasoned with Dan's spice and deep fried.

18.95

Seafood Courtboullion

Chunks of fresh fish, oysters, shrimp, green onions, celery, bell pepper and garlic mixed with our gumbo roux, served over rice and with your choice of one (1) side.

18.95

Shrimp Creole

Large gulf shrimp, onions, bell peppers, celery, and garlic smothered in a spicy tomato sauce, served with rice and your choice of one (1) side.

18.95

Shrimp Etouffee

Large gulf shrimp smothered in a rich, spicy onion sauce served with rice and your choice of one (1) side.

18.95

Red Beans & Rice

Served with your choice of one (1) side.

9.95

Add fried catfish pieces - 4.95

Gulf Coast Seafood Dinners

*These Gulf Coast favorites are served either grilled or fried.
Grilled dinners are wood fired over oak and hickory, and fried dinners are cooked in peanut oil.*

	<u>Full order</u>	<u>½ order</u>
Texas Farm Raised Redfish	19.95	11.00
Large Shrimp	18.95	10.50
Large Sea Scallops	18.95	10.50
Gulf Coast Oysters	18.95	10.50
Farm Raised Catfish Filets	15.95	9.00
Combo Platter- Choose two	21.00	NA

Steak and Chicken Dinners

Grilled to order over oak and hickory wood.

8 oz Certified Black Angus Filet	28.00
14 oz Certified Black Angus Rib Eye	27.95
8 oz Chicken Breast	11.95

Po' Boys & Sandwiches

Served with your choice of one (1) side.

A side salad or onion rings may be substituted for a side for an additional 1.50.

Po' Boy's - Shrimp, Oyster, or Catfish	9.95
Crab Burger with Garlic Remoulade	11.95
Grilled Shrimp BLT	10.95
Grilled Chicken Sandwich	8.95
Debris - <i>Slow cooked pot roast, covered in Swiss cheese served open-faced on French bread.</i>	9.95

Combo Special

Price does NOT include a side.

Half Po' Boy and Cup of Gumbo	10.95
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Kids Menu

Served with your choice of one (1) side

A side salad or onion rings may be substituted for a side for an additional 1.50.

Fried or Grilled Shrimp, Catfish or Oysters	7.95
Chicken Fingers	7.95
Grilled Cheese Sandwich	4.95

Sides

White Rice	1.00	House Rice	2.95	Onion Rings	4.95
Mixed Veggie Sauté	2.95	Okra & Tomatoes	2.95	Red Beans & Rice	4.95
Yams	2.95	Dirty Rice	3.95	Side Salad	4.95
Daddy Pete's Coleslaw	2.95	Garlic Parmesan Bread	2.95	Side Caesar	5.95
Brown Rice	2.95	French Fries	2.95		

Desserts

Key Lime Pie	5.95
Patsy's Chocolate Monkey Cake	5.95
Pecan Ball w/ Chocolate Sauce	4.95
Peanut Butter Ice Cream Pie	4.95
Blue Bell Homemade Vanilla Ice Cream	1.95

Beverages

Soft Drinks, Tea or Coffee	2.00
Domestic and Imported Beer	Ask your server

+Note

There is always a risk associated with eating any raw animal protein products, including oysters. If you suffer from chronic illness of the liver, stomach or blood or have immune disorders, do not eat these products raw. Some foods contain sulfites. Please alert your server or bartender of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items. There may be small bones in some fresh fish. Some wines and Maraschino cherries contain sulfites. We also use peanut oil to cook all our fried items.

Thank you for your business. Please email us any comments to: dantons@att.net

Call (713)807-8889 to book your next party or event.

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