

APPETIZERS

TUBES & TENTACLES.....	9
Crispy fried calamari and okra served with spicy garlic lemon aioli	
PIMENTO CHEESE FRITTERS.....	11
Green tomato jam, Mississippi Comeback Sauce	
FLORIDA CRAB CAKES.....	14
Served with Hook remoulade and lemon aioli	
HOOK CEVICHE.....	12
Seasonal gulf white fish, shrimp, cucumber, tomato, jalapeño, citrus juices, house tortilla chips	
MEXICAN SHRIMP COCKTAIL.....	8 / 12
Cornmeal fried oyster, bacon jam	
PEEL-N-EAT SHRIMP (dozen).....	14
Served with blood mary cocktail sauce, fresh horseradish, lemon	

OYSTERS

OYSTERS TEX-A-FELLER.....	12
Spinach dip filled oyster shell, cornmeal fried oyster, hollandaise, chives	
CHAR-GRILLED OYSTERS.....	14
Garlic-herb butter, parmesan gratin, grilled french bread	
OYSTER SHOOTERS (each).....	5
House-infused horseradish & lemon Dripping Springs Vodka, bloody mary cocktail sauce	

SALADS

LOW COUNTRY SALAD.....	14
Sweet tea brined fried chicken, watermelon, spiced candy pecans, goat cheese crumbles, radish, heirloom carrots, smoked pecan vinaigrette	
OYSTER SALAD.....	14
Fried oysters, mixed greens, tomatoes, pimento cheese fritters, pickled fennel, apple, crispy parsnips, feta cheese, crispy Lady Edison country ham bits, apple cider vinaigrette	
“KNIFE & FORK” GRILLED CAESAR.....	12
Grilled baby romaine, corn bread croutons, boquerones white anchovies, pickled shallots, shaved parmesan cheese, house made caesar dressing	
HOUSE SALAD.....	10
Mixed greens, cucumber, tomato, bell peppers, green onions, olives, capers, cotija cheese, pecans, Hook dressing	

ADD ON:

Grilled Chicken (+4), Salmon (+5),
Shrimp (+5), Catfish (+5)

SOUP

GUMBO - “SEA”.....	7 / 10
Baby ice shrimp, lump crab meat, gulf oysters, served with Carolina Gold rice	

HOOK BOILS

Served with corn and red potatoes

[HOOKED IT]

Garlic-lemon butter with a hint of spice

[LINE IT]

House special, medium heat with great flavor

[SINK IT]

Combo of all with fierce spice

HEAD-ON SHRIMP (by the lb.)	14
CRAB LEGS.....	24
CRAB & SHRIMP COMBO.....	32

BASKETS

Served with Fries and Hush Puppies

WHOLE CATFISH.....	13
MISSISSIPPI CATFISH - 2 piece	11
MISSISSIPPI CATFISH - 4 piece	14
GULF SHRIMP - 4 piece	13
GULF SHRIMP - 6 piece	16
OYSTERS - 6 piece	11
OYSTERS - 10 piece.....	15
DUO - any two.....	16
TRIO COMBO - any three	19

FROM THE GRILL

Served with Carolina Gold Rice Pilaf & Seasonal Veggies

SALMON	16
TROUT	16
MISSISSIPPI CATFISH.....	14
SHRIMP SKEWERS	12
SEASONAL CATCH	MKT

ALL DAY

MAINS

SOUTHERN SHRIMP-N-GRITS	16
Nola-style BBQ ruby red shrimp, Homestead Mills Jalapeño cheddar grits	
SCALLOPS & COUNTRY HAM	19
Pan-seared diver scallops, fried green tomatoes, crispy Lady Edison country ham, pickled dragon beans, crispy parsnips, red-eyed gravy	
GULF COAST HOT CHICKEN.....	18
Dill pickle brined, 5-pepper basted half bird, Wonder bread, ice box pickles, local honey	
LOW COUNTRY CHOP	21
Bourbon maple glazed bone-in pork porter house, chipotle sweet potato mash, collard greens and corn bread	

HANDHELDS

Served with choice of Fries or Coleslaw

PO' BOYS	11
Choice of shrimp, gulf oysters, catfish nuggets or any combo	
HOT CHICKEN SANDWICH.....	12
House pickles, pimento cheese ranch, brioche bun	
HOOKLINE BURGER.....	9
Ground house-smoked brisket, Brazos River Valley aged cheddar, bibb lettuce, tomato, house pickles, brioche bun	

SIDES

4 CHEESE MAC-N-CHEESE.....	6
SEASONAL VEGGIES	6
COLLARD GREENS WITH CORN BREAD	6
CAROLINA GOLD RICE PILAF	6
CHIPOTLE SWEET POTATO MASH.....	6
FRIED GREEN TOMATOES	6
HUSH PUPPIES.....	6
CAROLINA COLESLAW	6

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.