

## APPETIZERS

TUBES & TENTACLES.....	10
Crispy fried calamari and okra served with spicy garlic lemon aioli	
PIMENTO CHEESE FRITTERS.....	11
Green tomato jam, Mississippi Comeback Sauce	
FLORIDA CRAB CAKES .....	17
Served with Hook remoulade and lemon aioli	
HOOK CEVICHE.....	13
Seasonal white fish, shrimp, cucumber, pico de gallo, citrus juices, house tortilla chips	
MEXICAN SHRIMP COCKTAIL.....	8 / 12
Gulf Shrimp, pico de gallo, spicy Mexican cocktail sauce	
PEEL-N-EAT SHRIMP (dozen).....	14
Served with bloody mary cocktail sauce, remoulade, lemon	
DEVILS ON HORSEBACK.....	14
Bacon wrapped, jalapeño and cheese stuffed Gulf shrimp served with Hook remoulade and coleslaw	
DEVILED EGGS.....	9
Cornmeal fried oyster, bacon jam	

## OYSTERS

OYSTERS TEX-A-FELLER .....	12
Spinach dip filled oyster shell, cornmeal fried oyster, hollandaise, chives	
CHAR-GRILLED OYSTERS.....	15
Garlic-herb butter, parmesan gratin, grilled french bread	
OYSTER SHOOTERS (each).....	6
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 .....	15
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 beets, pickled shallots, shaved parmesan cheese, house made caesar dressing	
HOUSE SALAD .....	10
Mixed greens, cucumber, tomato, bell peppers, green onions, olives, capers, Cotija cheese, candied pecans, Hook dressing	
ADD ON:	
Grilled Chicken (+4), Salmon (+5), Shrimp (+5), Catfish (+5), Crab Cake (+6)	

## SOUP

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

## ALL DAY

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



## HOOK BOILS

Served with Corn and Red Potatoes

[HOOK 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.) .....	16
CRAB LEGS.....	26
CRAB & SHRIMP COMBO.....	34

## 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 and Seasonal Veggies

SALMON .....	16
TROUT .....	16
MISSISSIPPI CATFISH.....	14
SHRIMP SKEWER .....	13

## SIDES

4 CHEESE MAC-N-CHEESE.....	7
SEASONAL VEGGIES .....	7
COLLARD GREENS WITH CORNBREAD.....	7
CAROLINA GOLD RICE PILAF .....	5
CHIPOTLE SWEET POTATO MASH.....	7
FRIED GREEN TOMATOES .....	6
HUSH PUPPIES.....	6
CAROLINA COLESLAW.....	5

## MAINS

SOUTHERN SHRIMP-N-GRITS .....	16
Nola-style BBQ ruby red shrimp, Homestead Mills Jalapeño cheddar grits	

SCALLOPS & COUNTRY HAM.....	27
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 .....	25
Bourbon maple glazed bone-in pork porterhouse, chipotle sweet potato mash, collard greens and cornbread	

YA YA'S LINGUINI AND CLAMS.....	19
Little neck clams, caramelized pearl onions, Hookline butter, white wine, pea tendrils and al dente linguini	

CHEF'S CATCH.....	MKT
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## HANDHELDS

Served with choice of Fries or Coleslaw

PO' BOYS .....	11
Choice of shrimp, gulf oysters, catfish or any combo	

HOT CHICKEN SANDWICH.....	12
House pickles, pimento cheese ranch, coleslaw, brioche bun	

HOOKLINE BURGER.....	11
Ground house-smoked brisket, Brazos River Valley aged cheddar, bibb lettuce, tomato, house pickles, brioche bun	

SMOKED CHICKEN SALAD CROISSANT .....	12
In house smoked chicken breast, cranberries, walnuts, celery, hard boiled egg, bibb lettuce, heirloom tomatoes	

SHINER BOCK FISH TACOS .....	13
Crispy Shiner Bock beer battered Atlantic cod, remoulade, rooster pico, Carolina coleslaw	