

seafood

YELLOWFIN TUNA \$28.00

Marinated in achiote, roasted poblano butter, served with smashed potato cakes and citrus tomato fennel chutney

Ⓟ BLACKENED GULF FISH FILLET \$25.00

House seasonings, roasted vegetables and rosemary potatoes, beurre blanc sauce and lemon spinach

BOUDREAUX'S SHRIMP AND GRITS \$28.00

Pepper jack stone ground grits and lemon buttered shrimp with apple smoked bacon, chorizo, green onions and roasted poblano peppers

COCONUT SHRIMP \$25.00

Glazed with orange chili and served with creamy horseradish sauce, jicama slaw, pineapple pico de gallo

GULF SHELLFISH PLATTER \$38.00

Seared bay scallop with chimichurri, blue crab seacake and grilled shrimp with beurre blanc, lobster tail baked with cognac and jack cheese, fried oysters remoulade, Louisiana crawfish pot pie served with jalapeno corn pudding on a bed of Southern braised greens

WOOD GRILLED ATLANTIC SALMON \$26.00

Creole mustard butter, garlic mashed potatoes and roasted vegetables

Ⓟ HERB-CRUSTED FISH FILLET \$25.00

Chipotle red pepper beurre blanc, Israeli couscous and West Coast mushrooms

Ⓟ WOOD GRILLED FISH FILLET \$25.00

Garlic-mashed potatoes, roasted vegetables and boudreaux herb butter

HOUSE SMOKED JUMBO SHRIMP & GULF CRAB ENCHILADAS \$24.00

Wrapped in spicy tomato pancakes, ancho chili sauce, queso fresco and creme fraiche, black beans and pecan rice pilaf

boudro's specialties

BLACKENED PRIME RIB \$34.00

With Boudreaux butter, rosemary potatoes and roasted vegetables

CHICKEN BREAST CHOP PAN SEARED WITH ROSEMARY \$22.00

Au gratin potatoes with gruyere, steamed vegetables and shallot bordelaise sauce

FIRE GRILLED ANGUS FILET AND LOBSTER TAIL \$34.00

Steamed vegetables, oven red roasted potatoes, Boudreaux's herb butter and lemon beurre blanc

MESQUITE GRILLED TEXAS QUAIL \$28.00

Stuffed with wild mushrooms, roasted corn, dried apricot, apples and poblanos served on nest of vegetables with roasted potatoes

DUCK THREE WAYS \$24.00

Soy espresso glazed duck confit with huckleberry blood orange sauce, served with a crispy duck springroll, smoked duck enchilada and jalapeno corn pudding



We serve fresh caught fish from our Texas Gulf like black sea bass, sand perch, speckled hind, spotted jewfish, black grouper, red grouper, scamp, striped bass, bluefish, ling cobia, mahi-mahi, croaker, black drum, gulf kingfish, red drum, spot drum, spotted sea trout, sandtrout, gulf flounder, spotfin flounder, white grunt, moon fish, pompano, greater amberjack, hard-tailtuna, yellowfin tuna, blue marlin, striped mullet, white mullet, jolt head porgy, pinfish, red porgy, sheep head, short fin makojack, lookdown, pilot fish, rainbow runner, king mackerel, Spanish mackerel, wahoo, atlantic bonito, blackfin tuna, skipjack, shark, blacktip shark, dog snapper, lane snapper, red snapper, mutton snapper, yellowtail snapper, snook and swordfish

wood grilled steaks and chops

TEXAS FILET OF SIRLOIN & FRITES \$28.00

Fire fries, fried jalapeños and plantains with chimichurri sauce

GRILLED PRIME RIB \$34.00

Garlic mashed potatoes, vegetables, horseradish cream and au jus

CENTER CUT STRIP SIRLOIN \$42.00

Pan-seared with cracked peppercorns, cabernet and shallots, with roasted vegetables and herb roasted potatoes

BLACK ANGUS FLANK STEAK \$24.00

Citrus soy marinade with grilled vegetable salad and chimichurri sauce

BLACK ANGUS LOIN END CUT RIBEYE \$36.00

Boudreaux butter, red wine demiglace, roasted vegetables and rosemary potatoes

NIMAN RANCH DOUBLE RIB PORK CHOP \$28.00

Rubbed with chipotle chile adobo served with sweet potato, pineapple hash with chorizo and a stack of onion rings

BLACK ANGUS CENTER CUT FILET \$38.00

Roasted peppers, chipotle bordelaise, vegetables and corn pudding

TENDERLOIN OF PORK \$25.00

Seared with cracked peppercorns and kosher sea salt with pepperjack grits, fried jalapeños and plantain chips, shallot and chardonnay jam

ACHIOTE SPICED DOUBLE RIB LAMB CHOPS \$33.00

Ragu of hot and sweet peppers, cheesy grits and pomegranate demi glace

on the side

BLACK BEANS \$1.95

With cheese, sour cream and salsa

ASSORTED VEGETABLE PLATE \$15.50

Roasted zucchini and squash, corn pudding, lemony spinach, red peppers wild mushrooms, chipotle beurre blanc

OVEN ROASTED

ASSORTED VEGETABLES \$2.50

FIRE FRIES \$2.25

SMOKED TOMATO SALSA \$1.75

With tortilla chips

GARLIC MASHED POTATOES \$3.00

FRIED JALAPENO CHIPS \$3.00

CHIPOTLE BORDELAISE SAUCE \$2.50

HORSERADISH CREAM SAUCE \$2.00

for the kids

GRILLED GULF FISH FILLET \$8.50

Served with fire fries, Southwest coleslaw and tartar sauce

RANCH-GRILLED CHICKEN \$7.50

Served with white cheddar cheese, fire fries, and roasted vegetables

COCONUT SHRIMP \$7.50

Served with fire fries, Southwest coleslaw and orange horseradish sauce