



LUNCH FAVORITES

PICK 2 FOR \$15

(you don't have to share if you don't want to)

Pick Any Appetizer

PALMILLA NACHOS

(½ ORDER)

a pile of our housemade crispy corn tortilla chips served warm, doused with our signature queso, crumbled bacon, green onions and avocado crema

BAY BREEZE CALAMARI

(½ ORDER)

tender calamari, battered and flash-fried to a crispy golden brown, served with your choice of lemon garlic aioli, spicy remoulade or authentic marinara

SMOKED REDFISH DIP

(½ ORDER)

house-smoked redfish, cream cheese and red onion, served warm with toasted baguette crostini

Pick Any Entree

CLASSIC BURGER

charbroiled, served with lettuce and tomato onions and pickles available upon request

CHICKEN AVOCADO BACON WRAP

grilled chicken breast with bacon bits, avocado slices, romaine and garlic aioli

CHEF'S CHEESEBURGER SALAD

everything you love about a burger in salad form! lettuce, tomato, onion, cheese, pickles, bacon and burger with our chef-created cheeseburger dressing

DINNER FAVORITES

2 FOR \$35

Pick Any Appetizer To Share

PALMILLA NACHOS

(½ ORDER)

a pile of our housemade crispy corn tortilla chips served warm, doused with our signature queso, crumbled bacon, green onions and avocado crema

BAY BREEZE CALAMARI

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tender calamari, battered and flash-fried to a crispy golden brown, served with your choice of lemon garlic aioli, spicy remoulade or authentic marinara

SMOKED REDFISH DIP

(½ ORDER)

house-smoked redfish, cream cheese and red onion, served warm with toasted baguette crostini

Pick Any 2 Entrees

BLACK MARLIN'S SIGNATURE TACOS

choice of mahi, shrimp or tuna, grilled, fried or blackened three corn tortillas with shredded cabbage and chipotle aioli with sides of mango pico de gallo, pickled red onions and apple jicama sauce

FISH & CHIPS

three pieces of beer-battered mahi accompanied by coleslaw, beer-battered fries

SHRIMP & GRITS

our very own award-winning version of shrimp & grits, made with cheesy, creamy stone-ground grits, creole cream sauce, smoked cheddar cheese, corn and andouille sausage

FRIED SHRIMP

six jumbo gulf shrimp hand-breaded with our togarashi panko mix, served with coleslaw and beer-battered fries

CHEF'S CHEESEBURGER SALAD

everything you love about a burger in salad form! lettuce, tomato, onion, cheese, pickles, bacon and burger with our chef-created cheeseburger dressing

CLASSIC BURGER

charbroiled, served with lettuce and tomato onions and pickles available upon request





PORT ARANSAS
Restaurant
WEEK
JANUARY 21-30, 2022



\$15 PRIX-FIXE LUNCH

Soup and Sandwich

Soup of the day and 1/2 BWC Club Sandwich.

Chicken Caesar Salad

Chicken Fried Steak

Served with mashed potatoes and side salad.

Tuna Tostadas

All options include water or tea.

\$35 PRIX-FIXE DINNER

Ribeye with a Side of Lobster Sauce

Served with mashed potatoes and a side salad.

Blackened Drum Ponchartrain

Served with rice and a side salad.

Lobster Pasta

Served with a side Caesar salad and a glass of Dark Horse chardonnay.

All options include water or tea.

HOURS

Wednesday—Sunday: 11 a.m. to 9 p.m.

Closed Monday and Tuesday



C CASTAWAYS

\$35 PRIX-FIXE DINNER

Cod Cake with a Red Pepper Aioli

Jerk Chicken with Pineapple Salsa

Coconut Sugar Caramelized
Plantains
Topped with a coconut whipped cream

HOURS

Sunday: 4 p.m. to 9 p.m.

Thursday: 4 p.m. to 9 p.m.

Friday—Sunday: 11 a.m. to 9 p.m.

Closed Tuesday and Wednesday

PORT ARANSAS
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WEEK
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\$35 PRIX-FIXE DINNER

2 Hungry Cajun Dinners

A combination of fresh shrimp, crab, smoked sausage, corn on the cob, and new potatoes. All boiled, steamed, and seasoned with their own special cajun spices and served steaming hot "on your table."

Served with tea or soda.

HOURS

Tuesday—Friday: 5 p.m. to 9 p.m.

Saturday & Sunday: Noon to 9 p.m.

Closed Monday



PORT ARANSAS
Restaurant
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DYLAN'S

COAL OVEN PIZZERIA ETC

\$15 PRIX-FIXE LUNCH

3 Garlic Flatbread

Choice of Entrée:

Meatball sandwich, spaghetti & meatballs, cheese pizza, pepperoni pizza, margarita pizza, or bianca pizza

Cannolis for Dessert

\$35 PRIX-FIXE DINNER

Dinner for 2

Choice of Appetizer:

Garlic flatbread or meatballs

Salad to Share

Caesar or Greek

Choice of Entrées:

Spaghetti & meatballs, chicken parmesan, cheese pizza, pepperoni pizza, margarita pizza or bianca pizza

Cannolis for dessert

HOURS

Monday–Thursday: 4 p.m. to 9 p.m.

Friday–Saturday: 11 a.m. to 9 p.m.



PORT ARANSAS
Restaurant
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GRUMBLES
SEAFOOD CO.

\$15 PRIX-FIXE LUNCH

Blackened Mahi BLT

Applewood smoked bacon, lettuce, and tomato served with house-made remoulade.

House Frozen Margarita

\$35 PRIX-FIXE DINNER

Blackened Shrimp Skewers

Served over a bed of basmati lime rice and accompanied by fried green tomatoes.

Grumbles' signature drink, the Lydiann, is a nice addition to this entrée.

HOURS

Sunday—Tuesday: 11 a.m. to 9 p.m.

Thursday—Saturday: 11 a.m. to 9 p.m.

Closed Wednesday



\$35 PRIX-FIXE DINNER

Mermaid Soup

Lobster coconut broth, shrimp, curry spices, and secrets.

Sunlight Pasta with Shrimp

Linguine, pancetta, tomato, basil, garlic, extra virgin olive oil, and parmesan. With jumbo Gulf Shrimp.

HOURS

Tuesday–Saturday,

5:30 p.m. to 9 p.m.

RESERVATIONS ACCEPTED

PORT ARANSAS
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Miss K'S Kitchen

\$15 PRIX-FIXE LUNCH

Crab & Shrimp Melt
Served with green salad.

"Naughty" Brownie
Topped with ice cream.

HOURS

Monday—Friday: 11 a.m. to 4 p.m.
Closed Saturday and Sunday

MOBY DICKS SEAFOOD PLATTER

FOR TWO \$35.00



***SERVED WITH THREE FRIED SHRIMP,
FOUR OYSTERS, ONE STUFFED CRAB,
ONE FISH FILLET,
FRENCH FRIES, COLESLAW,
TWO HOUSE SALADS, AND GARLIC TOAST.***



**PORT ARANSAS
RESTAURANT WEEK
JANUARY 21-30**

***TWO
DRINKS
INCLUDED
non-alcoholic***

OLD SALTYS

SEAFOOD SPECIAL



SAMPLER BASKET
ONE FISH FILLET
TWO FRIED SHRIMP
TWO OYSTERS
SERVED WITH FRIES,
COLESLAW, GARLIC TOAST,
HOUSE SALAD
and a non-alcoholic drink
\$15.00

PORT ARANSAS
RESTAURANT WEEK
JANUARY 21-30



Pizzeria

PORT "A"



\$15 PRIX-FIXE LUNCH

2 Lunch Buffets

\$35 PRIX-FIXE DINNER

Parents' Night Out Special:
One 12" garlic bread pizza

Two 16" pizzas

One 12" dessert pizza

Carry out or delivery.

HOURS

Open 11 a.m. to 10 p.m.

PORT ARANSAS
Restaurant
WEEK
JANUARY 21-30, 2022



PORT A RESTAURANT WEEK

Lunch \$15
Includes Soda or Iced Tea

FINS FAMOUS BURGERS

1/2 lb Angus beef burger served with fries. Cooked Medium, substitute onion rings or sweet potato fries for 1.99

Bacon Cheddar Burger

Fully dressed served on a toasted sour dough bun

FINS Burger

Fully dressed served on a toasted sour dough bun

Mushroom Swiss Burger

Fully dressed, sautéed mushrooms, and swiss cheese served on a toasted sour dough bun

★ Port "A" Burger

Thick white queso, fried pickles and jalapeños with chipotle mayo served on a toasted sour dough bun

Cowboy Burger

American cheese, crispy bacon and BBQ sauce topped with FINS onion rings served on a toasted sour dough bun

Sunny Burger (For Shady People)

American Cheese, crispy bacon with a fried egg. served on Texas toast

Black & Bleu Burger

Bleu cheese, grilled onions and crispy bacon served on a toasted sour dough bun

Black Bean Burger

Comes fully dressed and served on a toasted sour dough bun

CRISPY & CRUNCHY ENTREE SELECTIONS

Crispy Gulf Shrimp

Panko breaded Gulf shrimp served with your choice of two sides

Crispy Gulf Fish

Panko breaded Gulf Fish served with your choice of two sides

Chicken Fried Steak

A classic served with your choice of two sides

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

DINNER \$35

AN ENTREE OF YOUR CHOICE
PAIRED WITH ONE APPETIZER OR
ONE DESSERT.

STARTERS

Crab Cake

One house made crab cakes, sautéed and served with chipotle mayo

★ **FINS Famous Onion Rings**

Hand cut, thin and crispy served with house made ranch

Crispy Calamari

Fresh cut and hand breaded, served with marinara

Homemade Seafood Gumbo

Made fresh daily

HOUSE FAVORITES

★ **Gulf Fish Vera Cruz**

Grilled Gulf fish of the day, caramelized onions, peppers, sliced avocado and jalapeño chimichurri sauce. Served with rice and seasonal vegetables.

Grilled Fish & Shrimp Combo

Grilled Gulf fish & Gulf shrimp served with rice and vegetables. No substitutions please.

Garlic Fish

Panko breaded Gulf fish pan fried topped with garlic butter, served with rice and seasonal vegetables. Favorite!

Grilled Chicken Breast

Marinated overnight served with your choice of two sides. Add sautéed mushrooms and melted swiss cheese.

CRISPY & CRUNCHY ENTREE SELECTIONS

Add a side salad for 3.99

★ **Crispy Fish & Shrimp Combo**

Your two favorites! Panko breaded and served with fries and coleslaw. No substitutions please.

Chicken Fried Steak

A classic served with your choice of two sides

DESSERT

Keylime Pie

Turtle Cheesecake

Strawberry Cheesecake



118 Beach Street
Port Aransas, TX 78373
361-749-BBQ1(2271)

Lunch- \$15.00 per person

Will include a drink (iced tea or soda)

Side Salad- with dressing of your choice (House Made Ranch, BBQ Ranch, Caesar, BBQ Caesar, Italian, Balsamic, Oil & Vinegar, Or Our House Made Honey Mustard)

(Choose 1)

- ***The Dagwood-***Sliced brisket, sausage & pulled pork. Stacked between pepper jack cheese.
- ***MacDaddy Burger-*** Bed of coleslaw, 1/4 lb beef burger, pepper jack cheese, 1/4 lb of brisket, fried onions and jalapenos, topped with our house made OG BBQ sauce.
- ***Barneyard Burger-*** 1/4 lb beef patty, american cheese, sliced smoked sausage, topped with a fried egg.
- ***Fried Chicken Plate-*** Half a bird lightly breaded with our special seasonings, deep fried to a crispy golden brown
- ***Fried Shrimp -*** 8 Crispy Golden Brown Fried Shrimp Served with lemon and house made cocktail & tartar sauce.
- ***Fried Fish Platter-*** 3 Crispy Golden Brown Fried Gulf Fish Served with lemon and house made cocktail & tartar sauce

Dinner- \$35.00 per person

Will include a drink (Iced tea or soda)

An entree of your choice served with one appetizer and one dessert.

Appetizer

- ***Peel & Eat Shrimp-*** Served with crackers & house made cocktail sauce
- ***Cup of our Famous Pork Chili-*** Served with crackers, sour cream and cheese
- ***Chili Cheese Curly Fries-*** Smothered in our famous pork chili with queso
- ***Sausage, Pickles & Mustard -*** Sliced smoked sausage served with kosher pickles and stone ground mustard
- ***BBQ Nachos-*** Choose your meat (Brisket, Pulled Pork or Sausage) House fried potato chips with with queso and BBQ sauce (Wussy or OG)

Dessert

- ***Cobbler-*** Peach or Mixed Berry, warmed & topped with soft serve ice cream
- ***Pecan Pie-*** Fresh rolled crust with the perfect filling served warm or cold
- ***Float -*** Mexi-Cola or Root beer made with our soft serve ice cream

Entree

- ***MacDaddy Platter-*** Your choice of (3) house smoked meats: Brisket, Pulled Pork, Turkey, Pork Ribs, Sausage or a chicken leg quarter.
- ***Char-Grilled Lemon Pepper- (Fish, Shrimp or make it a Combo)***
Served on a bed of rice with green beans.
- ***Blackened Seared to Perfection- (Fish, Shrimp or make it a Combo)***
Served on a bed of rice with green beans.
- ***Parmesan Crusted Fish-*** Fresh gulf fish crusted in parmesan and sauteed. On a bed of rice with green beans.
- ***Fried Shrimp Platter -*** Served with curly fries and coleslaw
- ***Fried Fish Platter-*** Served with curly fries and coleslaw

RESTAURANT WEEK



LUNCH

SERVED WITH AND ICED TEA OR A SODA.

GRILLED CHICKEN SALAD

BUTTER LETTUCE, TOMATOES, RED ONIONS, BELL PEPPERS, CUCUMBER, CHEDDAR CHEESE, CHOICE OF DRESSING.

CANDIED BACON BURGER

CANDIED BACON, SWISS CHEESE, LETTUCE, TOMATO, RED ONION AND MAYO.

FISH OR SHRIMP TACOS

WARM FLOUR TORTILLAS, CABBAGE, ROASTED CORN, PICO DE GALLO, GREEN CHILE RANCH, COTIJA CHEESE, AVOCADO.

POKE BOWL

SASHIMI YELLOW FIN TUNA, STEAMED RICE, APPLE CARROT SLAW, CUCUMBER, MANGO PINEAPPLE SALSA, CABBAGE, WONTON STRIPS, SRIRACHA AIOLI, POKE VINAIGRETTE, FRESH JALAPENO.

DINNER

SERVED 3PM TO CLOSE 7 DAYS A WEEK. AN ENTREE OF YOUR CHOICE PAIRED WITH ONE APPETIZER OR ONE DESSERT.

APPETIZERS

POKE NACHO

CRISPY WON TON CHIPS TOPPED WITH SHREDDED CABBAGE, POKE STYLE SASHIMI TUNA, TANGY PINEAPPLE-MANGO SALSA, FRESH JALAPENO AND DRIZZLE OF SRIRACHA AIOLI.

MINI CRAB CAKE

LUMP CRAB MIXED WITH A PERFECT BLEND OF SPICES. SERVED WITH HOUSE REMOULADE.

WEDGE SALAD

BUTTER LETTUCE, BACON, BLEU CHEESE, TOMATOES, RED ONIONS AND RANCH DRESSING.

FEATURED ENTREES

SHRIMP AND GRITS

A FAN FAVORITE. GULF SHRIMP SAUTEED WITH CRISPY BACON, POBLANO AND SWEET CORN. SERVED OVER CHEDDAR GRIT CAKES, TOPPED WITH A DECADENT PAN SAUCE. GARNISHED WITH GREEN ONION AND DICED TOMATO.

THAI TUNA

SESAME-CRUSTED AND SEARED AND TOPPED WITH A THAI INSPIRED COULIS, SERVED WITH BASMATI RICE AND OUR SATUEED KALE SALAD.

6 OZ FILET

BEEF TENDERLOIN FILET SERVED WITH DUTCHESS POTATOES AND GRILLED ASPARAGUS.

DESSERT

CREME BRULEE

LA TORTUGA CAKE

KEY LIME PIE

CONSUMPTION OF RAW OR UNDER COOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF ILLNESS. THIS FACILITY SERVES RAW OYSTERS. EATING THESE OYSTERS MAY CAUSE SEVERE ILLNESS AND EVEN DEATH, ESPECIALLY IN PERSONS WITH LIVER DISEASE OR OTHER CHRONIC ILLNESSES THAT WEAKEN THE IMMUNE SYSTEM. IF YOU EAT RAW OYSTERS AND BECOME ILL, YOU SHOULD SEEK IMMEDIATE MEDICAL ATTENTION. IF YOU ARE UNSURE IF YOU ARE AT RISK, YOU SHOULD CONSULT YOUR PHYSICIAN.

PLEASE NOTE THAT ALL PARTIES 6 OR GREATER ARE SUBJECT TO AN AUTOMATIC 18% GRATUITY AND SPLIT PLATES ARE SUBJECT TO A \$2 UPCHARGE.

PLEASE BE AWARE THAT THIS FACILITY HANDLES PRODUCTS CONTAINING ALLERGENS—INCLUDING, BUT NOT LIMITED TO—WHEAT/GLUTEN, MILK, EGGS, PEANUTS, TREE NUTS, FISH, SHELLFISH, AND SOY. WE CANNOT COMPLETELY GUARANTEE THAT ANY MENU ITEM WILL BE COMPLETELY FREE OF ALLERGENS. IF YOU HAVE AN ALLERGY, PLEASE ASK TO SPEAK WITH A MANAGER AND WE CAN SEE WHAT ACCOMMODATIONS CAN BE MADE.



ROOSEVELT'S

AT THE TARPON INN

\$35 PRIX-FIXE DINNER

Duck Bacon Wrapped Beef

Medallion Skewers

Served over Parmesan Orzo with Chambord
DemiGlace

Paired with a Glass of MollyDooker
Tje Maitre D' Cabernet Sauvignon

HOURS

Sunday—Thursday: 5 p.m. to 9 p.m.

Friday and Saturday: 5 p.m. to 10
p.m.

RESERVATIONS ACCEPTED

PORT ARANSAS
Restaurant
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SEAFOOD & SPAGHETTI WORKS

\$15 PRIX-FIXE LUNCH

Grilled Tuna Tacos

\$35 PRIX-FIXE DINNER

Sweet Chili Glazed Mahi

Fudge Cake Dessert

HOURS

Open 11 a.m. to 8 p.m.



PORT ARANSAS
Restaurant
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JANUARY 21-30, 2022

STINGRAYS



\$15 PRIX-FIXE LUNCH

Makers Mark Burger

Served with fries and salad.

Openface Chicken Sandwich

Served with fries and salad.

\$35 PRIX-FIXE DINNER

Redfish Veracruz

Served with Brussels sprouts and salad.

HOURS

Monday—Thursday: 4 p.m. to 9 p.m.

Friday—Sunday: 11 a.m. to 9 p.m.



PORT ARANSAS
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\$15 PRIX-FIXE LUNCH

Chimichurri Tuna Sandwich
Served with pasta salad.

\$35 PRIX-FIXE DINNER

Gulf Red Snapper
Served over risotto croquette.

HOURS

Every day: 11 a.m. to 9 p.m.



PORT ARANSAS
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WEEK
 JANUARY 21-30, 2022



\$15 PRIX-FIXE LUNCH

Lunch for 2

1/2 Sandwich w/Cup of Soup

Served with potato chips & pickle.

Sandwich Choices:

Shrimp poorboy, oyster poorboy, grilled fish,
 grilled chicken

Soup Choices:

Gumbo, clam chowder, or soup of the day

\$35 PRIX-FIXE DINNER

Dinner for 2

3 Embrocette Skewers

2 Sides for Each Person

Choice of Dessert

HOURS

Sunday—Saturday: 11 a.m. to 9 p.m.