



April Fool Point Marina In San Leon, Texas

YOU HOOK IT WE COOK IT

Bring In Your Fresh Catch Of The Day 13.99 Per Guest

FRIED

Includes Fries, Hush Puppies, Shrimp Slaw, Cocktail & Tartar Sauce

GRILLED

Includes Blackened or Pecan Crusted, Lemon Butter, Rice Pilaf & Mixed Veggies

ADD A TOPPING

*Drunken Sauce ~ Crawfish Ettouffe ~ Red Pepper Cream ~ Crab Meat Dressing
Add 3 Fried Shrimp 3.99*

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS OR ANY RAW ANIMAL PROTEIN.
IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS;
YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS OR EVEN DEATH FROM RAW OYSTERS AND SHOULD
EAT OYSTERS FULLY COOKED.

TEASERS

TORPEDO

Hot & Spicy Crabmeat Stuffed Jalapenos 8.99

BOBBERS

Crab Balls Baby 7.99

SINKERS

Bacon Wrapped Shrimp & Oyster With Cheese & Jalapeno 11.99

BAIT SHRIMP

Buffalo Style & Popcorn Shrimp 11.99

CALAMARI RINGS

Jumbo Fried Squid Rings 7.99

FRIED MUSHROOMS

With Ranch Dressing 7.99

MOZZARELLA CHEESE STICKS

With Marinara Dipping Sauce 7.99

WINGS

*Buffalo Spice Or Asian Style Or Dry
10 \$9.99 20 \$16.99*

BOUDIN BALLS

American Cheese In The Center 8.99

CAMERONES RANCHERO

Bay Shrimp In Cocktail Sauce, Pico, Avocado & Chips 12.99

SHRIMP COCKTAIL

6 Jumbo Peeled & Deveined Shrimp with Cocktail Sauce 13.99

COLD BOILED SHRIMP

Half Lb Peel & Eat Shrimp 10.99

TUNA AVOCADO

Seared Rare Sushi Grade Tuna Medallions & Avocado 14.99

SMOKED SWORDFISH FISH DIP

Key's Style Wood Smoked Chilled Fish Dip 10.99

SPINACH ARTICHOKE DIP

Served Hot With Tortilla Chips 7.99

CRAB CAKE

(1) 14.95 (2) 19.99

STUFFED MUSHROOM CAPS

Crabmeat Stuffing, Alfredo & Jack Cheese 10.99

ROYAL RED SHRIMP

*Hot Steamed Deepwater Gulf of Mexico Red Shrimp
Harvested From Galveston To The Keys & Argentina*

(1/2 lb) \$12.95 (1 lb) \$21.95

OYSTER BAR OYSTERS ON THE HALF SHELL

Raw Half Shell Oysters By The Dozen \$15.99

Raw Half Shell Oysters By The Half Dozen \$7.99

Open Flame Grilled Oysters

All Grilled Oysters Served By The Half Dozen

OYSTERS ROCKEFELLER *Spinach, Bacon, Parmesan & Cream Cheese 12.99*

OYSTERS DIABLO *Roasted Garlic, Jalapeno, Bacon, Shrimp & Cheese 13.99*

OYSTERS AU GRATIN *Grilled & Topped With Our Crab Au Gratin Sauce 13.99*

GRILLED GARLIC OYSTERS *Garlic Butter & Parmesan 11.99*

THE GRILL "OYSTER BED" DOZEN *\$ market price*

SOUP

SEAFOOD GUMBO

Shrimp, Fish & Okra 5.99 cup 9.99 bowl

LOBSTER BISQUE

6.99 cup 10.99 bowl

CRAB & CORN CHOWDER

5.99 cup 6.99 bowl

SALAD

CLASSIC CEASAR SALAD *7.99*

HOUSE MIXED GREENS SALAD *6.99*

ADD GRILLED SHRIMP *4.99* **ADD BLACKEN CHICKEN** *3.99*

COBB SALAD *Egg, Bacon, Avocado, Cheese & Ham 9.99*

BAY SHRIMP SALAD *10.99*

TOPWATER TACOS

ORIGINAL FISH TACO *3.99 Each* ~ **GRILLED FISH TACOS** *3.99 Each*

GRILLED SHRIMP TACO ~ **BLACKENED SHRIMP TACO** *3.99 Each*

TOPWATER TACO PLATTER

2 Tacos Served With Black Beans & Rice 9.99

TOPWATER GRILL PLATTERS

Served With Rice Pilaf & Vegetable Medley

GRILLED TILAPIA LOS SUENOS

Grilled Then Topped With Tropical Salsa, Black Beans & Rice 14.99

WHOLE STUFFED FLOUNDER

Topped With A Roasted Red Bell Pepper & Crawfish Cream Sauce 25.99

DRUNKEN REDFISH

Filet Topped With White Wine Ponchatrain Sauce 19.99

CHILI PEPPER REDFISH DELUXE

Tequila Lime Butter Sauce With Shrimp, Scallops & Lump Crab 23.99

PECAN CRUSTED RED SNAPPER

Dusted In Crushed Pecan Flour & Topped With Lemon Butter Cream Sauce 24.99

GRILLED RED SNAPPER & GRILLED JUMBO SHRIMP

Texas Red Snapper Filets & Galveston Jumbo Shrimp 22.99

MAHI MAHI AVOCADO

Filet Topped With Lump Crab, Pico, Avocado & Butter Sauce 22.99

MISSISSIPPI CATFISH CRAWFISH ETTOUFFEE

Catfish Filet Blackened & Topped With Crawfish Ettouffe 15.99

GRILLED SHRIMP & GRILLED SCALLOPS

Jumbo Shrimp & Scallops Lightly Seasoned & Grilled 18.99

GRILLED JUMBO GULF SHRIMP

Jumbo Shrimp Lightly Seasoned & Grilled 17.99

SHRIMP BROCHETTE

Crabmeat Dressing Stuffed Shrimp Topped With Poblano Cream Sauce & Pico de Gallo 21.99

PAN SEARED CAJUN OYSTERS

Pan Seared In Blacken Cajun Flour & Served With Steamed Rice & Crawfish Ettouffe 19.99

FRIED SEAFOOD

Served With Fries, Jalapeno Hush Puppies & Shrimp Coleslaw

8 FRIED SHRIMP 8 Fried Shrimp 15.99

DOZEN FRIED SHRIMP 12 Fried Shrimp 18.99

MALIBU COCONUT SHRIMP Malibu Coconut Shrimp With Mango Habanera Sauce 16.99

OYSTERS Fried Cornmeal Dusted Fresh Local Home Grown Galveston Bay Oysters 20.45

SOFT SHELL CRABS Blue Crab Tenderly Fried (3) 27.99

STUFFED CRAB WITH CRAB FINGERS 15.99

STUFFED SHRIMP (4) 14.99

FISH FRY Cornmeal Crusted Catfish Filets 10.99

FRIED SHRIMP & FISH COMBO 17.99

FRIED SHRIMP, FISH & OYSTER TRIO 19.99

LUNCH MENU

Monday To Friday 11:am to 4:pm Holidays Excluded

Fried Shrimp 8.99

Tilapia Pecan Crusted 9.99

Grilled Shrimp 9.99

Cattfish & Shrimp 8.99

Fried Cattfish Platter 8.99

Grilled Cattfish Platter 10.99

Stuffed Soft Shell Crab & Crab Fingers Golden Fried 13.99

Grilled Pork Chop Center Cut Chop With Green Beans & Mashed Potato 8.99

Chicken Fried Steak Home Style Country White Gravy 8.99

Herb Crusted Chicken Herb Bread Crumbs & Butter Cream Sauce 9.99

Grilled Chicken Breast Sautéed Mushrooms & Jack Cheese 8.99

POBOYS * BURGERS * SANDWICHES

Served With Fries

Add Onion Rings 2.99

Shrimp PoBoy 8.99

Oyster PoBoy 9.99

Buffalo Chicken Sandwich In Spicy Buffalo Sauce 7.99

Grilled Chicken B.L.A.T Chicken, Bacon, Lettuce, Avocado & Tomato 8.99

Paradise Cheeseburger Cheese Burger 7.99

PASTA

Shrimp Scampi Del Mar

Shrimp Tossed In A Garlic White Wine Cream Sauce 13.99

Blacken Chicken Santé Fe

Spicy Southwest Pico Cream Sauce 11.99

Alfredo Pasta

Your Choice Of Blackened Cattfish, Grilled Chicken & Grilled Shrimp 10.99

Third Reef Pasta

Crab, Shrimp, Scallops In A Light Butter Sauce 15.99

STEAK & CHICKEN

RIBEYE STEAK

Rib Eye 28.99

Add Lump Crab Meat 3.99 Or Sauté Mushrooms 3.99

STEAK & SHRIMP

8oz Tenderloin & 3 Grill Shrimp 24.99

Add Sauté Mushrooms 3.99

CHICKEN FRIED STEAK

Home Style Country White Gravy 12.99

HERB CRUSTED CHICKEN

Topped With A Butter Cream Sauce 11.99

CHARBROILED CHICKEN

Mushrooms & Smothered In Jack Cheese 10.99

CHICKEN MARISCO

*Grilled Breast Smothered In Our Drunken Chablis Sauce With
Crawfish, Shrimp, Mushrooms & Cheese 14.99*

BOUDIN LINKS

2 Boudin Links With White Rice 13.99

PASTA*PASTA

SHRIMP SCAMPI DEL MAR

Shrimp Tossed In A Garlic White Wine Cream Sauce 13.99

BLACKENED CHICKEN SANTE FE

Blackened Chicken

Spicy Southwest Pico Cream Sauce 11.99

ALFREDO PASTA

Your Choice Of Chicken Or Shrimp

Grilled Or Blackened 10.99

THIRD REEF PASTA

Crab, Shrimp & Scallops In A Light Butter Sauce 15.99

SANDWICHES

French Fries Included

SHRIMP POBOY

Crispy Popcorn Shrimp On A Toasted French Roll 10.99

BUFFALO CHICKEN SANDWICH

Spicy, Crispy & Hot 8.99

GRILLED CHICKEN B.L.A.T

Chicken, Bacon, Lettuce, Avocado & Tomato 8.99

PARADISE CHEESEBURGER

Char-Grilled Cheese Burger 9.99

MUSHROOM BURGER

Grilled Mushrooms, Onions & Provolone Cheese 10.99

JAMMIN DINGY BURGER

Bacon, Grilled Jalapenos, Onions & American Cheese 11.99

DESSERTS

Key Lime Pie 4.99

Blueberry Bread Pudding 4.99

Triple Chocolate Mousse Cake 6.99

Pecan Pie A La Mode 5.99

Vanilla Ice Cream 1.99



APRIL FOOL POINT • SAN LEON • TEXAS

KIDS MENU \$5.95

KID FISH

POPCORN SHRIMP

GRILLED CHEESE SANDWICH

CORN DOG

CHICKEN NUGGETS

GRILL CHICKEN TENDERS

ICE COLD BEVERAGES 2.49



SIDES

Shrimp Cole Slaw

Fries

Hush Puppies

Onion Rings

Sautéed Mushrooms

Garlic Potatoes

Vegetable Medley

Green Beans

Black Beans

Rice Pilaf

TOPWATER GRILL WINE SELECTIONS

HOUSE WINE BY THE GLASS \$5.75

MOSCATO - BAREFOOT
PINOT GRIGIO - COPPER RIDGE
CHARDONNAY - COPPER RIDGE
WHITE ZINFANDELE - COPPER RIDGE
PINOT NOIR - BAREFOOT
MERLOT - COPPER RIDGE
CABERNET SAUVIGNON - COPPER RIDGE

PREMIUM WINE BY THE GLASS \$7.50

SAUVIGNON BLANC - DOMAINE GUY MARDON- LOIRE VALLEY, FRANCE 2015
PINOT GRIGIO - SCHIOPETTO- VENEZIA GIULIA, ITALY 2015
CHARDONNAY- VARNER "FOXGLOVE"- CENTRAL COAST, CALIFORNIA 2013
PINOT NOIR- GROCHAU CELLARS "COMMUTER CUVEE"- WILLAMETTE VALLEY, OREGON 2015
MERLOT- CHATEAU DE CRANNE- BORDEAUX, FRANCE 2014
CABERNET SAUVIGNON - VARNER "FOXGLOVE"- PASO ROBLES 2014

WINE BY THE BOTTLE

BUBBLES

PROSECCO - CARMINA "LOGGIA"- VENETO, ITALY NV \$30.00
CHAMPAGNE - MOUTARD DILIGENT BRUT- CHAMPAGNE, FRANCE NV \$68.00

WHITES

ALBARINO - VINABADE- RIAS BAIXAS, SPAIN 2014 \$34.50
SAUVIGNON BLANC - DOMAINE GUY MARDON- LOIRE VALLEY, FRANCE 2015 \$31.50
PINOT GRIGIO - SCHIOPETTO- VENEZIA GIULIA, ITALY 2015 \$36.00
CHARDONNAY - VARNER "FOXGLOVE"- CENTRAL COAST, CALIFORNIA 2013 \$36.00
CHARDONNAY - MOUTARD DILIGENT- BOURGOGNE, FRANCE 2015 \$40.50
MOSCATO - LA ARDILIA "FRIZZANTE"- VALENCIA, SPAIN 2016 \$30.00
ROSE - DOMANE DE MOURCHON- RHONE VALLEY, FRANCE 2016 \$38.25

REDS

PINOT NOIR - GROCHAU CELLARS "COMMUTER CUVEE"- WILLAMETTE VALLEY, OREGON 2015 \$40.50
PINOT NOIR - MOUTARD DILIGENT- BOURGOGNE, FRANCE 2015 \$41.50
TEMPRANILLO - MAISULAN- RIOJA, SPAIN 2014 \$33.00
RED BLEND - DOMAINE DE L'AMEILLAND, COTE DU RHONE, FRANCE \$31.50
MALBEC - CICCIIHITTI "PRIMMO"- MENDOZA, ARGENTINA 2014 \$30.00
MERLOT - CHATEAU DE CRANNE- BORDEAUX, FRANCE 2014 \$30.00
CABERNET SAUVIGNON - VARNER "FOXGLOVE"- PASO ROBLES 2014 \$36.00