

# SAMMY G'S

DISTRICT 70 ————— EST. 2022

## — BITES & BAIT —

<b>*Sam's Classic Ceviche</b> <b>\$13.00</b> Tangy, light, and refreshing, garnished with cilantro and served w/tortilla chips	<b>Shrimp Zaza</b> <b>\$16.00</b> Popcorn shrimp sautéed in our tangy Zaza sauce	<b>Hazmat Mozzarella Sticks</b> <b>\$8.00</b> 6 mozzarella sticks with choice of dipping sauce
<b>*Seared Ahi Tuna</b> <b>\$25.00</b> 8 oz sesame-crust sashimi tuna served with wasabi & soy sauce	<b>Boiled Shrimp</b> <b>\$MP</b> Served chilled with lemon & cocktail sauce	<b>Fried Pickles &amp; Peppers</b> <b>\$8.00</b> Crispy battered pickles & peppers served with a zesty dipping sauce
<b>*Oysters</b> <b>\$MP</b> Served chilled with lemon & cocktail sauce	<b>Hardwood Smoked Boudin</b> <b>\$12.00</b> 1 link – smoked, steamed, & spicy, served with our "one-of-a-kind Cajun crackers"	<b>Sammy's Fire Nachos</b> <b>\$10.00</b> Your choice of chips or fries, topped with queso, pickled jalapeños & pico de gallo
<b>*Oyster Rock-A-Fella</b> <b>\$13.99 / \$24.99</b> ½ dozen / 1 dozen Classic or Cajun-style broiled with a butter & herb sauce, topped with breadcrumbs & parmesan	<b>Backdraft Smoked Wings</b> <b>\$17.99</b> Your choice of 10; Naked, Buffalo, Ghost Pepper, Lemon Pepper, Pineapple Mango Tequila, Honey Garlic, or Habanero Garlic	<b>Egg Rolls</b> <b>\$8.00</b> 2 egg rolls with choice of dipping sauce

## — ENTRÉES —

<i>SERVED WITH YOUR CHOICE OF 2 SIDES</i>	<i>SERVED AS LISTED   ADDITIONAL SIDES AVAILABLE UPON REQUEST</i>
<b>Sam's Salmon</b> <b>\$22.95</b> 8 oz Served seared, grilled, or blackened	<b>Fish, Oyster, Shrimp or Combo Basket</b> <b>\$16.00</b> Choice of fried cod, oysters, shrimp, or combo Served with fries, hushpuppies & green goddess slaw
<b>Grilled Ribeye</b> <b>\$26.95</b> 12 oz Ribeye - Add shrimp for \$8 or lump crab for \$12	<b>Fire Platter</b> <b>\$26.00</b> Fried shrimp, coconut shrimp, oysters, and cod Served with fries, hushpuppies & green goddess slaw
<b>Coconut Shrimp</b> <b>\$23.00</b> 8 Gulf shrimp battered & fried to golden brown	<b>Salt &amp; Pepper Shrimp</b> <b>\$25.95</b> 1 lb Gulf shrimp - Smothered in a rich butter roux sauce with garlic bread
<b>Sammy's Southern Classic</b> <b>\$16.00</b> Choice of pork chop, chicken, or steak, fried to perfection (Grilled or blackened upon request)	

## — SAMMIES —

	<i>ALL SAMMIES SERVED WITH A SIDE OF HAND-CUT FRIES</i>	
<b>Sammy G's Cheeseburger</b> <b>\$16.00</b> 8 oz Angus beef, American cheese, pickles, lettuce, onions, & tomato on a freshly made poppy seed potato bun	<b>Sammy Patty</b> <b>\$18.00</b> 8 oz Angus patty, cheddar, grilled onions, applewood-smoked bacon, & BBQ mayo on thick Texas toast	<b>El Lago Sandwich</b> <b>\$16.00</b> Cod or chicken, fried or grilled, green goddess slaw & pickles on a fresh poppy seed potato bun
<b>The Original Water Burger</b> <b>\$22.00</b> Two 8 oz Angus beef patties, double cheese, & applewood bacon on a freshly made poppy seed potato bun	<b>The Outlaw Burger</b> <b>\$22.00</b> 8 oz Angus patty, bacon, cheese, hardwood-smoked brisket, grilled onions, jalapeños, & BBQ sauce on a freshly made poppy seed potato bun	<b>Fish, Shrimp, or Oyster Po' Boy</b> <b>\$16.00</b> Fried, blackened, or seared on a toasted baguette with lettuce, tomato, & remoulade sauce

## — DOCK TACOS —

	<i>ADD TORTILLA CHIPS FOR \$2</i>	
<b>Brisket Tacos</b> <b>\$18.00</b> Brisket topped with BBQ slaw, chopped pickles, and diced red onions	<b>Steak Tacos</b> <b>\$18.00</b> Steak, sautéed onions and bell peppers, topped with Sammy sauce & pico de gallo	
<b>Chicken or Beef Tacos</b> <b>\$14.00</b> Choice of chicken or beef topped with lettuce, tomatoes, cheese & Sammy sauce	<b>Shrimp or Fish Tacos</b> <b>\$16.00</b> Choice of shrimp or fish prepared grilled, fried, or blackened, topped w/citrus slaw, Zaza sauce & pico de gallo	

## — SALADS —

<b>House Salad</b> <b>\$6 / \$12</b> Iceberg lettuce, onion, tomato, & cheddar cheese	<b>Add a Protein (Grilled or Blackened)</b>
<b>Caesar Salad</b> <b>\$6 / \$12</b> Romaine lettuce, parmesan & croutons	Chicken <b>\$6</b> Salmon <b>\$10</b>
<b>Cobb Salad</b> <b>\$7 / \$14</b> Egg, bacon, tomato, & blue cheese crumbles	Shrimp <b>\$8</b> Ribeye <b>\$15</b>
	<b>Choice of Dressing</b>
	• Ranch      • Blue Cheese      • Italian
	• Caesar      • Green Goddess

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

— LIL G'S MENU —

FOR OUR SMALLER CREW

<b>Sammy's Lil Cheeseburger</b>	<b>\$8</b>
Cheeseburger with pickles, served w\fries	
<b>Lil G's Chicken Dippers</b>	<b>\$8</b>
Chicken strips w\fries	
<b>Sammy's Lil Catch</b>	<b>\$8</b>
Fried fish or shrimp w\fries	
<b>Cheese Sammy</b>	<b>\$7</b>
Grilled cheese w\fries	
<b>Lil Mac 'N Cheese</b>	<b>\$6</b>
Kid-sized mac & cheese	
<b>G's Corn Dog</b>	<b>\$5</b>
Served w\fries	

— SIDES —

Pepe's Hand-Battered Onion Rings	\$8
Palapa Mac 'N Cheese	\$8
Firehouse BBQ Beans	\$8
Veggie of the Day	\$8
Dirty Rice	\$8
Fresh Hand-Cut Fries	\$7
Mashed Potatoes	\$7
Hushpuppies	\$7
Green Beans	\$7

— DESSERTS —

White & Dark Chocolate Bread Pudding	\$9
Homemade Brownie Topped w/Nuts	\$8
Strawberry Cheesecake	\$8
Italian Cream Cake	\$8
Ice Cream Scoop	\$3

— BEER N' SIDE SHOTS —

ALL DAY, EVERY DAY

<b>Working Man</b>	<b>\$7</b>
Lone Star beer + shot of Jim Beam	
<b>Texas Two Step</b>	<b>\$9</b>
Shiner Bock + shot of Texas Whiskey	
<b>Dos Mas</b>	<b>\$9</b>
Dos XX + shot of Jose Cuervo	
<b>Seltzer Slammer</b>	<b>\$9</b>
Truly + shot of Tito's	

— FROZEN DRINKS - \$10.00 —

- Piña Colada
- Strawberry Daiquiri
- Margarita • Blue Oasis
- Cherry Limeade

IMPORT/CRAFT - \$5.25

Dos XX, Corona, Corona Premier,  
\*Corona NA, Pacifico, Modelo,  
Heineken, Shiner Bock, Shiner Blonde,  
Yuengling Flight, Voodoo Ranger IPA

DRAFT BEER - \$5.00

Blue Moon, Shiner Bock,  
Miller Lite, Michelob Ultra,  
Dos XX, (Lone Star \$1.75)

DOMESTIC BOTTLES - \$4.75

Bud Light, Budweiser,  
Lone Star, Miller Lite,  
Coors Light, Michelob Ultra

— WINE BY THE GLASS - \$6.00 —

**Sycamore Lane, California**

- Pinot Grigio
- Chardonnay
- Merlot
- Cabernet Sauvignon

**Bulletin Place, Australia**

- Sauvignon Blanc

— WINE BY THE BOTTLE —

Squealing Pig Sauvignon Blanc — <i>New Zealand</i>	\$30
Banfi Pinot Grigio — <i>Italy</i>	\$32
Hess Chardonnay — <i>California</i>	\$32
Leos Rosé — <i>France</i>	\$35
Lyric Pinot Noir — <i>Monterey, California</i>	\$34
Murphy Goode Merlot — <i>California</i>	\$30
Caymus "Bonanza" Cabernet Sauvignon — <i>California</i>	\$32
Penfolds Cabernet Sauvignon — <i>Australia</i>	\$36

— FIRE HOUR —

(MON-FRI | 2PM-6PM)

SIPPIN'		GRUBBIN'	
Bottled Beer	\$1 OFF	Mozzarella Sticks	\$5.00
Wells	\$3.00	Hushpuppies	\$5.00
Domestic Draft	\$3.00	Egg Rolls	\$6.00
Premium Draft	\$3.50	Ceviche	\$9.00
Green Tea Shots	\$3.50	Smoked Boudin	\$9.00
Frozen Margaritas	\$3.50	Smoked Wings	\$9.00
South Shore Freeze	\$3.50		
House Wines	\$3.50		
Calls	\$4.50		

— SELTZERS —

Topo Chico Strawberry Guava Seltzer	\$7
High Noon	\$7
Coral Transfusion	\$7
Happy Dad	\$7
Truly Wild Berry	\$7
Angry Orchard	\$6

— REFRESHERS —

NON-ALCOHOLIC BEVERAGES

Water	\$0.00	Topo Chico	\$5.00	Juice:	\$2.75
Coffee	\$3.00	Sprite	\$2.49	- Orange	
Milk	\$3.00	Fanta Orange	\$2.49	- Pineapple	
Tea	\$2.49	Dr. Pepper	\$2.49	- Grapefruit	
Coke	\$2.49	Diet Coke	\$2.49	- Lemonade	

— SIGNATURE DRINKS —

<b>Cajun Lemonade</b>	<b>\$8</b>	<b>Hugo Spritz</b>	<b>\$12</b>
Coconut rum, strawberry purée & lemonade		Elderflower liqueur, prosecco, mint & soda	
<b>Bikini Martini</b>	<b>\$9</b>	<b>Espresso Martini</b>	<b>\$12</b>
Tito's vodka, grenadine & pineapple juice		Vanilla vodka, Baileys, Frangelico & espresso	
<b>Spicy G Margarita</b>	<b>\$10</b>	<b>Passion Fruit Mojito</b>	<b>\$12</b>
Lalo tequila, lime juice & jalapeño		Rum, mint, lime juice, passion fruit purée & soda	
<b>Clear Lake Sunset</b>	<b>\$10</b>		
House vodka, coconut rum, blue curaçao & orange juice			

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