

Lunch Favorites

(Continued)

Gulf Coast Chicken Fried Chicken

Served with our homemade country gravy and our fresh vegetable du jour \$12

Grilled Chicken Sandwich

Grilled, blackened or fried served on a toasted artisan roll with fries \$10

Prime Beef Burger

A half pound of beef cooked to your liking and served on a toasted artisan roll with lettuce, tomatoes and red onions \$10

*Add Bacon \$2 Add Sautéed Mushrooms \$2
Add Blue Cheese \$2 Add Cheddar or Swiss \$2*

Shrimp, Oyster or Fish Po Boy

Served "fully dressed" with ancho aioli chili sauce and fries \$16

Tommy's Vegetable Platter

A tasty variety of grilled, roasted and steamed seasonal vegetables, Served with plant based patty \$16

Vegetable Linguini Pasta

Homemade roasted tomato sauce with fresh seasonal vegetables \$14

Vegan Burger

Our plant based burger is a delicious alternative; topped with fresh tomato, onion and lettuce and served on a Artisan bun \$14

Desserts

Bread Pudding \$7

Vanilla Cheesecake \$8

Chocolate Mousse Cake \$9

Entrees

Pecan Crusted Redfish

Pecan Parmesan crusted filet baked to a golden brown \$24

Fried Seafood Platter

Fresh fish, oysters, shrimp, calamari, stuffed shrimp, seafood stuffed jalapeno and served with cole slaw, French fries tartar and red sauce \$28

Broiled Seafood Platter

Broiled rainbow trout, broiled fish du jour, blackened tuna, grilled shrimp and baked stuffed shrimp with lemon cream \$28

Fresh Salmon (Recommended Grilled Medium) \$21

Rainbow Trout (Recommended Broiled) \$22

Gulf Coast Redfish (Recommended Blackened) \$25

Seafood Pasta

Large gulf shrimp and scallops sautéed with white wine lemon butter, basil, garlic and Parmesan cheese. Tossed in angel hair pasta \$22

Shrimp Diablo

Large gulf shrimp with spicy roasted tomatoes, garlic, Parmesan cream sauce \$20

Chicken Linguini Pasta

Your choice of either grilled or blackened chicken breast with linguini and your choice of roasted tomato sauce or roasted garlic cream sauce \$14

Filet Mignon w/ Herb Butter

Six Ounce \$32 / Eight Ounce \$42

Prime Ribeye Steak

Fourteen Ounce \$48

Prime New York Strip

Fourteen Ounce \$48

tommy's
RESTAURANT OYSTER BAR

TAKE OUT MENU

HOURS

Monday-Thursday:

11:00a - 8:00p

Friday: 11:00a - 9:00p

Saturday: 4:00p - 9:00p

2555 Bay Area Blvd
Houston, Texas
281.480.2221



Appetizers

Stuffed Jalapenos (5)

Crawfish, shrimp and cream cheese stuffing, deep-fried and served with homemade ranch dipping sauce **\$10**

Fried Green Tomatoes Napoleon

Green tomatoes served over roasted tomato sauce, lump crabmeat and remoulade sauce **\$18**

Crab Stuffed Mushrooms

Mushroom caps served with our lump crabmeat dressing and baked golden brown **\$16**

Topped with Pontchartrain sauce \$20

Fried Asparagus w/ Crabmeat

Fresh asparagus spears fried golden and topped with lump crabmeat and lemon butter sauce **\$18**

VooDoo Shrimp

Fresh gulf shrimp lightly battered and fried, then tossed in our signature creole aioli sauce. topped with Sesame Seeds and balsamic reduction **\$14**

Crab Cakes

Lump crabmeat pan sautéed and served with creamy roasted red bell pepper and Parmesan sauce **\$21**

Calamari

Petite calamari lightly fried and served with roasted tomato sauce and chipotle aioli **\$10**

Shrimp Cocktail

Six large boiled and then chilled Gulf shrimp **\$14**

Black & Blue Tuna

Thinly sliced spicy rare Yellowfin tuna served with wasabi and pickled ginger **\$20**

Soups & Salads

Fresh Seafood Gumbo Cup \$7 / Bowl \$11

Dark roux, Louisiana style with shrimp, oysters and crawfish

Baked Potato Soup (Lunch Only) Cup \$5 /Bowl \$8 Topped

with sour cream, cheese, bacon and chives

Tommy's House Salad

Organically grown spring mix tossed with our honey-Dijon vinaigrette and garnished with fresh fruit **\$6**

Grilled Wedge Salad

Romaine hearts lightly grilled, topped with bleu cheese dressing, tomatoes, red Spanish onions and bacon. **\$8**

With Grilled Sliced Steak **\$18**

With Grilled or Blackened Chicken Breast **\$15**

With Grilled Shrimp **\$17**

With Grilled Salmon **\$18**

Chicken Salad

Spring mix, garnished with fresh fruit and tossed with Parmesan ranch dressing and topped with sliced chicken, grilled or blackened **\$12**

With roasted pecan chicken **\$15**

Seared Shrimp Salad

Grilled shrimp served atop spring mixed greens, garnished with asparagus spears **\$13**

Asian Tuna Salad

Sesame seed crusted tuna tossed in Asian dressing, topped with tortilla chips **\$20**

Stacked Shrimp Salad Remoulade

Fresh bay shrimp tossed in a spicy creole remoulade dressing and served with fresh fruit **\$13**

Tommy's Caesar Salad

Caesar dressing tossed with Romaine lettuce, herbed croutons and Parmesan cheese **\$8**

With Grilled or Blackened Chicken **\$15**

With Grilled Sliced Steak **\$18**

With Grilled Shrimp **\$17**

With Grilled Salmon **\$18**

Tuna Salad

Seared tuna steak sliced and served on organically grown spring mix garnished with fresh fruit and tossed with roasted shallot vinaigrette **\$18**

*Add Roasted Almond Goat Cheese
to Any Salad \$3*

Lunch Favorites

Jambalaya Pasta

Andouille sausage, grilled chicken, red bell peppers, onion, linguini pasta, tomato basil sauce **\$16**

Broiled or Blackened Tilapia

w/ Pontchartrain

Served with our fresh seasonal vegetable **\$18**

Stuffed Shrimp Pontchartrain

Three large gulf shrimp stuffed with a shrimp stuffing and topped with a white wine cream sauce with shrimp and mushrooms.

Served with our fresh vegetable du jour **\$18**

Crawfish Combo

Fried crawfish tails, crawfish etouffee served with rice and our creamy cole slaw **\$20**

Fried Oysters

A dozen lightly dusted with Indian Girl corn flour, served with fries and our creamy cole slaw **\$22**