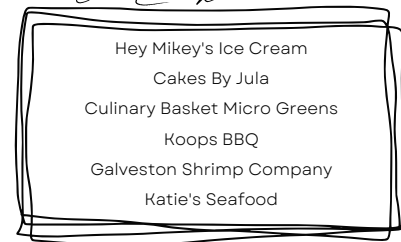




*Our Local Distributors*



# Mains

# Dinner

Add a Side Salad or TX Brisket Soup 6



**SHRIMP & GRITS 22**  
Blackened Shrimp, Andouille GF  
Sausage, Poblano and  
Pepperjack Grits in a Creole  
Sauce



**JAMBALAYA RISOTTO 28**  
Risotto, Braised Shredded Chicken GF  
Breast, Koop's Brisket, Andouille  
Sausage, in a Cajun Red Sauce

**CRABCAKE SANDWICH 18**  
Crabcake, Firecracker Cole Slaw,  
Mayo, on a Brioche Bun  
Served with Fries

**S&R SHRIMP TACOS 18**  
2 Corn Torillas with Tempura  
Fried Shrimp, Firecracker Slaw,  
Cilantro, Pickled Onions, Red  
Peppercorns. Served with Fries



**RED SNAPPER ON THE HALF SHELL Market Price GF**  
Wood Fired Charred Red Snapper,  
Topped with Lemon Butter  
and Marinated Pink Peppercorns  
Served with Grilled Asparagus

## *Vegan & Vegetarian*

**VEGAN GRILLED PORTABELLO 28**  
Soy Glazed Portabello, Served with  
White Rice and Sauteed  
Spinach Salad

**SOUTHERN CATFISH 25**  
Cornmeal Crusted Catfish, GF  
Maque  
Choux and Pepperjack  
Poblano Grits

**FILET MIGNON 42**  
Char Grilled Filet Mignon, Topped  
with Demi Glace  
Served with Mac N Cheese (choice  
of Brisket Mac or Crawfish Mac)

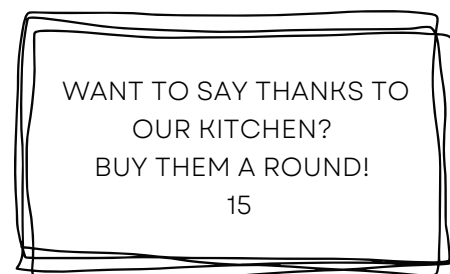
**VEGETARIAN SWEET POTATO GF  
GNOCCHI 26**  
Spinach, Cherry Tomatoes,  
Mushrooms and Marinara

**CRAB CAKE 20**  
Large Crabcake with Pineapple  
Pico, Crawfish Mac & Cheese

**RIBEYE 45**  
Wood Fire Charred Ribeye,  
Served with Chimichurri,  
Pickled Red Onions  
Served with Fries

**AIRLINE CHICKEN BREAST 28**  
Buerre Blanc Sauce and Fingerling  
Potatoes

**CATCH OF THE DAY  
MRKT PRICE**



**CAJUN SEAFOOD PASTA 34**  
Pappardelle Noodles, Sauteed  
Spinach, Crawfish Tails, Gulf Shrimp,  
Lump Crab in a Cajun Alfredo Sauce

## *Sides*

Priced For Single and Shareable  
9/18

Poblano Pepperjack  
Grits

Cauliflower  
Mash

Truffled Romano  
Fries

Honey Glazed  
Rainbow Carrots

Woodfire  
Charred  
Asparagus

Mac & Cheese  
(choice of  
Crawfish or  
Brisket)

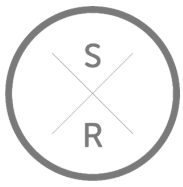
Fingerling Potatoes

Sauteed Spinach

Split Plates Have A \$5 Charge  
Outside Desserts have a \$3/Person Charge

Parties of 8 or more will have a 20% gratuity added.

If you have any allergies, please notify your server. Kitchen handles shellfish, peanuts and tree nuts  
Our Kitchen is not GF Certified. Although precautions are taken, we cannot guarantee no cross contamination



# Dinner

## Sugar Starters

### CREVETTES 16

Char-Grilled Gulf Shrimp in a Tangy Sauce Served with Sopping Bread



### TEMPURA FRIED 10 CAULIFLOWER

Tempura Fried Cauliflower, Served with Sweet Potato Aioli and Jalapeno Cilantro Ranch



### FRIED GREEN TOMATOES 12 & CORN BREAD

Fried Green Tomatoes on Sweet and Spicy Buttered Cornbread with Jalapeno Cilantro Ranch

### NASHVILLE HOT CHICKEN WINGS 16

Southern Fried Chicken Wings Drenched in Nashville Hot Spices Served Over Toast

### SEAFOOD & MANGO 18 GF CEVICHE

Octopus, Red Snapper, Gulf Shrimp, Mango, Pico de Gallo, Grilled Poblanos



### SNAPPER COLLARS 18

Fried Snapper Collars, Served with Crushed Cucumber Vinaigrette, Jalapeno Cilantro Ranch and Firecracker Sauce

## Soup & Salad

Gorgonzola Blue Cheese, Ranch, Jalapeno Cilantro Ranch, White Balsamic, Italian

### HOUSE SALAD 6/12

Spring Mix, Cucumbers, Cherry Tomatoes, Pepitas, Cotija, House Made Croutons

### VEGAN CAESAR 14

Chickpea Dressing, Romaine, Capers and Croutons

### THE WEDGE 12

Blue Cheese, Bacon, Pears, Pickled Red Onions, Cherry Tomatoes, Croutons, Served on a Wedge of Iceberg Lettuce

### S&R COBB 13

Avocados, Blue Cheese, Boiled Eggs, Bacon, Red Onions, Cherry Tomatoes, Chopped Iceberg Lettuce, House Made Croutons



### TEXAS BRISKET & ONION SOUP Cup 5/Bowl 10

## Salad Add-Ons

4 Gulf Shrimp 12

Grilled Chicken 7

Grilled Salmon 10

## Little Sugars

Served with Fries and a Scoop of Ice Cream

Chicken Fingers 7

Cheese Burger 9

Butter Noodles 9  
or Noodles with Red Sauce

## Sweets 9

Bread Pudding  
Changes Weekly

Carrot Cake  
Made by Cakes By Julia

Chocolate Fudge Cake  
Made by Cakes By Julia

Crostata  
Seasonal, Ask Your Server

'Hey Mikey's'  
Ice Cream  
S&R Signature  
Rye Brown Bread 6

## Wood Fired Flat Bread

### MYTH MARGHERITA 15

Red Sauce, Fresh Basil, Sliced Grape Tomatoes, Fresh Sliced Mozzarella, Pesto, Extra Virgin Olive Oil



### FIRST DATE 19

Mozzarella, Romano, Gorgonzola, Provolone, Sliced Dates, Prosciutto, Red Onion, Balsamic and Spicy Honey Drizzle

### BBQ BRISKET 20

Koops Smoked Brisket, Red Onions, Cheddar, Mozzarella, BBQ Pizza Sauce,

### PEPPERONI 12

Mozzarella, Pepperoni