



Mains

Add a Side Salad or TX Brisket Soup 8



SHRIMP & GRITS 25 GF
Blackened Shrimp, Andouille Sausage, Poblano and Pepperjack Grits in a Creole Sauce

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



SOUTHERN CATFISH 26 GF
Cornmeal Crusted Catfish, Maque Choux and Pepperjack Poblano Grits

CAJUN SEAFOOD PASTA 36
Pappardelle Noodles, Sauteed Spinach, Crawfish Tails, Gulf Shrimp, Lump Crab in a Tomato Creole Sauce

JUMBO CRAB CAKE 28
Large Crabcake with Pineapple Pico, Lemon Pepper Aioli, Crawfish Mac & Cheese

ORLEANS PASTA 25
Andouille Sausage, Chorizo, Chicken, Bell Peppers, Onions, in a Cajun Alfredo Sauce with Fettuccine Pasta



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

RED SNAPPER ON THE 40
HALF SHELL GF
Woodfire-Charred Red Snapper, Topped with Lemon Butter and Marinated Pink Peppercorns Served with Grilled Asparagus



RIBEYE 45
Marinated Woodfire-Charred Ribeye, Served with Chimichurri, Pickled Red Onions Served with Truffled Fries

FILET MIGNON 50
Char Grilled Filet Mignon, Topped with Demi-Glace Served with Mac N Cheese (Choice of Brisket Mac or Crawfish Mac)

Fides

Priced For Single and Shareable
9/18

Poblano Pepperjack
Grits

Mashed
Potatoes

Truffled Romano
Fries

Woodfire
Charred
Asparagus

Mac & Cheese
(choice of
Crawfish or
Brisket)
12/24

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.

For Large Parties, Please Keep Split Checks to 8 or Less

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

Our Local Distributors



Handhelds

S&R BURGER 16
Beef/Brisket and Short Rib Burger with Pepper Jack Cheese, Steenz Bacon Onion Jam, Shredded Lettuce, Sliced Tomato, on a Brioche Bun (Cooked Med-Med Well) Served with Fries

CRABCAKE SANDWICH 22
Crabcake, Firecracker Cole Slaw, Lemon Pepper Aioli, on a Brioche Bun Served with Fries

Vegan & Vegetarian

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

VEGETARIAN SWEET POTATO GF
GNOCCHI 26
Spinach, Cherry Tomatoes, Mushrooms and Marinara (Gnocchi contains Ricotta)

Want To Thank The Kitchen?

Buy Them A Round!

\$15



Dinner

Sugar Starters

CREVETTES 16

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



TEMPURA FRIED 14 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

CHURCH STREET HOT SHRIMP 18

Nashville Spiced Shrimp and Tempura Fried. Served Over Rice

SHRIMP & PINEAPPLE 18 GF CEVICHE

Local Gulf Shrimp, Pineapple, 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 8/16

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

VEGAN CAESAR 14

Chickpea Dressing, Romaine, Capers and Croutons

THE WEDGE 14

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

S&R COBB 16

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



TEXAS BRISKET & ONION SOUP Cup 8/Bowl 16

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 9

Cheese Burger 9

Butter Noodles 9
or Noodles with Red
Sauce

Sweets 10

Root Beer Bread Pudding

With Berry Coulee and our
Signature S&R Ice Cream

Carrot Cake

Made by Cakes By Julia

Chocolate Fudge Cake

Made by Cakes By Julia

Apple Crostata

Smoked Apples,
Served with Vanilla Ice
Cream

'Hey Mikey's'

Ice Cream
S&R Signature
Rye Brown Bread 6

Flat Bread Pizza

MYTH MARGHERITA 16

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



FIRST DATE 25

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

BBQ BRISKET 22

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

PEPPERONI 14

Mozzarella, Pepperoni