

PIER 36

SEAFOOD RESTAURANT

& OYSTER BAR



RICHMOND
1410 EAST HIGHWAY 90A @ FM 359
281.238.4800

FULSHEAR
8502 FM 359 SOUTH
281.346.8379

COLD APPETIZERS

COLD BOILED SHRIMP	1/2 DOZ	9.25
	1 DOZ	14.95
SHRIMP COCKTAIL		11.95
ACAPULCO COCKTAIL		12.50
MEXICAN-STYLE SHRIMP COCKTAIL SERVED WITH TORTILLA CHIPS		
CEVICHE TROPICAL		15.50
MEXICAN-STYLE FISH & SHRIMP COCKTAIL MARINATED IN LIME JUICE		
SEARED TUNA*		14.95
SEARED RARE WITH SLICED AVOCADO, SESAME SEEDS & THAI CHILI SAUCE		

HOT APPETIZERS

BAKED OYSTERS	1/2 DOZ	MKT
TOPPED WITH PARMESAN CHEESE, CRABMEAT & FRESH SPINACH		
FRIED CALAMARI		12.95
CRISPY FRIED CALAMARI SERVED WITH MARINARA SAUCE		
FRIED CRAWFISH		13.95
CRISPY FRIED SEASONED CRAWFISH SERVED WITH FRIES		
STUFFED JALAPEÑOS		8.95
4 FRIED STUFFED PEPPERS WITH CRABMEAT FILLING		
CAJUN FRIED ALLIGATOR		13.95
FRIED BOUDIN BALLS		10.25
CRAB BALLS		9.50
4 FRIED CRABMEAT BALLS SERVED WITH REMOULADE SAUCE		
ONION RINGS		8.25
CRISPY FRIED RINGS		
SHRIMP EMPANADAS		13.50
4 FLAKY PASTRIES FILLED WITH SHRIMP & VEGETABLES. SERVED WITH CILANTRO CREAM SAUCE		
CRAB CAKES		15.50
2 LUMP CRAB CAKES IN WHITE WINE CREAM SAUCE. TOPPED WITH PICO DE GALLO		
BLUE CRAB FINGERS		21.95
SAUTÉED, BLACKENED OR FRIED CRAB FINGERS SERVED WITH WHITE WINE CREAM SAUCE		
CRABMEAT STUFFED MUSHROOMS		14.95
STUFFED WITH CRABMEAT FILLING TOPPED WITH WHITE WINE CREAM SAUCE		
SHRIMP NACHOS		12.25
GRILLED SHRIMP WITH CHEESE & PICO DE GALLO, SERVED OVER CHIPS		
SEAFOOD FONDUE		15.95
SHRIMP, CRAWFISH & MUSHROOMS IN A CREAMY WHITE WINE SAUCE, TOPPED WITH MONTEREY JACK CHEESE SERVED WITH GARLIC BREAD		
PIER 36 APPETIZER PLATTER		39.95
SAUTÉED CRAB FINGERS, CRAB CAKES, CEVICHE, FRIED CALAMARI, FRIED OYSTERS & STUFFED MUSHROOMS. SERVES 4 – 5		

FRESH GULF OYSTERS*

ON THE HALF SHELL

HALF DOZEN	DOZEN
MKT	MKT

SOUPS

GUMBO	CRAWFISH BISQUE
SHRIMP OR SEAFOOD (SHRIMP, CRAB & OYSTERS)	CREAM-STYLE
CHICKEN & SAUSAGE	SPICY RED BEANS & RICE
NEW ENGLAND CLAM CHOWDER	
CUP 7.95	BOWL 10.95
LOBSTER BISQUE	
CUP 8.95	BOWL 11.95

SALADS

SERVED WITH YOUR CHOICE OF OUR HOUSE-MADE DRESSINGS: CILANTRO, RANCH, BLUE CHEESE, BALSAMIC VINAIGRETTE, ITALIAN, THOUSAND ISLAND, FRENCH, HONEY MUSTARD, JALAPEÑO RANCH OR CAESAR

COLD BOILED SHRIMP SALAD	13.25	GRILLED SALMON SALAD	15.50
SHRIMP ON MIXED GREENS WITH TOMATOES, CUCUMBERS & CRUNCHY TORTILLA STRIPS		GRILLED SALMON PIECES ON MIXED GREENS WITH TOMATOES, CUCUMBERS & CRUNCHY TORTILLA STRIPS	
GRILLED CHICKEN BREAST SALAD	14.50	GRILLED SHRIMP GREEK SALAD	15.50
GRILLED CHICKEN ON MIXED GREENS WITH TOMATOES, CUCUMBERS & CRUNCHY TORTILLA STRIPS		GRILLED SHRIMP ON MIXED GREENS WITH TOMATOES, BLACK OLIVES, CUCUMBERS & FETA CHEESE	
BLACKENED SHRIMP SALAD	14.50	SEAFOOD COBB SALAD	16.95
SPICY GRILLED SHRIMP ON MIXED GREENS WITH TOMATOES, CUCUMBERS & CRUNCHY TORTILLA STRIPS		SHRIMP & CRABMEAT ON MIXED GREENS WITH TOMATOES, CUCUMBERS, BACON, AVOCADO, BOILED EGG & FETA CHEESE	
ASIAN SHRIMP SALAD	14.95	DINNER SALAD	7.25
PANKO FRIED SHRIMP ON MIXED GREENS WITH SESAME SEEDS, STRAWBERRIES, MANDARIN ORANGES, SESAME GINGER DRESSING & WONTON STRIPS		MIXED GREENS WITH TOMATOES, CUCUMBERS & CRUNCHY TORTILLA STRIPS	

HOUSE SPECIALTIES

BLACKENED FILET	CATFISH	19.50	MIXED SEAFOOD GRILL	28.50
FISH FILETS SEASONED	TILAPIA	19.75	GRILLED OYSTERS, SHRIMP,	
WITH CAJUN SPICES	REDFISH	24.50	CATFISH, TILAPIA & A CRAB CAKE.	
SERVED WITH RICE PILAF			SERVED WITH RICE PILAF & GRILLED VEGETABLES	
BLACKENED CATFISH FILET & SHRIMP		19.85	SHRIMP SCAMPI	19.50
3 JUMBO SHRIMP & 2 FISH FILETS SEASONED WITH CAJUN SPICES SERVED WITH RICE PILAF		27.50	6 JUMBO SHRIMP BROILED IN WHITE WINE LEMON BUTTER & SERVED WITH RICE PILAF	
CAJUN MAHI			GRILLED SHRIMP ISABELLA	19.50
MAHI FILET TOPPED WITH ANDOUILLE SAUSAGE, CRAWFISH, PICO DE GALLO & CAJUN CREAM SAUCE. SERVED WITH RICE PILAF		19.50	6 GRILLED SHRIMP TOPPED WITH WHITE WINE CREAM SAUCE SERVED WITH RICE PILAF	
CRAB CAKES DINNER		19.50	SHRIMP BROCHETTE	19.50
2 LUMP CRAB CAKES IN A WHITE WINE CREAM SAUCE TOPPED WITH PICO DE GALLO SERVED WITH RICE PILAF		18.50	GRILLED BACON WRAPPED SHRIMP, STUFFED WITH CHEESE & JALAPEÑO SERVED WITH RICE PILAF	
B.B.Q. SHRIMP		18.50	SHRIMP & GRITS	19.95
6 JUMBO SHRIMP GRILLED WITH OUR HOMEMADE SPICE BLEND SERVED WITH RICE PILAF		19.95	6 BLACKENED SHRIMP & ANDOUILLE SAUSAGE IN A SHERRY WINE SAUCE SERVED OVER CREAMY GRITS WITH GARLIC TOAST	
FRISCO BAY FILET	TILAPIA	25.50	COCONUT SHRIMP	19.00
GRILLED FILET TOPPED	REDFISH		6 JUMBO SHRIMP SERVED WITH RICE PILAF & HOMEMADE ORANGE MARMALADE DIPPING SAUCE	
WITH SHRIMP IN A WHITE WINE CREAM SAUCE SERVED WITH RICE PILAF		19.50	STUFFED CATFISH	CATFISH 20.50
CRAWFISH ETOUFFÉE		19.50	OR STUFFED SALMON	SALMON 26.50
A SPICY CRAWFISH STEW SERVED OVER WHITE RICE		23.50	BROILED & STUFFED WITH CRABMEAT SERVED WITH RICE PILAF	
GRILLED TUNA*		23.50	TOPPED WITH CRABMEAT, PICO DE GALLO & WHITE WINE CREAM SAUCE. SERVED WITH RICE PILAF & JULIENNED VEGETABLES	

DAILY BLACKBOARD SPECIALS

ASK YOUR SERVER

ALL HOUSE SPECIALTIES SERVED WITH YOUR CHOICE OF COLE-SLAW OR HOUSE SALAD.
SUBSTITUTE YOUR SIDE FOR ANOTHER FOR \$2.95 EXTRA.
SUBSTITUTE ASPARAGUS OR SAUTÉED SPINACH FOR \$3.95 EXTRA.

SPECIAL ADDITIONS

CHOOSE A FISH

CHOICE OF GRILLED OR BLACKENED
SERVED WITH SALAD & RICE PILAF

TILAPIA	19.00
MAHI MAHI	23.50
REDFISH	24.50
RED SNAPPER	MKT
WHEN AVAILABLE	
HALIBUT	MKT
WHEN AVAILABLE	

ADD A TOPPING FOR JUST
7.99

CHOICE OF

CRAWFISH ETOUFFEE
CRAWFISH IN A SPICY CAJUN STEW

CRABMEAT SCAMPI
LUMP CRABMEAT IN A
SCAMPI BUTTER SAUCE

DIABLO
CHOICE OF SHRIMP OR CRAWFISH,
PICO DE GALLO IN A
DIABLO SCAMPI BUTTER SAUCE

FLORENTINE
SHRIMP, MUSHROOMS & SPINACH
IN A WHITE WINE CREAM SAUCE

ADD 3 JUMBO SHRIMP TO ANY
ENTREE FOR JUST
5.99

ACCOMPANIMENTS

SEASONED RICE PILAF

FRENCH FRIES
3.95

SWEET POTATO FRIES

LOADED BAKED POTATO

GRILLED MIXED VEGETABLES

FRIED OKRA

FRIED ONION RINGS

JULIENED VEGETABLES
5.95

ASPARAGUS

SAUTÉED SPINACH
6.95

GUMBO To Go

BUY IT BY THE GALLON,
HALF GALLON OR QUART

ALSO AVAILABLE
CLAM CHOWDER
CRAWFISH BISQUE
LOBSTER BISQUE

HOT BOILED CRAWFISH

AVAILABLE SEASONALLY

DINNERS

FRIED STUFFED CRAB CRAB SHELLS STUFFED WITH A CRABMEAT DRESSING. SERVED WITH FRENCH FRIES & HUSHPUPIES	2 SHELLS 3 SHELLS	14.95 17.50	FRIED SEAFOOD PLATTER 3 JUMBO SHRIMP, 3 OYSTERS, A STUFFED CRAB & 1 CATFISH FILET SERVED WITH FRENCH FRIES & HUSHPUPIES	22.95
FRIED OYSTERS CRISPY FRIED BREADED GULF OYSTERS SERVED WITH FRENCH FRIES & HUSHPUPIES	7 OYSTERS 12 OYSTERS	17.50 22.50	STUFFED SHRIMP 5 BREADED JUMBO SHRIMP STUFFED WITH CRABMEAT & SERVED WITH RICE PILAF & GRILLED VEGETABLES	22.50
TILAPIA FILETS 2 FISH FILETS FRIED OR GRILLED		19.00	FRIED SHRIMP BREADED JUMBO SHRIMP. SERVED WITH FRENCH FRIES & HUSHPUPIES	6 SHRIMP 16.50 9 SHRIMP 19.25
FRIED WHOLE CATFISH 12 OZ. GRAIN-FED CATFISH. SERVED WITH FRENCH FRIES & HUSHPUPIES		17.00	TILAPIA & SHRIMP COMBINATION 3 JUMBO SHRIMP & 1 FISH FILET, FRIED OR GRILLED	18.50
CATFISH FILETS 2 FISH FILETS FRIED OR GRILLED		16.50	SHRIMP CREOLE SHRIMP, ONION & BELL PEPPER IN A RICH TOMATO SAUCE OVER WHITE RICE	19.50
FRIED SHRIMP & OYSTER COMBINATION 3 SHRIMP & 3 OYSTERS		16.50	FRIED CRAWFISH DINNER 6 OZ. OF FRIED CRAWFISH. SERVED WITH FRENCH FRIES & HUSHPUPIES	19.50
SHRIMP & CATFISH FILET COMBINATION 3 HAND-BREADED JUMBO SHRIMP & 1 CATFISH FILET, FRIED OR GRILLED		16.00	FRIED CHICKEN PLANK & SHRIMP COMBINATION 3 JUMBO SHRIMP & 2 CHICKEN PIECES SERVED WITH FRENCH FRIES & BREAD	16.50

BIRD & BEEF

COUNTRY FRIED CHICKEN STRIPS SERVED WITH GRAVY, FRENCH FRIES, SALAD & BREAD	15.50	CHICKEN FRIED STEAK SERVED WITH GRAVY, FRENCH FRIES, SALAD, & BREAD	15.95
BLACKENED CHICKEN CHICKEN BREAST SERVED WITH RICE PILAF & JULIENED VEGETABLES	14.50	STEAK & BAKE* 12 OUNCE GRILLED RIBEYE STEAK SERVED WITH A LOADED BAKED POTATO	29.95
GRILLED CHICKEN COZUMEL GRILLED CHICKEN BREAST A WHITE WINE CREAM SAUCE & TOPPED WITH PICO DE GALLO SERVED WITH RICE PILAF	14.50	ADD 3 JUMBO SHRIMP GRILLED OR FRIED	5.99

LIGHTER FARE

GRILLED SALMON WITH LEMON & GARLIC BUTTER SERVED WITH RICE PILAF & JULIENED VEGETABLES	22.95	GRILLED FILET FISH FILET LIGHTLY SEASONED & SERVED WITH SAUTÉED SPINACH OR ASPARAGUS	CATFISH 21.95 TILAPIA 21.95 REDFISH 25.50 MAHI 26.50
GRILLED SHRIMP 6 SHRIMP SEASONED & GRILLED SERVED WITH GRILLED VEGETABLES	18.50		

PASTA

GRILLED SHRIMP WITH LINGUINE 6 GRILLED SHRIMP IN A MARINARA SAUCE OVER PASTA	18.50	PASTA ORLEANS CORKSCREW PASTA IN A SPICY CREAM SAUCE WITH YOUR CHOICE OF GRILLED SHRIMP OR CHICKEN	SHRIMP 18.50 CHICKEN 16.50
FULSHEAR PASTA SHRIMP, CRAB, CRAWFISH & PENNE PASTA IN A SUNDRIED TOMATO PESTO CREAM SAUCE	20.50		

ALL DINNERS, BIRD & BEEF, LIGHTER FARE & PASTAS SERVED WITH
YOUR CHOICE OF COLE-SLAW OR HOUSE SALAD

SUBSTITUTE YOUR SIDE FOR ANOTHER FOR \$2.95 EXTRA.
SUBSTITUTE ASPARAGUS OR SAUTÉED SPINACH FOR \$3.95 EXTRA.

SANDWICHES & PO-BOYS

PO-BOY SANDWICH FRIED SHRIMP, OYSTERS OR FISH FILET ON FRENCH BREAD DRESSED WITH LETTUCE & TOMATO	13.95	PIER BURGER* 8 OZ BEEF PATTY ON SOURDOUGH BUN, WITH LETTUCE & TOMATO, PICKLES & ONION	13.50
BLACKENED CHICKEN SANDWICH GRILLED CHICKEN BREAST ON SOURDOUGH BUN, WITH LETTUCE & TOMATO	13.50	CRISPY FRIED CHICKEN SANDWICH PANKO FRIED CHICKEN BREAST, MELTED MOZZARELLA CHEESE WITH LETTUCE & TOMATO ON SOURDOUGH BUN	14.50
CRAB CAKE SANDWICH LUMP CRAB CAKE ON JALAPEÑO CHEDDAR BUN, WITH LETTUCE, TOMATO & RED ONION & REMOULADE SAUCE	15.50	FRIED SHRIMP TACOS OR GRILLED FISH TACOS TOPPED WITH CABBAGE SLAW & CILANTRO CREAM SAUCE. SERVED WITH RICE PILAF	13.95

ALL SANDWICHES & PO-BOYS SERVED WITH FRENCH FRIES.
ADD CHEESE, BACON, GRILLED MUSHROOMS OR GRILLED ONIONS TO ANY SANDWICH FOR \$1.50 EACH.
JALAPEÑO CHEDDAR BUN MAY BE SUBSTITUTED ON ANY SANDWICH FOR \$1 EXTRA.

LET US CATER YOUR NEXT EVENT

PRIVATE PARTY ROOM AVAILABLE AT FULSHEAR LOCATION.

*CAUTION: THERE MAY BE SMALL BONES IN SOME FRESH FISH. CERTAIN INDIVIDUALS MAY BE ALLERGIC TO SPECIFIC TYPES OF FOOD, OR INGREDIENTS USED IN FOOD ITEMS. WE ARE NOT RESPONSIBLE FOR AN INDIVIDUAL'S ALLERGIC REACTION TO OUR FOOD OR INGREDIENTS USED IN FOOD ITEMS. IN ADDITION, EATING RAW OYSTERS MAY CAUSE SERIOUS ILLNESS IN CERTAIN INDIVIDUALS. IF YOU ARE UNSURE IF YOU ARE AT RISK, CONSULT YOUR PHYSICIAN. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGIES PRIOR TO ORDERING.