

Call or Text 214-771-8313
<http://www.gtgdelivery.com>

Pier 101

Appetizers

Spicy Shrimp Cocktail	\$13.99
<i>Served with crackers.</i>	
Tequila Patron Ceviche	\$12.99
<i>Served with corn tortilla chips.</i>	
Calamari	\$10.99
<i>Beer-battered calamari rings, served with house-made cocktail and tartar sauce.</i>	
Stuffed Mushrooms	\$8.99
<i>Lump crab-stuffed mushrooms topped with a lemon butter sauce.</i>	
Buffalo Chicken Wings	
<i>Wings tossed with a traditional buffalo sauce.</i>	
Shrimp Quesadilla	\$9.99
<i>Sauteed shrimp, peppers & onions with melted cheese in a flour tortilla.</i>	
Crab Mac and Cheese	\$8.99
<i>Three cheese mac & cheese topped with lump crab and breadcrumbs</i>	
Fried Alligator	\$8.99
<i>Beer-battered alligator bites served with remoulade</i>	
Sampler	\$16.99
<i>Calamari, Jalapeno Hushpuppies & Stuffed Mushrooms.</i>	

Soups & Salads

Cajun Seafood Gumbo	
<i>Garnished with shrimp & rice.</i>	
New England Seafood Chowder	
<i>Made with a classic New England taste.</i>	
House Salad	
<i>Mixed lettuce topped with cucumbers, tomatoes, red onions, shaved carrots, garlic croutons, parmesan cheese & choice of dressing.</i>	
Roasted Vegetable Cous Cous Salad	\$11.99
<i>Carefully cooked Middle Eastern Cous Cous with chilled spring roasted vegetables & chopped celery. Served over baby kale with lemon shallot vinaigrette.</i>	
Southwestern Quinoa Salad	\$12.99
<i>Mixed lettuce with gluten-free quinoa, corn, black beans, diced onions, red bell peppers, avocado slices & chipotle cilantro vinaigrette.</i>	
Spinach & Brussels Sprout Salad	\$11.99
<i>Shaved brussels sprouts & crunchy spinach leaves with pomegranate arils, toasted walnuts, crispy bacon, feta cheese, & honey yogurt dressing.</i>	

Po' Boys

Served on hoagie bread with lettuce, tomatoes & house-made tartar sauce. Served with seasoned french fries or

Sides

Extra Side Sauces	
Extra Side Seasonings	
Corn	\$3.50
Melted Butter	\$1.00
New Potatoes	\$3.50
Andouille Sausage	\$6.99
French Fries	\$2.50
Cole Slaw	\$3.50
Jalapeno Hushpuppies	\$2.50
Dirty Rice	\$3.50
Cous Cous	\$3.50
Quinoa	\$3.50
Brussel Sprouts	\$5.99
Veggies	\$3.50
Asparagus	\$5.99

Chef Specialities

Served with your choice of our signature dirty rice, gluten-free quinoa, or cous cous with sauteed vegetables & lemon butter sauce.

Red Fish	\$22.99
<i>Grilled or blackened.</i>	
Mahi Mahi	\$21.99
<i>Grilled or blackened.</i>	
Alaskan King Salmon	\$21.99
<i>Grilled or blackened.</i>	
Market Fresh Tilapia	\$17.99
<i>Grilled or blackened.</i>	

Specialty Fish

Oscar Style Red Snapper	\$28.99
<i>Blackened Red Snapper served over dirty rice with asparagus spears, topped with lump crab and a lemon butter sauce.</i>	
Mixed Grill	\$24.99
<i>Jumbo shrimp skewer and a marinated teriyaki beef skewer with peppers and onions served over a sautee of potatoes, brussels sprouts and bacon.</i>	

Fried Baskets

Served with seasoned fries or jalapeno hushpuppies

Catfish Filets	\$13.99
<i>Catfish lightly battered with cornmeal & seasoning.</i>	
Jumbo Shrimp	\$12.99
<i>Shrimp lightly battered with cornmeal & seasoning.</i>	
Oysters	\$13.99
<i>Oysters lightly battered with cornmeal & seasoning.</i>	
Coconut Shrimp	\$13.99
<i>Shrimp hand breaded with coconut flakes.</i>	
Coconut Chicken	\$10.99
<i>Chicken hand breaded with coconut flakes.</i>	
Crab Cakes	\$14.99

For the Kids

Kids meals are served with a kids-sized soft drink or juice

Kids Fish	\$8.99
<i>Fried tilapia strips served with French fries and tartar sauce.</i>	
Kids Chicken	\$7.99
<i>Your choice of coconut or traditional chicken strips. Served with fries.</i>	
Kids Sandwich	\$6.99
<i>Grilled cheese served with fries or peanut butter & jelly served with banana slices.</i>	

Desserts

New York Cheesecake	\$5.99
Key Lime Pie	\$3.99
Chocolate Torte Cake	\$5.99
Banana Bread Pudding	\$5.99
Ice Cream	\$2.99

Lunch

Available Monday thru Friday from 10:55 am to 2 pm

Cup of Soup and 1/2 Sandwich or 1/2 Salad	\$8.99
Tuna Salad Lunch	\$7.99
<i>Made from scratch, tuna salad served over spring mixed lettuce and avocado slices. Served with crackers</i>	
Southwestern Bowl Lunch	\$9.99
<i>Custom bowl made with corn, black beans, sauteed peppers, onions, lettuce, pico de gallo, and tomato hot sauce</i>	
Pan-Seared Fish Lunch	\$9.99
<i>Lunch portion of Tilapia or Salmon seared with lemon pepper. Served over sauteed spinach and dirty rice. Topped with lemon butter caper sauce</i>	
Cajun Pasta Lunch	\$9.99
<i>Bowtie pasta tossed in a Cajun cream sauce. Topped with your choice of shrimp or chicken (grilled or blackened)</i>	
Grilled Kabob Lunch	\$7.99
<i>A marinated chicken skewer served with lemon peppered spinach and your choice of white or dirty rice. Topped with lemon butter sauce</i>	

Brunch

Available Sundays from 10:55 am to 3:30 pm

jalapeno hushpuppies.

- Shrimp Po' Boy \$13.99
Grilled, blackened or fried.
- Catfish Po' Boy \$13.99
Fried in a lightly seasoned batter.
- Oyster Po' Boy \$14.99
Fried in a lightly seasoned batter.
- Chicken Po' Boy \$10.99
Grilled or blackened.

Tacos

Two cajun seasoned tacos on corn or flour tortillas with a cilantro cabbage and a lime sour cream. Served with dirty rice.

- Fish Tacos \$11.99
- Shrimp Tacos \$11.99

House made deep fried cajun seasoned crab cakes.

Cajun Boil

- Pick your boil, then your flavor**
Seafood Sampler (Feeds 2) \$37.99
1/2 LB of snow crab 1/2 LB of shrimp 1/2 LB of andouille sausage with corn & potatoes