

Welcome to Shore Raw Bar & Grill, where you will experience cuisine developed with ingredients from area Farms and Ranches with an emphasis on Regenerative practices. Executive Chef Brandon Silver and I have expanded on some of my favorite culinary memories of the Texas Gulf Coast and blended them with flavors of Louisiana and Mexico. From our hand-poured craft cocktails to our live music stage and world-class art gallery - we'll treat all of your senses.

From Our Family to Yours,

Cheers!



Rick Wahlberg
Owner

Chef's favorite Raw Bar dish, he handpicked the herbs in the wild when creating this tangy fresh fish Crudo

Chef has created two chilled towers for seafood lovers. Try the Shore Tower for a unique sampling of 5 of our raw bar favorites.

A warm, rich, dark roux - we're taking you back to our Beaumont, TX, and Louisiana Gulf Coast roots.

If you prefer a delicious light roux with Louisiana crawfish, this is it

RAW BAR

~	Crudo*	26
	fresh fish, orange, bell pepper, aji amarillo oil, jalapeño, leche de tigre	
	Shore Shrimp Cocktail	24
	jumbo gulf shrimp, house cocktail, lemon, celery	
	Oysters Diablo*	25
	raw oyster, sangrita, onion, cilantro, serrano, olive oil	
	Shore Tower*	MKT
	FEEDS 4-6	
	Chef's selection oysters (12), oysters diablo (6),	
~	chilled shrimp (12), ceviche, crudo	
	Bay Tower*	MKT
	FEEDS 2-4	
	Chef's selection oysters (12), ceviche,	
	chilled gulf shrimp (12)	
	Peel & Eat Gulf Shrimp	22
	tartar sauce, cocktail sauce	
	Salmon Tartare*	22
	salsa verde, avocado, red onion, cilantro stems, wonton chip	
	Ceviche*	23
	fresh fish, cumin-lime vinaigrette, smashed avocado, tortilla chips	

SOUPS

~	Seafood + Sausage Gumbo	7 / 24
	gulf shrimp, lump crab, garlic rice, grilled ciabatta	
	Chicken + Sausage Gumbo	5 / 18
	garlic rice, grilled ciabatta	
~	Crawfish Etouffee	6 / 19
	smoked paprika, garlic rice, green onion, grilled ciabatta	

Executive Chef Brandon Silver

General Manager Stefania Trimboli

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
20% gratuity will be added to parties of 6 or more
v.03.27.24

LITE BITES

Blue Crab Artichoke Dip	28		
cajun artichoke dip, grilled ciabatta			
Crispy Calamari	19		
mojo verde, garlic aioli			
White Wine Mussels & Herb Fries	26		
dijon lemon butter, capers, parmesan			
Guacamole	13		
cilantro, tortilla chips			
Blue Crab Fingers	27	~	<i>The #1 app favorite from the Gulf Coast</i>
garlic lemon butter, smoked paprika, grilled ciabatta			
Wood Grilled Oysters*	24	~	<i>Wood-fired flavors with our freshest oysters</i>
chorizo-lime butter, cilantro, grilled ciabatta			
Cajun Boudin	10		
remoulade, pickled red onion, grilled ciabatta			
Shore D’Ouevre	21		
fried green tomato, blue crab, remoulade			
Oak Grilled Octopus	26		
chimichurri, crispy potatoes, pickled onion, smoked paprika, cilantro			

SALADS

House Salad	13	~	<i>Add Boiled Shrimp to the House Salad for Rick’s favorite salad selection</i>
romaine lettuce, roasted red bell pepper, cherry tomato, kalamata olive, red onion, feta, red wine vinaigrette			
Caesar Salad	14		
romaine lettuce, croutons, parmesan			
Blue Cheese Wedge	14		
iceberg lettuce, cherry tomatoes, cucumber, bacon bits, blue cheese dressing			

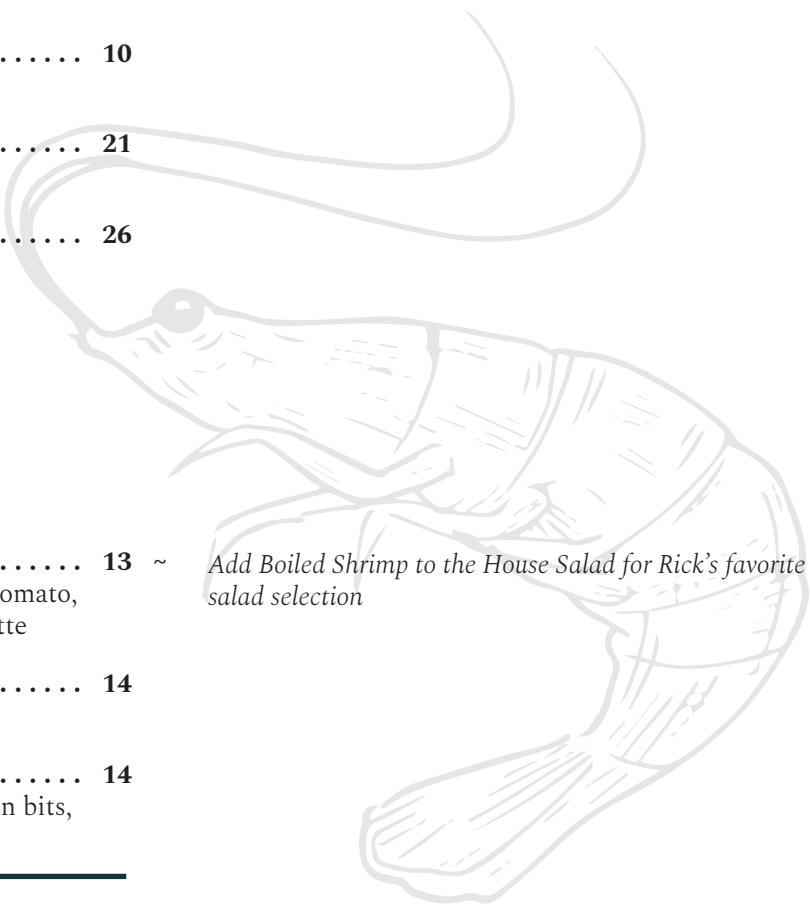
Salad Add-ons

Redfish: Blackened, Grilled	25
Crispy Maine Lobster	28
Shrimp: Blackened, Grilled, Fried, Boiled ...	18
Chicken Breast: Blackened, Grilled	15
Salmon: Blackened, Grilled	24

REFRESHMENTS

Iced Tea	4	Ginger Beer	8
Hot Tea Pot	6	Soft Drinks	4
Coffee	4	Strawberry Lemonade ...	8
Abita Root Beer	6	Fresh Strawberry, Lemon, Basil	
Topo Chico	6	Tiki Punch	8
Lagunitas Hops Refresher	5	Fresh Orange Juice, Passionfruit, Pineapple, Cranberry	

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PO’ BOYS + SANDWICHES

french baguette, lettuce, tomato, onion, remoulade, fries

Oyster 24

Gulf Shrimp..... 19

Crispy Fish 16

Crawfish..... 16

Jumbo Lump Crab Roll 38
white-wine lemon butter, garlic aioli, fries

~ Lobster Roll chilled..... 34
lemon mayo, celery, lettuce, fries

Lobster Roll sautéed 34
warmed garlic butter, garlic aioli, fries

~ Texan Steakhouse Burger..... 19
ground wagyu, grilled onions and jalapeños, bacon jam,
crispy onions, pickles, jalapeño aioli, cheddar cheese

Wagyu Cheeseburger 16
lettuce, tomato, onion, pickles, remoulade,
brioche bun, fries
american or cheddar cheese

Grilled Chicken Club..... 21
guacamole, lettuce, tomato, onion, bacon, tartar sauce,
brioche bun, fries
Add-ons - Avocado \$2, Fried Egg \$1, Pickled Jalapeños \$.50

FRIED SEAFOOD

~ Pick 6. 26
fish, shrimp, or oyster, fries

Shore Fried Platter 32
fish (3), shrimp (3), oyster (3), fries

Crispy Maine Lobster 34
fried lobster, fries

TACOS

served with garlic rice and beans

Lemon Pepper Redfish Tacos 27
lettuce, pico de gallo, remoulade, cilantro

~ Wagyu Ribeye Street Tacos 25
salsa roja, avocado, white onion, cilantro

Blackened Shrimp Tacos 18
purple cabbage slaw, pico de gallo, jalapeño aioli

Crispy Fish Tacos 16
purple cabbage slaw, pico de gallo, chipotle aioli

Crispy Maine Lobster Tacos 34
shaved lettuce, pico de gallo, chipotle aioli, cilantro

The Wahlberg family immigrated to the U.S. and landed in MA. A bit of a trip to the Gulf Coast, but it was a must to include the freshest lobster available from the East Coast. We source from Independent Lobster Men & Women from Maine and fly it in. Enjoy this #1 seller.

Ranch to Table - Texas Wagyu Beef, a great Burger.

Gulf Shrimp, Oysters, or mix it up; our sauces are all house-made too

Ranch to Table - we slice a Texas Wagyu Ribeye Steak - It’s the real deal

BRUNCH

Third Coast Benedict*	25
fried green tomato, blue crab meat, avocado, pico de gallo, poached farm eggs, hollandaise, side salad	
Breakfast Enchiladas	17
scrambled eggs, sausage, onions, peppers, cheddar cheese, sour cream, serrano-tomatillo sauce, shaved lettuce, pico de gallo, breakfast potatoes	
Maine Lobster Migas	38
butter poached lobster, el milagro tortilla chips, smoked habanero salsa, scrambled eggs, pico de gallo, refried beans, home fries, cotija, garlic aioli, smoked paprika	
Shrimp & Grits	26
grilled gulf shrimp, parmesan grits, fire-roasted tomatoes, New Orleans barbecue sauce, green onion, parmesan	
Steak & Eggs*	48
oak grilled wagyu filet medallions, habanero salsa, two eggs, breakfast potatoes, grilled jalapeño, scallions Add-on: butter poached lobster 32	
Fried Egg Sandwich	14
toasted ciabatta, garlic aioli, bacon, aged cheddar, farm eggs, french fries	
Buttermilk Pancakes	12
whipped butter, maple syrup, fresh berries	

BRUNCH COCKTAILS

Mimosa	7
Habanero Bloody Mary	14
habanero infused vodka, house made bloody mary mix, spices, olives, cucumber, celery	
Peychaud’s Spritzer	14
Ford’s Gin, Peychaud’s Aperitivo Liqueur, Fresh OJ, Prosecco	
Mezcal Sunrise	15
Mezcal, Hibiscus, Fresh Lemon, Fresh Orange	
Espresso Martini	15
Vodka, St. George Nola Coffee, Velvet Falernum, Espresso	

TEXAS WAGYU STEAKS

Filet Mignon 6 oz-10 oz	6 oz 58
Ribeye	MKT
+ Chimichurri	5
+ Mushroom Demi-Glace	9
+ Oscar Style	15
lump crab and rajun cajun butter	
MAKE IT A SURF & TURF - ADD-ON	
+ Maine Lobster Tail	38
+ Grilled Gulf Shrimp	18

The Wahlberg Ranch outside of Austin, along with a few other Texas Ranches, are now raising American Wagyu. This Black Angus/Wagyu cross produces excellent Prime Plus Steaks.
- Butchered Fresh Daily -

SIDES

Garlic Mushrooms , parsley	11	Grilled Broccolini , lemon chili vinaigrette	9
Crispy Brussel Sprouts , honey shabang butter	14	Grilled Asparagus , olive oil	8
Green Chili & Cheddar Mashed Potatoes ...	12	Parmesan & Herb Fries , garlic aioli	12
Crab Mac & Cheese , bechamel, parmesan, fresh crab	18		

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COCKTAILS

Shore-Rita	16
House-made Red Sangria, Tequila, Fresh Squeezed Lime Juice, Served Frozen	
Frozé	15
Rosé, Vodka, Fresh Lemon, Fresh Lime, Strawberry, Served Frozen	
Smoked Old Fashioned	20
Woodford Reserve Bourbon, Angostura & Orange Bitters	
Ghost Jam	17
Mezcal, Exotico Reposado, Lime, Agave, Pear Jam, D’Arbol Tincture	
Lemon Daydream	14
Vodka, Citrus Honey, Fresh Lemon, Olive	
Tiki Alkkemist	16
Alkkemist Gin, Passion Fruit, Pineapple, Fresh Lemon	
Hell Fire Rita	16
Exotico Blanco, Naranja, Lime, Habanero Honey	
Royale Margarita	34
Soledad Joven, Jalisco Orange Liqueur, Agave, Fresh Lime, Black Lava Salt	
Tropicana Daiquiri	16
Papa’s Pilar Blonde, Fresh Lime, Green Tea Honey, Pineapple	
Red Sangria	12
House-made with Red Wine, Brandy, Naranja, Fresh Juice	
The Gulf Bloody Mary	16
Housemade Bloody Mary Mix, Spices, Olives, Celery, Cucumber, Fresh Gulf Shrimp	

BEER

DRAFTS

Karbach Brewing Co., ‘Love Street’, Kolsch, Houston, TX	7
Pinthouse Pizza Craft Brewpub, ‘Electric Jellyfish’, IPA, Austin, TX	10
Austin Beerworks, ‘Pearl-Snap’, Pilsner, Austin, TX	8
Altstadt, Lager, Fredericksburg, TX	7
512 Brewing, IPA, Austin, TX	9
Ommegang, ‘Three Philosophers’, Quadrupel, NY	9
Hi Sign, ‘Violet Blueberry’, Blonde Ale, Austin, TX	8
Live Oak Brewing, Hefeweizen, Austin, TX	8

BOTTLES / CANS

Abita, Amber Lager, LA	7
Ayinger, ‘Celebrator’, Doppelbock, Germany	10
Austin EastCiders, ‘Original’, Dry Cider, TX	6
Duvel, Golden Ale, Belgium	12
Founders Brewing Co., Porter, MI	8
Guinness, Stout, IE	8
Lone Star, Lager, TX	6
Lindemans, Peche Lambic, Belgium	12
Modelo ‘Especial’ Mexican Pilsner, MX	8
O’Douls, (NA)	5
Dos XX, Lager, MX	8
Real Ale, ‘Fireman’s #4’, Blonde Ale, TX	7
Victoria, Mexican Lager, MX	7
Weihenstephaner, Hefe Weissbier, Germany	9

WINE SELECTION

BY THE GLASS

SPARKLING & ROSÉ

Prosecco, Bisol Jeio, Italy, NV	11 / 44
Brut Rosé, Bouvet-Ladubay, Cremant de Loire, FR, NV	12 / 48
Brut, Pierre Sparr, Pierre Sparr, Cremant d’Alsace, FR, NV	14 / 56
Rose, Peyrassol, ‘La Croix’, Provence, FR, 2022	13 / 52

WHITE WINES

Riesling, August Kessler, ‘R’, Kabinett, Rheingau, Germany, 2022	10 / 40
Pinot Grigio, Caposaldo, Delle Venezie, Italy, 2022	11 / 44
Sauvignon Blanc, Craggy Range, Te Muna, Martinborough, NZ, 2023.	15 / 60
Chenin Blanc, Leduc-Frouin, ‘La Seigneurie’, Anjou, Loire Valley, FR, 2022.	15 / 60
Albarino, Torres, ‘Pazo Das Bruxas’, Rias Baixas, Spain, 2022	14 / 56
Chardonnay, Walt, Sonoma Coast, CA, 2020	18 / 72

RED WINES

Cabernet Sauvignon, Details, Sonoma, CA, 2021	17 / 68
Tempranillo, El Coto, Crianza, Rioja, Spain, 2019.	13 / 52
Malbec, Finca Decero, Agrelo, Mendoza, Argentina, 2019	15 / 60
Pinot Noir, Outlier, Lake County, CA, 2022.	16 / 64
Sangiovese, San Polo, ‘Rubio’, Tuscany, Italy, 2021	14 / 56

SPARKLING BY THE BOTTLE

Aubry Fils, Brut, 1er Cru, Montagne de Reims, Champagne, FR, NV	95
Bollinger, ‘La Grande Annee’, Brut, Vallee de la Marne, Champagne, FR, 2012.	260
Gamet, Rose, Brut, Vallee de la Marne, Champagne, FR, NV	130
Gosset, ‘Grande Reserve’, Brut, Vallee de la Marne, Champagne, FR, NV	120
Henriot, ‘Millésimé’, Brut, Montagne de Reims, Champagne, FR, 2008.	195
Louis Roederer, ‘242’, Brut, Montagne de Reims, Champagne, FR, NV	120
Ruinart, Blanc de Blanc, Brut, Montagne de Reims, Champagne, FR, NV	200
Ruppert-Leroy, ‘11, 12, 13...’, Brut Nature, Cote des Bar, Champagne, FR, NV	144

WHITES BY THE BOTTLE

NORTH AMERICA

Etude, Pinot Gris, Carneros, Napa Valley, CA, 2019 48

Far Niente, Chardonnay, Napa Valley, CA, 2019 120

St. Supery, ‘Dollarhide’, Sauvignon Blanc, Napa Valley, CA, 2021 70

GERMANY & AUSTRIA

Laurenz V., ‘Friendly’, Gruner Veltliner, Kamptal, Austria, 2021 50

Robert Weil, Riesling, Rheingau, Germany, 2018 68

ITALY

Benanti, Etna Bianco, Sicily, 2020 66

Kurtatsch, Brenntal, Gewurztraminer, Reserva, Alto Adige, 2017 90

Livio Felluga, ‘Terre Alte’, Rosazzo, Friuli-Venezia Giulia, 2020 215

Sardo, Vermentino di Sardegna, Sardinia, 2019..... 62

Suavia, ‘Massifitti’, Trebbiano, Veneto, 2018 68

Terlano, ‘Terlaner Classico’, Pinot Bianco Blend, Alto Adige, 2021 72

FRANCE

Domaine Leflaive, Macon Verze, Puligny Montrachet, Cote de Beaune, Burgundy, 2020..... 145

Domaine Leflaive, Macon Verze ‘Le Monte’, Puligny Montrachet, Cote de Beaune, Burgundy, 2020 175

Charly Nicolle, Chablis, 1er Cru Les Fourneaux, Burgundy, 2019 99

Couly-Dutheil, ‘Les Chanteaux’, Chinon, Loire Valley, 2020..... 75

Francois Carillon, 1er Cru Les Macherelles, Chassagne-Montrachet, Burgundy, 2021 350

Hubert Meyer, Pinot Gris, Grand Cru Winzenberg, Alsace, 2021 72

Jean Max Roger, ‘Cuvee Les Caillottes’, Sancerre, Loire Valley, 2022 85

Liebart-Regnier, ‘L’Enclos’, Petit Meslier, Coteaux Champenois, 2021 185

Paul Benoit & Fils, Melon d’Arbois Chardonnay, Côtes du Jura, 2018..... 70

Trimbach, ‘Frederic Emile’, Alsace, 2014..... 205

Domaine William Fevre, Chablis Grand Cru, Les Clos, Burgundy, 2020 405

REDS BY THE BOTTLE

NORTH AMERICA

Brio by Brand, Red Blend, Pritchard Hill, Napa Valley, CA, 2015 250

Caymus, Cabernet Sauvignon, Napa Valley, CA, 2020. 190

Daou, ‘Soul of A Lion’, Cabernet Sauvignon, Paso Robles, CA, 2019 275

Far Mountain, ‘Fission’, Cabernet Sauvignon, Sonoma County, CA, 2019 120

Fortunate Son by Hundred Acre, ‘The Diplomat’, Cabernet Sauvignon, St. Helena, Napa Valley, CA, 2019..... 315

Heitz Cellars, Grignolino, St. Helena, Napa Valley, CA, 2017..... 68

Ridge, ‘Geyserville’, Zinfandel Blend, Alexander Valley, Sonoma, CA, 2020 95

Sokol Blosser, Pinot Noir, Dundee Hills, Willamette Valley, OR, 2021 90

Stonestreet, ‘Farrier’, Red Blend, Alexander Valley, Sonoma Country, CA, 2016 180

Trefethen, Cabernet Sauvignon, Oak Knoll District, Napa Valley, CA 2020 99

Volker Eisele, Cabernet Sauvignon, Napa Valley, CA, 2015 115

ITALY

Altesino, Brunello di Montalcino, Tuscany, 2016 140

Carpineto, Vino Nobile di Montepulciano, Riserva, Tuscany, 2016 85

Collosorbo, Rosso di Montalcino, Tuscany, 2019..... 68

Damilano, ‘Lecinquevigne’, Barolo, Piedmont, 2016 100

Elvio Cogno, Barbera d’Alba, Pre-Phylloxera, Piedmont, 2021 (1.5L)..... 300

Nicolis, Amarone della Valpolicella Classico, Veneto, 2016 135

Tenuta di Biserno, ‘Il Pino’, Super Tuscan, Tuscany, 2020 126

Tenuta Buon Tempo, Brunello di Monticello, Tuscany, 2015 145

FRANCE

Famille Isabel Ferrando, Châteauneuf du Pape, Rhone Valley, 2020 265

Les Tourelles de la Créé, ‘Knights Templar Cuvée’, Côte de Beaune, Burgundy, 2017 92

Domaine Pierre Gelin, Fixin 1er Cru ‘Les Hervelets’, Burgundy, 2017 150

Claude Riffault, ‘La Noue’, Pinot Noir, Sancerre, Loire Valley, 2021 105

Domaine de la Romanee-Conti, ‘Romanee-St-Vivant’, Grand Cru, Cote d’Or, Burgundy, 2019..... 3,400

Yann Bertrand, Vieilles Vignes, Fleurie Beaujolais, Burgundy, 2021 114

AUSTRALIA, NEW ZEALAND & SPAIN

Lopez de Heredia, ‘Vina Tondonia’, Reserva, Rioja, Spain, 2011..... 135

Powell & Son, ‘Neldner Road’, Shiraz, Barossa & Eden Valleys, Australia, 2018 122

Te Mata, Gamay Noir, Hawke’s Bay, NZ, 2021..... 68

DESSERTS

Lemon Blueberry Cheesecake

blueberry compote, lemon mousse, candied pistachio,
oatmeal shortbread crust, basil

13

Tres Leches Cake

vanilla-bean whipped cream, seasonal berries,
cinnamon cookie tuile, strawberry sauce

13

Key Lime Pie

graham cracker crust, key lime custard, vanilla
whipped cream, strawberry gel,
candied and fresh lime zest

13

Dark Chocolate Mousse Bombe

bittersweet chocolate cake, dark chocolate ganache,
caramel sauce, candied pecans, pecan dacquoise

13

House Made Ice Creams + Sorbets

Peanut Brittle Ice Cream, chocolate chunks, vanilla bean
Vanilla Bean Ice Cream
Raspberry Sorbet, candied lime zest

11

DESSERT WINES

Taylor Fladgate, Tawny 10yr, Port	15
Taylor Fladgate, Tawny 20yr, Port	26
Taylor Fladgate, Late Bottled Vintage, Port, 2016.	12
Taylor Fladgate, Chip Dry, White Port	10
Royal Tokaji, Red Label, 5 Puttonyos Aszu, Hungary, 2017. . . .	40

COGNAC

Pierre Ferrand, '1840', 1er Cru De Cognac, Cognac, Fr.	12
Pierre Ferrand 'Ambre', 1er Cru De Cognac, Cognac, Fr	16
Hine, 'Rare', Vsop, Cognac Fine Champagne, Cognac, Fr.	25

DIGESTIFS

Espresso Martini.	15
Vodka, St. George Nola Coffee, Velvet Falernum, Chilled Espresso	
Carajillo.	17
Socorro Reposado Tequila, Licor 43, Vanilla Bean, Espresso, Nutmeg	