

Bin 303

105 Olive St 75087-2705 · +19727715303 · Updated: Jan 14, 2026

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STARTERS 7

Beer Battered Onion Rings **\$8.00**

(5) thick hand cut onion rings, beer battered & flash fried served with jalapeño lime ranch, chipotle mayo & ketchup

Garlic Herb Cheese Bread **\$9.00**

with house marinara & jalapeño lime ranch

Flash Fried Calamari, Carrots & Zucchini **\$13.00**

with marinara & jalapeño lime ranch

Duo of Fan Faves **\$13.00**

Seasonal Bin Bread & Original Risotto Fritters (smoked sausage, bacon, three cheese blend & herbs with a chipotle cream sauce)

Dip Trio **\$12.00**

seasonal spread, roasted red pepper hummus, house pimento cheese, served with carrots and cucumbers, grilled pita bread & chili-dusted tortilla chips

Shrimp & Crab Skillet **\$15.00**

(4) chili-spiced shrimp topped with chorizo, crab meat, roasted red bell pepper pesto, capers & goat cheese served with grilled baguette for dipping

One Pot **\$10.00**

blend of cheeses with artichokes, jalapeño, kale & bacon served hot with house seasoned tortilla chips

SOUPS 3

Soup of Rustic Tomato **AVAILABLE OPTIONS**

rustic tomato with a touch of pesto topped with TX goat cheese & seasoned croutons

\$5.00

\$7.00

Soup of Roasted Corn **AVAILABLE OPTIONS**

roasted corn topped with seasoned crab meat

\$5.00

\$7.00

Soup of the Week **AVAILABLE OPTIONS**

please ask your server

\$5.00

\$7.00

SALADS 6

Simply Southern	\$7.00
mixed greens with cucumbers, tomatoes, seasoned croutons, red onions, carrots, mixed cheese, hard-boiled egg & 1000 island dressing	
Grilled Caesar	\$8.00
wood-fired romaine lettuce with house caesar dressing, parmesan cheese & seasoned croutons	
Confetti Salad	\$9.00
salad of shredded iceberg, mixed cabbages, red bell pepper, blue cheese crumbles, cilantro & fried onion strings tossed in jalapeño lime ranch	
303 Chop	\$9.00
spinach, arugula, mixed greens, red onions, grapes, blue cheese crumbles & chili spiced walnuts with mixed berry vinaigrette	
Wilted Spinach Salad	\$9.00
spinach tossed in warm bacon dressing with hard-boiled egg, bacon, red onions, orange segments & TX goat cheese	
Crispy Avocado	\$13.00
flash-fried avocado on bed of mixed greens topped with a blend of crab, pico de gallo, jicama & roasted red pepper vinaigrette	

SALAD ADDITIONS 3

4 oz. wood-fired grilled chicken	\$6.00
3 pan-seared Shrimp	\$6.00
4 oz. Bay of Fundy salmon	\$9.00

ENTREE SALADS 3

Lemon Chicken	\$13.00
seasoned chicken on bed of mixed greens with roasted corn, pico de gallo, jicama, avocado & jalapeño lime ranch	
Steakhouse	\$17.00
citrus-glazed hanger steak on bed of mixed greens in creamy peppercorn vinaigrette, grilled asparagus, grilled onions, blistered tomatoes, blue cheese crumbles & hard-boiled egg topped with balsamic reduction	
Blackened Tuna Salad	\$18.00
seared ahi tuna served rare on spicy remoulade accompanied by salad of mixed cabbage, carrots, red bell pepper, cilantro & wonton strips with sesame soy vinaigrette	

BURGERS & SANDWICHES 8

Roasted Pork	\$13.00
served on griddled baguette with house bbq sauce, spicy pickled cabbage & carrots, cucumber, house remoulade & mixed greens	
Chef Mat's BLT	\$13.00
served on sourdough with bacon crumbles, tomatoes, chopped arugula, port onions & gruyere cheese	
Original Chicken Pesto	\$13.00
served on griddled baguette with roasted peppers, TX goat cheese, house pesto & spinach	

Shrimp Salad	\$14.00
cold blackened shrimp salad with pico de gallo & shredded iceberg	
Bin Burger	\$14.00
arugula, port slathered onions, nueske bacon & blue cheese spread	
Texican Burger	\$14.00
pico de gallo, nueske bacon, aged cheddar, avocado spread & chipotle mayo	
BBQ Bacon Americana Burger	\$14.00
aged cheddar, nueske bacon, BBQ sauce, lettuce, tomato, red onion & pickles	
Hippie Burger	\$12.00
chic pea patty (chic pea, quinoa, vegetables, herbs & spices) avocado spread, mixed greens & kalamata olive pesto	

SANDWICH & BURGER ADDITIONS 3

farm fresh, over easy egg	\$2.00
house pimento cheese	\$2.00
grilled jalapeño	\$1.00

ENTREES 5

Ancho Peach Chicken	\$22.00
16 oz. bone-in all natural chicken with ancho BBQ sauce & served with a red potato, chorizo & cheese casserole	
Short-smoked Pork Tenderloin	\$26.00
with seasonal relish & served on a bed of street style corn	
Pasta of the Month	
ask your server about this month's pasta feature. gluten free pasta upon request (requires additional cook time)	
Roasted Peppers	\$18.00
stuffed with blended chic pea, quinoa and mixed vegetables served with asparagus and pesto cream sauce	
Short Ribs	\$28.00
slow-braised in red wine served on flash fried jalapeño cheese grits topped with gremolata	

FISH MARKET 5

Shrimp-n-Grits	\$20.00
(5) pan-seared shrimp with garlic, red peppers, onions, herbs & bacon in lemon cream sauce served on jalapeño cheese grits	
Wood-Fired Bay of Fundy Salmon	\$25.00
8 oz. simply grilled to medium, topped with chipotle butter & served with asparagus & house bernaise sauce	
Blackened Tilapia	\$23.00
served on a bed of lemon pepper seasoned vegetables, topped with sauteed shrimp, garlic & tomato in lemon cream sauce	

Wood-fired Grilled Texas Redfish**\$26.00**

grilled & topped with TX goat cheese & bacon compound butter & served on top of sauteed red potatoes, bacon, green beans, red peppers & kale

Beer Battered Texas Gulf Shrimp**\$20.00**

(7) house beer-battered texas gulf shrimp with jalapeño slaw, 303 fries, tartar & cocktail sauce for dipping

WOOD-FIRED STEAKS 5**Standard Filet****\$34.00**

house seasoned, grilled & topped with roasted jalapeño butter paired with jalapeño twice baked potato

Pepper Crusted Filet**\$39.00**

pepper-dusted, grilled & topped with burgundy mushrooms paired with crab mac-n-cheese & cognac cream sauce

Oscar Filet**\$39.00**

house seasoned, grilled & topped with house bernaise sauce & roasted crab meat, served with pan-seared potatoes, asparagus, blistered tomatoes & nueske bacon

Steak & Shoes**\$26.00**

8 oz. citrus marinated hanger steak, grilled & topped with blue cheese butter paired with mixed greens & shoestring potatoes

22 oz. Cowboy Cut Bone-In Ribeye**\$49.00**

house seasoned premium grade angus topped with chipotle compound butter & paired with blue cheese potatoes

SIDE DISHES 11**Crab Mac & Cheese**

bacon, crab, chorizo, red pepper, red onion & bread crumbs

Adult Mac & Cheese

au-gratin four cheese & bread crumb mac-n-cheese

Skillet Potato**Jalapeno Twice Baked Potatoes****Blue Cheese Potatoes****303 Fries****Sweet Potato Fries****Shoestring Potato Fries****Lemon Pepper Vegetables****Grilled Asparagus with Bernaise****Pan-seared Button & Hen of the Woods Mushrooms****KID'S MENU** 7

Mac n Cheese	\$8.00
with fresh fruit	
Chicken Strips	\$8.00
with french fries	
2 Slider Burgers Americana Style	\$9.00
with or without cheese served with french fries	
1/2 Grilled Cheese n Ham	\$8.00
served on sourdough with soup du jour	
4 oz. Bay of Fundy Salmon	\$13.00
topped with lemon herb compound butter & served with french fries	
Teriyaki Steak	\$10.00
with french fries	
K3 Pasta Grilled Chicken	\$10.00
with asparagus, tomato & cheese sauce served with fruit	

DESSERTS 4

Salted Caramel Pot de Creme	\$8.00
w/ whip & crushed pretzels	
Gingerbread Liqueured Bread Pudding	\$8.00
seasonal. w/ ice cream & whiskey sauce	
Paula's Texas Orange Creme Brulee	\$8.00
caramelized sugar & macerated strawberries	
Seasonal Texas Fruit Crisp	\$8.00
delectable slow-cooked oven tart and we always topped with vanilla bean ice cream	