

Half Shell Oyster House

3654 Airport Blvd 36608-1616 · +12513389350 · Updated: Jan 14, 2026

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OYSTERS 7

Oyster Sampler

\$75.00

The Best of the Best! Three of each Charbroiled Oysters, Oysters Bienville, Oysters Rockefeller and Oysters Orleans.

Charbroiled Oysters

AVAILABLE OPTIONS

Half Shell's signature oysters! Charbroiled over an open flame with our unique white wine, butter, garlic and herb sauce and Parmesan cheese.

Half Dozen: \$13.50

Dozen: \$25.75

Oysters Orleans

AVAILABLE OPTIONS

Half Shell's Award Winning oysters! Charbroiled over an open flame and basted with our New Orleans style smoky Cajun sauce and Parmesan cheese.

Half Dozen: \$14.50

Dozen: \$27.50

Chef Special Oysters

AVAILABLE OPTIONS

Our Oysters Bienville topped with our signature Orleans sauce and Parmesan cheese.

Half Dozen: \$16.50

Dozen: \$31.00

Oysters Bienville

AVAILABLE OPTIONS

Topped with an herb, mushroom, crab, Gulf shrimp, bacon and Italian bread crumb mixture. Baked with Parmesan cheese.

Half Dozen: \$16.50

Dozen: \$27.75

Oysters Rockefeller

AVAILABLE OPTIONS

Topped with fresh spinach, cream cheese, herbs and Pernod, Baked with Parmesan cheese.

Half Dozen: \$14.50

Dozen: \$26.25

Hand-Shucked Gulf Oysters on the Half Shell

AVAILABLE OPTIONS

Half Dozen: \$13.00

Dozen: \$22.75

STARTERS 12

Fried Green Tomatoes & Crab Cakes

\$16.50

Fried green tomatoes layered with blue crab cakes, topped with crab ravigote, green onions and diced tomatoes.

Royal Reds

AVAILABLE OPTIONS

Peel and eat Cajun boiled, large Royal Reds served with hot drawn butter.

Half Pound: \$15.50

One Pound: \$27.75

Fried Crab Claws

\$21.75

Crab claws hand-breaded and fried golden. Served with cocktail sauce. Or have them sautéed Orleans or Charbroiled!

Orleans Snow Crab Claws

\$21.75

Snow crab claws sautéed in our Orleans sauce. Served with hot drawn butter. Or try our Charbroiled sauce!

Crab and Shrimp Dip **\$15.00**

A delightful combination of Gulf shrimp, crabmeat and cheese. Topped with a Parmesan, herb and panko crust and green onions.

Smoked Yellowfin Tuna Dip **\$13.00**

Homemade with Yellowfin tuna and creole seasonings. Topped with green onions and diced tomatoes.

Rockefeller Artichoke Dip **\$12.75**

Our homemade Rockefeller packed with diced artichoke hearts and a five cheese blend.

Jalapeño Hushpuppies **\$9.25**

Jalapeño hushpuppies fried crispy and served with our homemade honey butter.

Crab Cakes **\$16.00**

Grilled hand-crafted crab cakes made from lump crabmeat, blended with sautéed vegetables and seasonings. Garnished with lemon aioli and Parmesan cheese.

Uptowner Quesadilla **\$14.50**

Sliced filet and ribeye, sautéed mushrooms, onions and five cheese blend in a flour tortilla. Topped with chives and diced tomatoes. Served with homemade Dijon horseradish.

Voodoo Shrimp or Wings **AVAILABLE OPTIONS**

Gulf shrimp or chicken wings, fried golden and tossed in our unique sweet and spicy Voodoo sauce.

Shrimp: \$13.50

Wings: \$11.75

Boudin Balls **\$9.50**

A Cajun classic spicy sausage and rice blend, coated in panko bread crumbs and fried crispy. Served with homemade Dijon horseradish.

SEAFOOD 5

Seafood Stuffed Portabellas **\$24.75**

Grilled portabella mushrooms stuffed with crabmeat, Gulf shrimp, peppers and spinach. Garnished with lemon aioli and Parmesan cheese.

Seafood Pot Pie **\$24.75**

Gulf shrimp, crawfish, crabmeat, corn, peas and carrots in a traditional pot pie filling, topped with a golden buttermilk crust.

Fried Shrimp **\$23.75**

Hand-battered and dusted shrimp in seasoned corn flour and fried golden. Also available grilled!

Smoky Bacon Shrimp and Grits **\$23.25**

Gulf shrimp, cheese grits smothered in smoky bacon cream sauce with shrimp. Topped with shredded Parmesan, chopped bacon and green onions.

Seafood Sampler **AVAILABLE OPTIONS**

A sampling of fried shrimp, Boudin balls, a grilled hand-crafted crab cake, fries and jalapeño hushpuppies.

\$29.25

Served with one side.

Add oysters to your Sampler:

\$37.50

FISH SELECTIONS 8

Royal Redfish	\$29.75
Bronzed redfish served over a bed of grilled asparagus and Cajun boiled mashed potatoes, topped with Royal Red shrimp sautéed in a white wine cream sauce and Parmesan cheese.	
Tuna Esplanade	\$25.75
Sashimi grade Yellowfin tuna blackened and served over a jalapeño lime hollandaise. Topped with fried artichoke hearts, red onion, green onions and Parmesan cheese.	
Mahi Savannah	\$30.00
Pecan encrusted mahi over cheddar cheese grits and topped with sautéed shrimp in a smoky bacon cream sauce and Parmesan cheese.	
Redfish Orleans	\$28.75
Blackened redfish topped with shrimp sautéed in our original Orleans sauce. Topped with lump crabmeat and Parmesan cheese.	
Farm-Raised Catfish	\$20.00
Mississippi farm-raised hand-breaded catfish. Served with your choice of cocktail or tartar. Also available grilled!	
Catfish Lameuse	\$24.00
Blackened Mississippi farm-raised catfish over a bed of white rice. Topped with a seafood cream sauce and Parmesan cheese.	
Grilled or Blackened Fish	\$22.25
Your choice of any of our fish selections grilled or blackened. Served with lemon aioli.	
Redfish or Yellowfin Tuna	
Market	

STEAK, CHICKEN AND PASTA 8

Seafood Pasta	\$25.50
Gulf shrimp, crawfish and portabella mushrooms tossed with linguini and creole Alfredo. Topped with lump crabmeat and Parmesan cheese.	
Chicken Alfredo	\$20.50
Grilled chicken breast over linguini noodles, tossed with creole Alfredo, topped with shredded Parmesan cheese.	
Royal Red Alfredo	\$21.50
Linguini tossed with creole Alfredo, topped with Royal Red shrimp.	
Filet Orleans	\$41.00
USDA Choice 7 oz tenderloin topped with Gulf shrimp sautéed in our original New Orleans sauce. Topped with Parmesan cheese.	
Big Easy Surf and Turf	\$42.50
8 oz USDA Choice filet, topped with a basil-cream crawfish sauce, served over charbroiled crab cake. Garnished with lump crabmeat, Parmesan cheese and green onions.	
Ribeye	\$39.00
32 oz USDA Choice ribeye seasoned and chargrilled. Topped with Orleans sauce.	
Filet	\$36.00
7 oz USDA Choice tenderloin seasoned and chargrilled.	

Chicken Tenders

\$19.00

Hand-breaded chicken tenders, fried golden and served with honey mustard or roasted garlic ranch.

SPECIALTY MARTINIS 8

Classic Martini

\$10.00

Our favorite martini made your way. Shaken with Wheatley Vodka or your favorite vodka or gin. Garnished with Queen Olives, blue cheese stuffed olives or a lemon twist.

Cajun Oyster

\$10.00

A spiced up version of the classic Bloody Mary made with Ketel One Vodka and Zing Zang bloody mary mix poured on top of an oyster with a dash of horseradish.

Basil Lemon Drop

\$10.50

A premium Lemon Drop Martini made with Ketel One Citroen Vodka, fresh basil, house-made sweet & sour and a sugar coated rim.

French Quarter 75

\$10.50

A twist on the classic cocktail made with Hendrick's Gin, simple syrup, LaMarca Prosecco, fresh lemon and a sugar coated rim.

Wild Berry Infusion

\$10.00

You will go wild and crazy over our house-made Wild Berry Infused Vodka, Chambord and our house-made sweet & sour.

Caramel Apple

\$10.00

An apple martini with a sweet twist. Made with Smirnoff Kissed Caramel Vodka, Apple Pucker and house-made sweet & sour.

The Pink Pearl

\$10.00

A rare find. Our famous pomegranate martini with a sugar coated rim.

Mango Sunset

\$10.50

When the sun goes down, enjoy this fabulous mango martini made with Absolut Mango Vodka, mango mix, pineapple juice, orange juice, grenadine and house-made sweet & sour.

SPECIALTY DRINKS 9

Top "Shell" Margarita

\$13.00

Our premium margarita made with Patron Silver Tequila, Cointreau, Grand Marnier, our fresh house-made margarita mix and a salt rim.

Half Shell Bloody Mary

\$10.00

Vodka infused for weeks in peppers, onion, celery, garlic, tomatoes and jalapenos. Mixed with Zing Zang bloody mary mix and garnished with a Creole seasoned rim, spicy green bean, olive and lemon.

Strawberry Basil Mojito

\$10.00

This isn't your average mojito! We've added a little twist with Cruzan Strawberry Rum, muddled together with fresh basil, lime and strawberries.

Blackberry Margarita

\$11.00

Our traditional margarita with a berry twist! Cabo Wabo Blanco Tequila, triple sec, blackberry puree, our house-made margarita mix and a sugar rim.

Blueberry Pomegranate Sangria

\$11.00

A refreshing mix of Pomegranate liqueur, blueberry puree, fresh orange and lime, Moscato and a crisp splash of LaMarca Prosecco.

Watermelon Splash

\$10.00

Bursting watermelon flavor that packs a punch! Made with Tito's, Captain Morgan Rum, Watermelon Liqueur, a special mix of juices and a sugar rim.

Caribbean Long Island

\$10.00

Our tropical twist on a classic Long Island with flavors of coconut and pineapple.

Coco Runner

\$10.00

An unfrozen Piña Colada made with Blue Chair Bay Coconut Rum, Piña Colada mix and pineapple juice.

Gulf Coast Island Punch

\$10.50

A Rum punch made with Captain Morgan White Rum, Parrot Bay Coconut Rum, Myers's Dark Rum, pineapple juice, orange juice and grenadine.

OLD FASHIONEDS 3

Classic Old Fashioned

\$11.00

Back to the basics with this classic cocktail! Made with our very own Woodford Reserve Personal Select, Cocktail and Sons Spicy Demerara Sugar and bitters.

Southern Pecan Old Fashioned

\$12.00

A classic old fashioned meets a warm New Orleans Praline! This hand-crafted cocktail features Sazerac Rye, Praline Pecan Liqueur and brown sugar simple syrup.

Bananas Foster Old Fashioned

\$13.00

Inspired by the classic New Orleans dessert! Ron Zacapa Centenario No. 23 Rum, paired with brown sugar simple syrup, banana liqueur and Fee Brothers Aztec Chocolate Bitters.

SOUP AND SALAD 9

Half Shell Salad

AVAILABLE OPTIONS

Romaine and spring mix, avocado, goat cheese, toasted almond slices, chives, tomatoes and shredded carrots. Served with our signature roasted garlic balsamic house vinaigrette.

Side: \$7.25

Entrée: \$11.25

Garden Salad

AVAILABLE OPTIONS

Romaine and spring mix, grape tomatoes, sliced red onions, Monterey Jack and cheddar cheese blend and croutons.

Side: \$6.25

Entrée: \$10.25

Caesar Salad

AVAILABLE OPTIONS

Romaine hearts and croutons tossed in our homemade Caesar dressing. Topped with shredded Parmesan cheese.

Side: \$6.25

Entrée: \$10.25

Smoked Tuna Dip Salad

\$18.50

Smoked Yellowfin Tuna Dip served over a garden salad.

Almond Chicken Salad

\$18.00

Fresh chicken coated in chopped almonds and spices then panéed. Served over a garden salad.

Red Beans and Rice

AVAILABLE OPTIONS

Half Shell's own topped with Andouille sausage, hushpuppies and white rice.

Cup: \$6.50

Bowl: \$11.25

Crawfish, Crab and Corn Bisque

A perfect blend of crawfish, crabmeat and corn in a cream base with creole seasonings.

AVAILABLE OPTIONS

Cup: \$7.25

Bowl: \$12.25

Seafood Gumbo

Gulf shrimp, crabmeat and crawfish in a dark file roux. Topped with white rice.

AVAILABLE OPTIONS

Cup: \$7.25

Bowl: \$12.25

Salad Toppers

Add to any salad: Smoked Yellowfin Tuna Dip, Yellowfin Tuna, Almond Encrusted Chicken, Grilled, Fried or Voodoo Shrimp, Grilled Chicken.

AVAILABLE OPTIONS

Smoked Yellowfin Tuna Dip: \$8.25

Yellowfin Tuna: \$13.50

Almond Encrusted Chicken: \$7.75

Grilled, Fried or Voodoo Shrimp:

\$8.25

Grilled Chicken: \$6.25

HANDHELDS 4

The Uptowner

\$15.50

USDA Choice filet and ribeye, topped with sautéed mushrooms, onions and melted Provolone cheese on fresh baked French bread with the perfect amount of mayonnaise, lettuce and tomato.

Triple Steak Cheeseburger

\$15.00

A blend of ground Chuck, Brisket and Short Rib seasoned, grilled and topped with Provolone cheese. Served on a Brioche bun. Add Bacon.

Voodoo Chicken Sandwich

\$14.50

Fresh chicken fried and tossed in our unique sweet and spicy Voodoo sauce. Topped with house-made coleslaw on a Brioche bun.

Po-boys

AVAILABLE OPTIONS

All po-boys are served on French baked in house Gambino's French bread. Served with lettuce and tomato.

Voodoo Shrimp:

\$14.00

Fried Shrimp: \$15.50

Fried Oyster: \$17.50

Fried Catfish: \$15.00

SIDES 14

Grilled Asparagus

\$5.10

Sweet Potato Creme Brulee

\$5.10

Fresh Steamed Broccoli

Seasoned Butter Beans

Pork Stock Turnip Greens

Cajun Boiled Mashed Potatoes

Cheddar Cheese Grits

Garden or Caesar Salad

French Fries

Jalapeño Hushpuppies

Red Beans & Rice **\$1.50**

Garden or Caesar Salad **\$3.00**

Half Shell Salad **\$5.00**

Cup of Bisque or Gumbo **\$3.00**
