

Houck's Grille

10930 Crabapple Rd #130 30075-5813 · +17709938000 · Updated: Jan 14, 2026

[View online menu](#)



STARTERS 10

SEMINOLE SPEARS

\$11.00

GRILLED ASPARAGUS, WRAPPED IN PROSCIUTTO AND SERVED WITH A CUBAN ROMESCO SAUCE

PAPAS RELLANOS

\$7.00

CLASSIC CUBAN SPECIALTY. MASHED POTATOES FILLED WITH BEEF & PORK PICADILLA AND DEEP FRIED.

BAKED GOAT CHEESE DIP

\$11.00

TOPPED WITH A JALAPEÑO-CILANTRO PESTO AND SERVED WITH HOUSE-MADE CHIPS

MADUROS

\$7.00

SPICED, FRIED PLANTAINS SERVED WITH A MEXICAN CREMA

TUNA TARTARE

\$17.00

AHI TUNA, HOUSE-MADE GUACAMOLE, MANGO SALSA, CRISPY SHALLOTS, MISO-SOY, WONTON CHIPS

CAROLINA CRAB CAKES

\$19.00

SERVED WITH CITRUS ARUGULA & CHOICE OF GARLIC AIOLI OR REMOULADE SAUCE

CEVICHE

SEASONAL SEAFOOD, SERVED WITH TORTILLA CHIPS

COASTAL NACHOS

AVAILABLE OPTIONS

LAYERED WITH CHEDDAR CHEESE AND QUESO. TOPPED WITH LETTUCE, PICO DE GALLO, JALAPEÑOS, AND A SIDE OF SOUR CREAM.

\$14.00

ADD CHICKEN: \$5.00

ADD STEAK: \$7.00

EXTRA SIDE OF QUESO:

\$3.00

JUMBO CHICKEN WINGS

AVAILABLE OPTIONS

SERVED WITH CELERY AND BLEU CHEESE, RANCH, FLAVORS: BUFFALO (MEDIUM), FIERY BUFFALO, LEMON PEPPER, MANGO-HABENERO, SWEET N SMOKEY BBQ, TERIYAKI, THAI CHILI ALL FLATS / ALL DRUMS \$2 UPCHARGE

\$16.00

ALL FLATS, ALL DRUMS:

\$2.00

EMPANADAS

\$10.00

SWEET POTATO MASA PACKED WITH MOZZARELLA AND PARMESAN CHEESE, SHREDDED QUESO BLANCO, CAYENNE PEPPER, ROASTED RED PEPPERS, HABANERO PEPPER, SERVED WITH AVOCADO CREMA

HANDHELDS 10

SALMON BLT

\$23.00

GRILLED SALMON, BACON, LETTUCE, TOMATO, HOUSE-MADE AIOLI, SERVED ON SOURDOUGH BREAD.

ALABAMA KICKIN CHICKEN SANDWICH

\$17.00

CHOICE OF GRILLED OR HAND-BATTERED FRIED CHICKEN BREAST WITH HOUSE-MADE HONEY BBQ SAUCE AND PICKLES. SERVED ON A BRIOCHE BUN

REUBEN

\$17.00

LEAN CORNED BEEF, SAUERKRAUT, SWISS CHEESE, AND HOUSE-MADE THOUSAND ISLAND DRESSING

RAY BOB

\$17.00

NEW YORK HAS ITS REUBEN, BUT TEXAS HAS ITS OWN VERSION - SMOKED CORNED CORN BEEF TOPPED WITH A HORSERADISH SLAW, SWISS CHEESE, AND FRIED PICKLES ON SOURDOUGH BREAD

NEW ORLEANS PO-BOY'S

YOUR CHOICE OF JUMBO FRIED SHRIMP, FRIED OYSTERS, FRIED CATFISH CRAB CAKES, ANDOUILLE SAUSAGE OR THE CLASSIC 'FERDIE' HAM AND ROAST BEEF COMBO ALL SERVED DRESSED WITH LETTUCE, TOMATO, AND PICKLE SERVED ON A MAYO LEINHEIGHNER FRENCH BREAD

GROUPER SANDWICH

\$18.00

STRAIGHT FROM THE FLORIDA KEYS, THIS LIGHTLY BREADED, PAN FRIED FILET OF PERFECTION IS SURE TO PLEASE. SERVED WITH TARTAR SAUCE, LETTUCE AND TOMATO ON A BRIOCHE BUN.

CLASSIC CUBAN SANDWICH

\$18.00

HAM, ROAST PORK, SWISS CHEESE TOPPED WITH MUSTARD AND FRIED PICKLES AND PRESSED ON THE GRIDDLE.

HICKORY BURGER

AVAILABLE OPTIONS

HOUSE-MADE BBQ SAUCE FEAT. GATE CITY TERMINUS PORTER, CHEDDAR CHEESE, APPLEWOOD SMOKED BACON, TOBACCO ONIONS, ROASTED JALAPEÑO AIOLI SERVED ON A BRIOCHE BUN.

\$17.00
SUBSTITUTE IMPOSSIBLE BURGER: \$3.00

THE PATTY MELT

AVAILABLE OPTIONS

GROUND BEEF, SAUTÉED ONIONS, SWISS CHEESE, HOUSE-MADE THOUSAND ISLAND DRESSING SERVED ON A CHOICE OF RYE OR SOURDOUGH BREAD.

\$17.00
SUBSTITUTE IMPOSSIBLE BURGER: \$3.00

BYO BURGER

AVAILABLE OPTIONS

GROUND BEEF PATTY OR IMPOSSIBLE BURGER (ADD \$3) WITH YOUR CHOICE OF TOPPINGS (CHEESE \$1, BACON \$1, AVOCADO \$2)

\$15.00
GROUND BEEF PATTY, IMPOSSIBLE BURGER: \$3.00
CHEESE, BACON: \$1.00
AVOCADO: \$2.00

MAINS 13

COSTILLAS EN ROJO - 8OZ BONELESS BEEF SHORT RIB

\$29.00

IN A HOUSE-MADE MILD AND SAVORY RED SAUCE. SERVED WITH CHEESE GRITS AND SQUASH AND ZUCCHINI AND TOPPED WITH PICKLED VEGGIES

12OZ RIBEYE

\$38.00

SERVED WITH YOUR CHOICE OF 2 SIDES

SHRIMP & GRITS**\$27.00**

OUR TAKE ON A SOUTHERN CLASSIC - FRIED SHRIMP SWIMMING IN A CREOLE CREAM SAUCE WITH ANDOUILLE SAUSAGE, CHEESE GRITS, AND ELOTE CORN

THIN SLICED FRIED CATFISH**AVAILABLE OPTIONS**

UNLIKE ANYTHING YOU'VE EVER EXPERIENCED - WE GUARANTEE THIS DISH WILL DELIGHT. 1/2 PORTION OR FULL PORTION SERVED WITH COASTAL COLE SLAW.

1/2 PORTION: \$16.00

FULL PORTION:

\$24.00

PAN SEARED GROUPEL**\$32.00**

SERVED WITH GARLIC CHEESE GRITS AND COLLARD GREENS

MAPLE GLAZED SALMON**\$27.00**

SERVED WITH CORN & PARMESAN RISOTTO AND GRILLED ASPARAGUS

RAINBOW TROUT**\$27.00**

PAN-SEARED TROUT. SERVED OVER CORN & PARMESAN RISOTTO AND SAUTÉED SQUASH & ZUCCHINI

BABY BACK RIBS - DONE 3 WAYS**AVAILABLE OPTIONS**

CHOICE OF 3 HOUSE-MADE BBQ SAUCES, HOUSE FRIES, AND COLESLAW

1/2 RACK: \$28.00

FULL RACK: \$38.00

CAJUN CHICKEN PASTA**\$21.00**

GRILLED CHICKEN, ANDOUILLE SAUSAGE, PEPPERS, ONIONS, BLACKENED ALFREDO SAUCE, SERVED OVER FETTUCCHINE.

SERVED WITH TOAST

JUMBO FRIED SHRIMP - DONE 2-WAYS- HOUSE & COCONUT**\$25.00**

SERVED WITH FRIES, COCKTAIL, AND TARTAR

LAMB & BEEF MEATLOAF**\$24.00**

SERVED WITH RED BLISS SMASHED POTATOES AND SAUTÉED GREEN BEANS

GRILLED SCALLOPS**\$32.00**

SERVED OVER ASPARAGUS AND PARMESAN & CORN RISOTTO, TOPPED WITH BEURRE BLANC

CHICKEN FRIED CHICKEN**\$22.00**

HAND-BATTERED BONELESS CHICKEN BREAST, SERVED WITH RED BLISS SMASHED POTATOES, SAUTÉED GREEN BEANS,

HOUSE-MADE WHITE PEPPER GRAVY

FLATBREAD 3**TROPICAL FLATBREAD****\$19.00**

OLIVE OIL, MOZZARELLA CHEESE, SHRIMP, MANGO SALSA, ARUGULA, BALSAMIC REDUCTION, GOAT CHEESE CRUMBLES

MUFFALETTA FLATBREAD**\$18.00**

OLIVE OIL, MOZZARELLA CHEESE, SALAMI, MORTABELLA, CAPICOLLA, OLIVE SALAD, SESAME SEEDS

RANCHERO FLATBREAD**\$14.00**

HOUSE-MADE RANCHERO SAUCE, CHEDDAR, MOZZARELLA, GRILLED CHICKEN, BACON, ROASTED TOMATOES, SCALLIONS

SALADS 4

BURRATA CAPRESE SALAD	\$14.00
SPRING MIX, BURRATA MOZZARELLA, BASIL PESTO, VINE-RIPE TOMATOES, EVOO, SEA SALT, BALSAMIC REDUCTION	
SESAME AHI-TUNA SALAD	\$21.00
MISO-CHIVE ASIAN SALAD, SEARED SESAME AHI-TUNA, RED AND YELLOW PEPPERS, CARROTS, SCALLIONS, PICKLED GINGER, FRIED WONTON SHELL, WASABI DRIZZLE AND SOY GLAZE	
COASTAL HOUSE SALAD	\$13.00
SPRING MIX, DICED TOMATOES, CRISPY BACON, MUSHROOMS, DRIED CRANBERRIES, WITH OUR SPECIAL PEPPERCORN RANCH DRESSING	
TRADITIONAL CAESAR	\$13.00
CHOPPED ROMAINE, TOASTED CROUTONS, PARMESAN, CAESAR DRESSING	

SOUP ²

SOUP OF THE DAY

CHEF'S CHOICE

COMING IN NOVEMBER- GUMBO OF THE DAY

COASTAL COMBO PLATTER ³

4 SHRIMP (GRILLED, FRIED, OR BLACKENED)	\$33.00
THIN FRIED CATFISH	\$33.00
GRILLED SALMON	\$39.00

SIDES ²²

CHEESE GRITS	\$6.00
FRIES	\$6.00
SWEET POTATO FRIES	\$6.00
RED BLISS SMASHED POTATOES	\$6.00
STEAK FRIES	\$6.00
CHIPS	\$6.00
COLESLAW	\$6.00
MAC N CHEESE	\$6.00
STEAMED BROCCOLI	\$6.00
GREEN BEANS	\$6.00
GRILLED ASPARAGUS	\$6.00

SAUTÉED OR CRISPY BRUSSELS SPROUTS	\$6.00
ONION RINGS	\$6.00
BAKED POTATO HASH	\$6.00
SOUTHERN CREAMED CORN OR MEXICAN ELOTE STYLE	\$6.00
SAUTÉED SQUASH AND ZUCCHINI	\$6.00
CILANTRO-LIME RICE	\$6.00
CUBAN BLACK BEANS	\$6.00
COASTAL COLLARD GREENS	\$6.00
SMALL HOUSE SALAD	\$6.00
SMALL CAESAR SALAD	\$6.00
EXTRA GRIT PUPPIES	AVAILABLE OPTIONS
	4 FOR: \$4.00
	8 FOR: \$7.00

DESSERTS 3

BANANA'S FOSTER BANANA PUDDING

HISTORIC MASH UP OF TWO CLASSIC SOUTHERN FAVORITES (ASK YOUR SERVER FOR DETAILS ON OUR CAKE OF THE DAY AND OTHER DAILY SPECIALS.)

KEY LIME PIE

ISLAND BREAD PUDDING

PINEAPPLE AND COCONUT FILLING SERVED WITH A RUMCHATA SAUCE