HOOK HOUSE
KITCHEN

Cookin' before Cookin' was Cool

210 GULF GATE BLVD - ARANSAS PASS, TX 78336 • 361-226-3749

GET HOOKED .... EAT GOOD

HOOKED

SINCE 2026

BAY BITES

JUMBO SHRIMP COCKTAIL (4) 12
served with lime and cocktail sauce

KISS YO' MAMA SHRIMP (4) 20
bacon-wrapped with jalapeño

FRIED OYSTERS 17
1/2 pound delicately fried served with tartar & cocktail

BAKED OYSTERS ROCKEFELLER 21
6 locally farmed with spinach, bacon and goat cheese

BAKED OYSTERS NEW ORLEANS STYLE 20
6 locally farmed with butter, Cajun spices and parmesan cheese

*CEVICHE OF THE DAY 19
ask server

JUMBO CRAB CAKE 21
jumbo lump crab, lightly breaded, pan seared

CRAB & AVOCADO TOWER 21
served with tostada chips

CALAMARI 18
Delicately crispy served with tartar sauce and marinara

GUAC & CHIPS 10
house fried tostada chips

MEXICAN SHRIMP COCKTAIL W/ TOSTADA CHIPS 15
served with guacamole

FRIED OYSTER TOSTADAS 15
guacamole and oysters on two tostadas

*GULF RAW OYSTERS (CHEF'S PICK)
half dozen 12 | full dozen 22

SOUPS & SALADS

ENTREE CAESAR SALAD 10
romaine, shaved parm, creamy caesar & croutons

ENTREE HOUSE SALAD 8
romaine, cucumber, tomato, onion, pepitas, feta cheese

CHICKEN AND SAUSAGE GUMBO
cup 6 | bowl 9

STUFFED TOMATO
Served on a bed of romaine, stuffed with your choice of:
shrimp salad 21 | chicken salad 18

ENTREE WEDGE SALAD 12
bacon, blue cheese crumbles, tomato, blue cheese dressing

ADD PROTEIN TO ANY SALAD
ribeye, shrimp, black drum +12
chicken +7

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise your server of any allergies

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CHEF'S SPECIALTIES

served with cup of gumbo or choice of house or caesar salad

CRAWFISH ÉTOUFFÉE 25

crawfish tails in a cajun spice and dark buttery roux over pork dirty rice

GULF BLACK DRUM ENCHILADA 27

blackened drum layered with ranchero sauce, Oaxaca cheese, pork dirty rice and guacamole

GULF RED SNAPPER CREOLE 37

grilled snapper in a creole okra sauce over cheesy grits

SHRIMP & GRITS 25

cheesy grits, served creole with 5 jumbo shrimp

SHRIMP SCAMPI 26

olive oil, white wine, garlic, tomato and onion served over penne pasta

SEAFOOD MAC & CHEESE 23

cajun crawfish & creamy goodness

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SURF ENTRÉES

served with cup of gumbo or side salad (house or caesar) and one side

FRIED OYSTERS 22
½ lb lightly breaded and crispy fried

*YELLOWFIN AHI TUNA STEAK 27
available blackened or grilled

SEAFOOD PLATTER 28
fried oysters, shrimp and fish

RED SNAPPER 34
available blackened, grilled or fried

MAHI MAHI 28
available blackened, grilled or fried

JUMBO SHRIMP 22
available blackened, grilled or fried

KISS YO' MAMA SHRIMP 24
bacon wrapped with jalapeño, grilled or blackened

CRAWFISH TAILMEAT 23
available blackened, grilled or fried

BLACK DRUM 24
available blackened, grilled or fried

FRESH FARMED TEXAS REDFISH 28
available blackened, grilled or fried

TURF ENTRÉES

served with cup of gumbo or side salad (house or caesar) and one side

Blackened or Grilled

PRIME BEEF FILET MIGNON (GF) 49
7 oz center cut filet mignon

PRIME BEEF RIBEYE (GF) 47
10 oz center cut ribeye

Blackened, Fried or Grilled

PORK CHOP (GF) 22
3 pieces 4 ounce center cut chops

CHICKEN BREAST (GF) 20
8 oz breast; tender and juicy

'Sauce' it up

Add a delicious sauce to any plate

Pontchartrain +11
lump crab, shrimp & mushroom in a creamy Cajun sauce

Creole +6

Lemon, Garlic & Caper +6

Brie White Cream +7

Chef's Home Town Ranchero +6

Sides

pork dirty rice, mac & cheese, loaded mash, fries, cheezy grits, red beans & rice, collard greens, asparagus, broccolini, sautéed mushrooms

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WE'LL COOK YOUR CATCH

BLACKENED or FRIED

You catch it and fillet it and we'll expertly prepare it and serve it up family style
for parties of 2 or more

FAMILY STYLE PLATTERS — 20 / PERSON (up to 1 lb/person)

available blackened or fried, served with fries and salad

Add a Side $2.00 per person

pork dirty rice, mac & cheese, loaded mash, fries, cheezy grits, red beans & rice, collard greens, asparagus, broccolini, sautéed mushrooms

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KIDS' TABLE

CHICKEN FINGERS 8
side of fries

CHILD'S BURGER 8
side of fries

FRIED SHRIMP (3) 15
side of fries

MACARONI 8
choice of marinara, butter, plain or creamy cheese

QUESADILLA 8
Chicken or cheese

DRINKS

SODA
Coke, Sprite, Diet Coke, Dr. Pepper

ICED TEA
sweet or regular

TOPO CHICO

DECADENT DESSERTS

ASK ABOUT TODAY'S SPECIALS

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BAR MENU

SPECIALTY DRINKS

"THE GOOD LIFE" 15
fresh grapefruit, basil, gin & five trade secrets
"GRAPE SMASH" 10
muddled grapes and bourbon
NEGRONI 10
campari, gin & sweet vermouth
MOJITO 10
fresh squeezed lime, mint & rum
WATERMELON MARGARITA 10
fresh daily
PAPER PLANE 14
bourbon, sweet vermouth, nonino
ST GERMAIN EGG WHITE SOUR 11
bourbon, lime, simple syrup

MARTINIS

ROYAL BLACKBERRY 10
CRISP CUCUMBER BASIL 10
STRAWBERRY 10
DECADENT CHOCOLATE 10
RICH ESPRESSO 10
PINK LADY 12

MIMOSAS

CRANBERRY 10
ORANGE 10
BLACKBERRY 10
PEAR 10
PINEAPPLE 10

OLD FASHIONEDS

CLASSIC OLD FASHIONED 14
SEASONAL FRUIT OLD FASHIONED 14

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BEER

DRAFTS

CORONA PREMIER 6
MILLER LITE 5
DOS EQUIS 7
SHINER BOCK 6
VOODOO HAZY IPA 8
BAY AREA BREWING OATMEAL STOUT 9

CANS & BOTTLES

CORONA PREMIER 6
MICHELOB ULTRA 5
MILLER LITE 5
BUD LIGHT 5
COORS LIGHT 5
CORONA 6
PACIFICO 6
COORS BANQUET 5
MODELO 6

DOS EQUIS 7
LANDSHARK LAGER 6
KONA BIG WAVE 6
KARBACH LOVE STREET 6
BLUE MOON BELGIAN WHITE 6
ZIEGENBOCK 6
NEGRA MODELO 6
KARBACH CRAWFORD BOCK 6

HOOP TEA 6

N/A

HEINEKEN 0.0 6

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WINE

SPARKLING

POEMA CAVA BRUT 8 / 30
POGGIO COSTA PROSECCO BRUT 7 / 27
LA MARCA PROSECCO 9 / 45
VEUVE CLICQUOT BRUT CHAMPAGNE 157

WHITE

LUCHI PINOT GRIGIO 7 / 24
TORRESELLA PINOT GRIGIO 8 / 31
FRECCIAROSSA PINOT GRIGIO 42
SCHMITT SÖHNE CRISP & FRUITY RIESLING 8 / 30
PACIFIC RIM SWEET RIESLING 8 / 30
FETZER SHALY LOAM GEWÜRZTRAMINER 8 / 30
MUD HOUSE SAUVIGNON BLANC 7 / 24
KIM CRAWFORD SAUVIGNON BLANC 8 / 36
DOMAINE CHATELAIN SANCERRE 73
LA CREMA SONOMA COAST CHARDONNAY 10 / 51
DUTTON-GOLDFIELD RUSSIAN RIVER CHARDONNAY 43
RAMEY RUSSIAN RIVER CHARDONNAY 86
CAKEBREAD NAPA VALLEY CHARDONNAY 88

ROSÉ

RYDER ESTATE PINOT NOIR ROSÉ 8 / 30

RED

SCARLET MOSCATO 7 / 24
SPELLBOUND PINOT NOIR 7 / 25
BOEN TRI-COUNTY PINOT NOIR 11 / 51
CLOUDLINE PINOT NOIR 38
DUTTON-GOLDFIELD RUSSIAN RIVER PINOT NOIR 50
CONUNDRUM RED BLEND 9 / 45
SIN ZIN ALEXANDER VALLEY ZINFANDEL 10 / 46
AMALAYA MALBEC 7 / 24
MARIFLOR MALBEC 58
SPELLBOUND CABERNET SAUVIGNON 7 / 25
BONANZA CABERNET SAUVIGNON 10 / 50
JAX Y3 CABERNET SAUVIGNON 40
GROTH OAKVILLE CABERNET SAUVIGNON 119
QUILT NAPA CABERNET SAUVIGNON 130
JORDAN ALEXANDER VALLEY CABERNET SAUVIGNON 139
AUSTIN HOPE CABERNET SAUVIGNON 139