

APPETIZERS

- Cold Water Oysters on the Half Shell** 1/2 doz 9.99
- Potato Chips & Onion String**
served with house made ketchup 5.99
- Steamed Mussels** Prince Edward Island mussels steamed with
white wine broth or marinara 11.99
- Tuna Tartare** Asian marinated Ahi served in wonton cones with
teriyaki glaze, wasabi crème fraiche & sesame seeds. 13.99
- Classic Shrimp Cocktail** served on crushed ice
with cocktail sauce 12.99
- Oyster Bar Trash** blackened shrimp and jumbo lump crabmeat
served with jasmine rice 13.99
- Calamari** lightly fried then served with marinara. 9.99
- Prime Rib Bruschetta** shaved herb-roasted prime rib topped with caramelized
onions and Havarti cheese, served on garlic crostini drizzled with au jus. 7.99
- Shrimp Tempura** light and crispy battered shrimp with
mandarin orange dipping sauce 8.99

SOUPS

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| Seafood or Shrimp Gumbo | Cup . . . 4.99 | Bowl . . . 5.99 |
| Chicken & Andouille Gumbo | Cup . . . 4.99 | Bowl . . . 5.99 |
| Soup du Jour made fresh daily | Cup . . . 4.99 | Bowl . . . 5.99 |
| New England Clam Chowder with cream,
bacon and potatoes | Cup . . . 4.99 | Bowl . . . 5.99 |

SALADS

- Spinach Salad** mushrooms, red onion, bleu cheese crumbles, candied
walnuts and fresh pear tossed in apple cider dressing 8.99
- With chicken 12.99
- With shrimp. 14.99
- With salmon 15.99
- Willie G's Chef Salad** chopped greens with turkey, pastrami, egg,
tomatoes, cucumbers, cheese, onion and bacon with your
choice of dressing 12.99
- Willie G's Seafood Salad Trio** Avocado & lump crab salad,
beefsteak tomatoes with shrimp remoulade & herbed salmon
over cider dressed spinach 14.99
- Asian Chicken Salad** with a ginger soy, peanut dressing. 14.99
- Soup & Salad Combo** your choice of a small Caesar, spinach or
house salad with a cup of any soup 10.99
- Sun-Dried Tomato Caesar** romaine hearts tossed with Parmesan cheese,
seasoned croutons, and sun-dried tomato Caesar dressing 7.99
- With chicken 11.99
- With shrimp. 13.99
- With salmon 14.99
- Iceberg Wedge** with applewood smoked bacon, beefsteak tomatoes
& blue cheese dressing 8.99
- House Chopped Salad** fresh vegetables and soft Bibb lettuce tossed
with balsamic vinaigrette and goat cheese 5.99
- Beefsteak Tomato Salad** ripe farm fresh tomatoes tossed with lemon
vinaigrette & applewood smoked bacon topped with crispy onions
and bleu cheese 10.99

TODAY'S FRESH FISH SELECTIONS

We pride ourselves on serving the best fresh fish anywhere. Our Chefs will
only prepare fish meeting our rigorous freshness and quality standards.

- Grilled Salmon** with rice pilaf, steamed vegetables and lemon butter 16.99
- Grilled Mahi Mahi** with rice pilaf, steamed vegetables and lemon butter . 17.99
- Broiled Rocky Mountain Trout** with rice pilaf, steamed vegetables
and lemon butter. 12.99
- Seafood Grill** grilled shrimp, shrimp enbrochette and a trio of fresh fish
served with rice pilaf and steamed vegetables 14.99

GOURMET SANDWICHES

All sandwiches served with a choice of french fries, fruit salad,
coleslaw or house-made potato chips

Half Sandwich and Soup or Salad Combo soup or salad with
half sandwich 12.99

- Grilled Pastrami Reuben** on marble rye with Thousand Island dressing,
sauerkraut and Swiss cheese 8.99
- Smoked Turkey & Tasso Ham Melt** served hot with melted havarti
on a ciabatta bun with jicama slaw 9.99
- Grilled Salmon Sandwich** alfalfa sprouts, capers, red onions and cornichons
on toasted ciabatta with a Dijon dill aioli 11.99
- Prime Rib Sandwich** shaved prime rib, topped with mushrooms,
onions and Pepper Jack cheese on a toasted hoagie roll 11.99
- Kobe Sliders** 3 Kobe beef sliders topped with Pepper Jack cheese
and served with chipotle aioli 11.99
- G's Grilled Cheese** havarti & fried green tomatoes on toasted
sourdough with garden herb aioli 7.99
- Grilled Chicken Sandwich** caramelized onions, red peppers, mushrooms,
Swiss cheese & garlic aioli served on a toasted ciabatta bun 9.99
- Smoked Turkey Club** on a multi-grain roll with smoked bacon, lettuce,
tomato, avocado and pesto mayonnaise. 8.99
- Griddled Blue Crab Sandwich** served on toasted ciabatta with dill aioli,
topped with fresh tomatoes and shredded lettuce 12.99

WILLIE G'S BUILD YOUR OWN BURGER BAR

½ lb. of ground chuck, cooked to order with your choice of 9.99
bread, cheese, sauces, spreads and toppings (one per category)

Breads Kaiser, Ciabatta, French Croissant, Sliced Marble Rye, Sliced Sourdough

Cheeses Cheddar, Pepper Jack, Havarti, Swiss, Crumbled Blue

Sauces and Spreads 1554 Black Ale Mustard Sauce, Dynamite Sauce,
Sweet and Smoky Mango Barbecue Sauce, Sun-dried Tomato Pesto,
Honey Jalapeño Aioli

Toppings Guacamole, Fresh Avocado, Crispy Buttermilk Onion Strings,
Pico de Gallo, Fried Green Tomato, Sautéed Button Mushrooms,
Caramelized Onions, Applewood-Smoked Bacon

Additional Items 50¢ each

10 UNDER \$10

- Romano-Crusted Chicken Caesar Wrap** crisp Romaine, parmesan,
fresh tomatoes, bacon, and jalapenos in a sun-dried tomato tortilla 8.99
- Jumbo Fried Shrimp** served with french fries and onion strings 9.99
- Atchafalaya Fried Catfish** lightly crusted with cornmeal and deep fried. . . . 9.99
- Whole Wheat Chicken Pasta** a little lighter fare! Wheat pasta with
grilled chicken, spinach, mushrooms & tomatoes. 9.99
- Fettuccine Alfredo** spinach and egg fettuccine in a rich garlic-Parmesan
cream sauce topped with fresh tomatoes. 9.99
- Blackened Fish Tacos** fresh caught fish, roasted corn pico de gallo,
tomatillo aioli & feathered cabbage 9.79
- Broiled Atchafalaya Catfish** broiled and served with Rice pilaf
and fresh vegetables 9.99
- Chicken Romano** pan seared with a blend of Romano cheese and
panko bread crumbs, in a lemon beurre blanc, served with seasonal
vegetables and mashed potatoes 9.99
- Nut Crusted Tilapia** with almonds & walnuts drizzled with lemon butter
sauce, served with wild rice pilaf and steamed vegetables 9.99
- Fish & Chips** beer battered cod served over crispy french fries 9.79

Espresso 3.25 • Cappuccino 4.25

G - New G's specialty items

We suggest an 18% gratuity for parties of 8 or more. Our staff will be happy to prepare your meal without butter or oils when possible. We proudly serve Dr Pepper & Coca-Cola products.

CAUTION: There may be small bones or shells in some fresh fish & shellfish. Wines & various foods contain sulphites. Eating raw oysters may cause severe illness in persons with liver disease, cancer & other chronic illnesses that weaken the immune system. We are not responsible for an individual's allergic reaction to our food. If you are unsure of your risk, consult your physician.

Willie G's is wholly owned by Landry's Restaurants, Inc.