

starters

BOUDRO'S BLOODY MARY

Texas-Style Bloody Mary with
Spicy Pickled Long Beans

TEXAS TEA

Gin, Vodka, Rum, Triple Sec, lime, sugar
and a splash of Coke with float of Tequila

PRICKLY PEAR MARGARITA

Tequila, Triple Sec and fresh lime
juice frozen and layered with
Prickly Cactus Pear Puree

TEXAS DRY

BEEFEATER MARTINI

Escabeche

HURRICANE

With Bacardi, Myers and Captain
Morgan's rums and tropical fruit juices

STRAWBERRY CAIPIRINHA

Made with fresh strawberries, basil and serrano
pepper muddled with mexican key lime, lots of
ice and Leblon Cachaca, a brazilian pure sugar
cane distilled spirit

VINTAGE PORTS

CHILLED VODKAS

FIJI AND VOSS WATERS

appetizers

SEARED SCALLOPS \$14

With white corn pozole, red pepper
vinaigrette and cilantro oil

TUNA TARTARE TOSTADOS \$15

With chives, capers, red onions, avocado
and mirin and olive oil drizzle

GULF COAST SEACAKES \$14

Fresh lump blue crab, roasted corn
sauce, jicama slaw and serrano aioli

MESQUITE-GRILLED QUAIL \$13

All natural Texas quail on pepper jack grits
with fried parsley and jalapeno chips and
chipolte demiglace

JUMBO SHRIMP COCKTAIL \$12

With South Padre Island dressing,
red sauce and lime

CHILE-FRIED GULF OYSTERS \$12

On yucca chips with Serrano honey aioli,
pineapple pico de gallo and greens

FAUX GRAS \$12

Chicken liver pate with cognac on brioche
with chile apple compote and olive tapenade

WILD FIELD MUSHROOMS \$11

With grilled baked polenta, goat cheese, roma
tomatoes and chipotle-thyme demi-glaze

soups

CHICKEN AND TORTILLA CALDO \$7

With avocado, queso fresco, cilantro and calabacitas

DUCK AND SAUSAGE GUMBO \$8

With three peppers and Hill Country jalapeno sausage

BLACK AND WHITE SOUP \$6

Black bean soup with sherry and white cheddar soup with peppers

salads

GUACAMOLE FOR TWO \$11

Freshly prepared at your table with diced avocado, roasted tomato and
serrano pepper, cilantro and fresh lime and orange juices

FIELD GREENS AND ROASTED GARLIC CROUTON \$5

With maple vinaigrette dressing, sun-dried tomatoes and fresh goat cheese

TOMATO SALAD \$6

With gorgonzola cheese, olive oil, balsamic vinegar, basil and red Bermuda onions

SOUTHWEST CAESAR \$7

With romaine lettuce, chipotle Caesar dressing, red bell peppers and shaved parmesan

seafood

YELLOWFIN TUNA \$28

Marinated in achiote, roasted poblano butter, served with smashed potato cakes and citrus tomato fennel chutney

ⓑ BLACKENED GULF FISH FILLET \$28

House seasonings, roasted vegetables and rosemary potatoes, beurre blanc sauce and lemon spinach

BOUDREAUX'S SHRIMP AND GRITS \$30

Pepper jack stone ground grits and lemon buttered shrimp with apple smoked bacon, chorizo, green onions and roasted poblano peppers

COCONUT SHRIMP \$25

Glazed with orange chili and served with creamy horseradish sauce, jicama slaw, pineapple pico de gallo

GULF SHELLFISH PLATTER \$38

Seared bay scallop with chimichurri, blue crab seacake and grilled shrimp with beurre blanc, lobster tail baked with cognac and jack cheese, fried oysters remoulade, Louisiana crawfish pot pie served with jalapeno corn pudding on a bed of Southern braised greens

WOOD GRILLED ATLANTIC SALMON \$28

Creole mustard butter, garlic mashed potatoes and roasted vegetables

ⓑ HERB-CRUSTED FISH FILLET \$28

Chipotle red pepper beurre blanc, Israeli couscous and West Coast mushrooms

ⓑ WOOD GRILLED FISH FILLET \$28

Garlic-mashed potatoes, roasted vegetables and boudreaux herb butter

HOUSE SMOKED JUMBO SHRIMP & GULF CRAB ENCHILADAS \$24

Wrapped in spicy tomato pancakes, ancho chili sauce, queso fresco and creme fraiche, black beans and pecan rice pilaf

boudro's specialties

BLACKENED PRIME RIB \$38

With Boudreaux butter, rosemary potatoes and roasted vegetables

CHICKEN BREAST CHOP PAN SEARED WITH ROSEMARY \$22

Butter melted potatoes, sauteed spinach and shallot bordelaise sauce

FIRE GRILLED ANGUS FILET AND LOBSTER TAIL \$42

Roasted vegetables, oven red roasted potatoes, Boudreaux's herb butter and lemon beurre blanc

MESQUITE GRILLED TEXAS QUAIL \$28

Stuffed with wild mushrooms, roasted corn, dried apricot, apples and poblanos served on nest of vegetables with roasted potatoes

DUCK THREE WAYS \$26

Soy espresso glazed duck confit with huckleberry blood orange sauce, served with a crispy duck springroll, smoked duck enchilada and jalapeno corn pudding

ⓑ We serve fresh caught fish from our Texas Gulf like black sea bass, sand perch, speckled hind, spotted jewfish, black grouper, red grouper, scamp, striped bass, bluefish, ling cobia, mahi-mahi, croaker, black drum, gulf kingfish, red drum, spot drum, spotted sea trout, sandtrout, gulf flounder, spotfin flounder, white grunt, moon fish, pompano, greater amberjack, hard-tailtuna, yellowfin tuna, blue marlin, striped mullet, white mullet, jolt head porgy, pinfish, red porgy, sheep head, short fin makojack, lookdown, pilot fish, rainbow runner, king mackerel, Spanish mackerel, wahoo, atlantic bonito, blackfin tuna, skipjack, shark, blacktip shark, dog snapper, lane snapper, red snapper, mutton snapper, yellowtail snapper, snook and swordfish

wood grilled steaks and chops

TEXAS FILET OF SIRLOIN & FRITES \$28

Fire fries, fried jalapeños and plantains with chimichurri sauce

GRILLED PRIME RIB \$38

Garlic mashed potatoes, vegetables, horseradish cream and au jus

CENTER CUT STRIP SIRLOIN \$42

Pan-seared with cracked peppercorns, cabernet and shallots, with roasted vegetables and herb roasted potatoes

BLACK ANGUS FLANK STEAK \$24

Citrus soy marinade with grilled vegetable salad and chimichurri sauce

BLACK ANGUS LOIN END CUT RIBEYE \$40

Boudreaux butter, red wine demiglace, roasted vegetables and rosemary potatoes

NIMAN RANCH DOUBLE RIB PORK CHOP \$28

Rubbed with chipotle chile adobo served with sweet potato, pineapple hash with chorizo and a stack of onion rings

BLACK ANGUS CENTER CUT FILET \$38

Roasted peppers, chipotle bordelaise, vegetables and corn pudding

TENDERLOIN OF PORK \$25

Seared with cracked peppercorns and kosher sea salt with pepperjack grits, fried jalapeños and plantain chips, shallot and chardonnay jam

ACHIOTE SPICED DOUBLE RIB LAMB CHOPS \$33

Ragu of hot and sweet peppers, cheesy grits and pomegranate demi glace

on the side

BLACK BEANS \$2

With cheese, sour cream and salsa

ASSORTED VEGETABLE PLATE \$18

Roasted zucchini and squash, corn pudding, lemony spinach, red peppers wild mushrooms, chipotle beurre blanc

OVEN ROASTED ASSORTED VEGETABLES \$3

FIRE FRIES \$3

SMOKED TOMATO SALSA \$2

With tortilla chips

GARLIC MASHED POTATOES \$3

FRIED JALAPENO CHIPS \$3

CHIPOTLE BORDELAISE SAUCE \$3

HORSERADISH CREAM SAUCE \$3

for the kids

GRILLED GULF FISH FILLET \$10

Served with fire fries, Southwest coleslaw and tartar sauce

RANCH-GRILLED CHICKEN \$10

Served with white cheddar cheese, fire fries, and roasted vegetables

COCONUT SHRIMP \$10

Served with fire fries, Southwest coleslaw and orange horseradish sauce

dessert

LOUISIANA BREAD PUDDING \$7

With whiskey sauce

CRÈME BRÛLÉE \$7

Vanilla bean

COCONUT FLAN \$6

Caramel Sauce

DOUBLE CHOCOLATE BROWNIE \$8

Layered with Azteca &
Toffee Crunch ice creams,
Creme Anglaise and shaved chocolate

LIME CHESS PIE \$6

With butter pastry crust

WARM WINTER BERRY COBBLER \$7

Raspberry coulis and vanilla ice cream

TOASTED NUT BRITTLE ICE CREAM \$5

In a pool of hot fudge

CRISPY TORTILLA FAN \$8

With cinnamon, sugar, fresh berries
in season and Chantilly cream

VANILLA ICE CREAM PUFF \$9

With Grand Marnier soaked seasonal berries
and hot Belgian chocolate sauce

after dinner

COGNAC & BRANDY

Courvoisier VSOP \$10.00
Courvoisier L'Esprit \$350.00
Sequinot, Premier Cru \$12.00
Remy Martin VSOP \$15.00
Remy Martin Louis XIII \$195.00
Hennessy VSOP \$15.00
Hennessy XO \$25.00
Martell VSOP \$15.00
Martell Cordon Bleu \$25.00
Hine Antique \$25.00
Pierre Ferrand Reserve \$15.00
El Presidente \$8.00

PORTS BY THE GLASS

Fonseca Bin 27 \$8.00
Graham's Six Grapes \$8.00
Nieport 2003 \$40.00
Llano Select \$7.50
Vau Sandman 1997 \$40.00
Grahams 20 yr Tawny \$35.00
Warre's Otima 20 yr \$25.00

GRAPPAS

Alexander Aqua De Vita \$10.00
Marolo Moscato \$15.00
Brunello di Montalcino \$15.00

DESSERT WINES By the Small Bottle

Far Niente "Dolce" \$185.00
Pacific Rim Framboise \$36.00
Ferrari Carrano "Eldorado Noir" \$45.00
Qwady Esscensia \$36.00
St. Supery Moscato \$30.00
Meeker "Fro Zin" \$60.00
Dr. Loosen Estate 2008 \$55.00
Noble House Eiswein \$45.00
Mer Soleil LH 2004 \$65.00

COFFEES AND HOT TEAS

Presidente Coffee \$10

Brandy, Cointreau Liqueur and Cream

Nutty Cappuccino \$10

Bailey's, Frangelico, Tuaca
and Chocolate

Cappuccino \$5

Espresso \$4

Boudro's Sumatran Blend of 100% Arabica \$3

Tazo Teas \$4

Zen, Wild Sweet Orange, Berryblossom White
or Earl Grey