

WELCOME

PANTEGO BAY

Gulf Coast Café

Pantego Bay prides itself in Quality Vittles, Top Shelf Hooch and Texas Hospitality while featuring anythang cooked at a Beach Shore Dive, Fish Camp Diner, Bait Shack kitchen or Funky Drive-In on the Texas Gulf Coast from Port Arthur to Port Isabel!

We cook our food the old fashioned way... When you order it!

It is prepared for you by our Executive Chef Andre's "Billy Bob" Neito and his skilled culinary staff.

We will gladly replace any item that does not meet your expectations.
Bon appe'tit - Y'all!

Note: All our bacon is Smoked Applewood Bacon making it the very best!

TOPLESS SEA TOADS

Texas Gulf Coast Oysters (In Season)

In the buff, on the rocks, flavorful fresh oysters riding a half shell with our almost Famous Fred's Red Dippin' Sauce and Finely Ground Horseradish.

1/2 Doz. \$6.95/1 Doz. \$9.95

WARNING: Our Buzzard with a Briefcase claims consuming raw or undercooked meats may increase yer risk of food borne illness especially if you have certain medical conditions.

FIRST BITES

Appetizers or a complete meal for the very cheap or tiny tummies that ain't so hungry.

We Offer a Bounty of Homemade Sauces for your Dipping Enjoyment: Rockport Red Cocktail Sauce, Famous Fred's Dippin' Sauce, Chef Billy Bob's Tartar Sauce and assortment

homemade dressings!

Swamp Snaps: Crispy Fried Bayou Style Prime Alligator Tail Nuggets with Famous Fred's Dippin' Sauce! \$13.95

Screamers: Boneless-Skinless Chicken Breast, Bacon Wrapped, Rolled & Cut in 3 Portions, Stuffed with Secret Stuff & Grilled! (It's Tongue Spankin' Hot)! \$7.95

Seabubba Cocktail: An eight peeled & deveined spicy old time shrimp cocktail. \$8.75

Sea Toad Cocktail: A Six Naked oyster cocktail that will not wreck your diet. \$7.95

Senior Bubbas: Three Brilliantly conceived & painstakingly assembled Jalapeno Halves Popped Full of Savory Shrimp n' Crabmeat dipped in a bread crumb breading to contain the heat & Golden Deep Fried. \$ 5.95

Bacon Bullets: Four Bacon-Wrapped and Grilled Large Scrumptious Shrimp. \$6.95

Side-Crawlers Fingers: The perfect appetizer or snack! You can choose Marinated or Fried. \$9.95

Seabubba Trio: Bacon Bullets, Senior Bubba & Butterfly Shrimp. \$9.95

The Whole Enchilada: Serious sampling tray of grazing grub with 3 Screamers, 2 Senior Bubbas, 2 Bacon Bullets, 4 Side-Crawler Fingers & 3 Oz. Swamp Snaps that will deliver full tummies for four Yankees or two Texans. \$24.95

SALADAS DE TEJAS (Fresh Texas Salads to all yew Gringos!)

We Offer a Bounty of Texas Dressings for your Enjoyment: Texas Ranch (Ranch), Padre Island (1,000 Island), Blue Bayou (Blue Cheese), Joe's Vinaigrette (Dieter's Special) & Fish Camp Creamy Caramelized Onions & Garlic (Our Signature Dressing).

Brazos Bay Brunch: A Crispy Lettuce Bed Generously Smothered by a Mouth Watering, Zesty Shrimp n' Crabmeat Salad and Garnished with Fresh Tomato Wedges. \$9.95

Café Salad: Darn Good Herbivores Dinner Salad with a mix of chopped & tossed leaf Lettuce, Onions & Maters and topped with diced Bacon. \$5.25

Fruity fer yer Booty: Fresh Tossed Fruit and nuts! Now ain't 'dat the berries! Serious eaters need not apply! \$6.95

Tilapia Salad: Super Green Salad topped with Tilapia. \$9.95

Momma's Shrimp Salad: Shrimp, tomatoes, onions, green peppers & cucumbers marinated in a sugar vinegar mix for a fresh coastal taste. \$9.95

Saladas Maximillion: A Healthy Bright Green Chopped Crisp Mixed Lettuce, Celery, Maters, Onions, Bell Peppers, Diced Eggs, Grated Cheddar, Carrots, Cucumbers Salad

topped with Diced Bacon and Grilled Chicken plus anything else Chef Billy Bob Neito whacks up! \$10.95

MUGS OF STUFF

Great Thangs, Always made in-house and served in Over-Sized Texas Soup Mugs!

Cowtown Chili: Secret Herbs n' Spices make this Hot Damn Sassy Bowl of Cowtown Red Texas Terrific. Texas Chili Cooked Longer than a Government Refund and Served with Corn Bread. Small \$5.95 Large \$6.95

Frito's Frito Pie: Old Time Standard Frito Pie with Fritos, Cowtown Chili, Onions and topped with Cheddar Cheese. \$7.95

Sopa Del Dia: Soup of the Day to yew Gringos! Ask Server! \$5.95

Gumbeaux the Great: Secret South-East Texas recipe of Shrimp, Crab, Mud Bugs, Fish, Rice, Okra, Green Onions, Bay Leaves, & the Holy Trinity of Cajun Cookin' (Celery, Bell Pepper & Onions) in a Herb & Spiced Texas Roux Cooked Real Slow for Hours with Love jus' for us to see your Pre-Tee Smile. Small \$6.95 Large \$8.95

Cletus F. Chowda: Hot, thick, creamy & full of shrimp, crabmeat, taters, southern veggies and other seafood stuff. Small \$6.95 Large \$7.95

Beggar's Bowl: Expertly Prepared Spicy Bean, Sausage 'N' Rice. A fillin' meal with mucho flavor. Small \$5.95 Large \$6.95

BAY BURGERS (Carnivorous Cravings)

All our Burgers are Nolan Ryan Free Range Beef Patties on a buttered Grilled Bun. Burgers come with Texas Taters or Fritos and Topped with a Queen Anne Olive. You pick the cheese if wanted: American, Cheddar, Swiss, Pepper Jack or Bleu Cheese. All Burgers will be served with your choice of Mustard, Mayo, Ketchup or Famous Fred's Dippin' Sauce.

"Best tasting burgers on both sides of the Red River." Sez, Capitaine Caddylak

The Pantego: A Traditional Texas Favorite Beefy Burger with Shredded Lettuce, Tomatoes, Onions & Pickles. 1/4 Lb. \$5.50 1/2 Lb. \$8.75

Beachy Bacon: Beef Patty, Bunches O' Bacon, Shredded Lettuce, Tomatoes, Onions and Pickles.

1/4 Lb. \$7.50 1/2 Lb. \$9.75

Panther City: A Real Cowboy Cowtown Red Chili Burger with Pickles and Onions! 1/4 Lb. \$6.50 1/2 Lb. \$9.25

Bait Camp: Barbeque Burger with Jalapenos, Pickles and Grilled Onions. 1/4 Lb. \$6.25
1/2 Lb. \$8.75

Weird Austin: Our Seashore Avocado Burger. 1/4 Lb. \$6.50 1/2 Lb. \$9.25

Bubbles Cash: Topless Beef Patty Wrapped in Bacon and Smothered with Grilled Onions & Cheese without a Bun. \$7.25

*** All Burgers cooked to Medium unless you tell us otherwise.**

PO-BOYS & BAY SANDWICHES

Pantego Bay's Sandwiches come with Your Choice of Texas Taters or Fritos. All our Bay Sandwich Breads are Butter Brushed and Grilled unless otherwise instructed.

Palacious Po-Boys: Pantego Bay's Authentic Texas-Cajun Sandwiches Served on Mexican Bolillo Bread with Onions, Pickles, Maters, Spicy Swamp Slaw and a Tangy Bay Sauce. Grilled, Fried or Blackened Shrimp, Crawfish Tails, Oysters, Catfish, Grilled Shrimp or Tilapia. Enough said! \$8.95

G-Man: Fried or Blackened Chicken Breast without feathers but with risers of Bacon, Jack Cheese and served with Shredded Lettuce, Onions, Maters and Mayo. \$7.95

Colligan Club: A 6 Oz. Marinated & Grilled Chicken Breast, lots of Bacon, Shredded Lettuce, Tomato & Mayo with Melted Swiss Cheese and Served with a Big Pickle Slice. \$8.50

Crabcake Fluff: Lump Crabcake Dipped, Battered and Deep Fried and served on an Egg Battered Bun with Mayo and Spicy Swamp Slaw. \$10.95

Big Roy: A Two Handed Humongous Top Sirloin, Hand Breaded at Time of Order, Chicken Fried Steak Sandwich with Bacon, Shredded Lettuce, Tomatoes, Onions and Famous Fred's Sauce. A Roy "Big Roy" Anderson Favorite \$9.95

MAIN THANGS

Main Thangs come with complimentary Fresh Baked Cornbread or Hot Rolls with Honey-Butter, Two Sidekicks and Necessary Eating Utensils! Some of these delicacies would be your last meal if you ever had to make a choice!

Butterfly Seabubbas: Cracker Meal Covered Deep Fried Crunchy Crusted Tender Gulf Coast Butterfly Seabubbas (Shrimp... Don't you know nuthin'?! 1/2 Doz \$14.75 1 Doz. \$17.95

Fried Sea Toads: Scrumptious Cracker Meal Coated Oysters Deep Fried to a Golden Brown. 1/2 Doz \$12.95 1 Doz 14.95

San Sabas: Spicy Cornmeal Battered Deep Fried, Grilled or Blackened Farm Raised Catfish Filets. Small \$12.95 Large \$15.95

Jumbo Fried Scallops: 6 Golden Fried Scallops \$16.95

Shrimp Thangs: Seven Shrimp! Pick the Flavor you want... Grilled Garlic-Butter, Grilled Texas-Barbeque or Grilled Mexican-Marinaded. \$13.75

Cajun Fry: 8 Ounces Deep Fried Mud Bugs. \$16.95

Crab Daddy's: Two Crab Cakes. \$16.95

Miss Kitty: A 6 Oz. Hand-Battered Texas-Fried Sirloin Steak. A Texas Tradition smothered with a generous helping of freshly made Working Man's Gravy! \$8.95

The Big Shadow: A 12 Oz. Hand-Battered Texas-Fried Sirloin Steak. A Texas Tradition smothered with a generous helping of freshly made Working Man's Gravy! \$14.95

Barbara Brown: 6 Oz. Hand-Battered Chicky Fried Chicky for the Ladies and Old Guys with Tiny Tummies... Served with a generous helping of freshly made Working Man's Gravy! \$7.50

The Gomer: 12 Oz. Hand-Battered Chicky Fried Chicky for Big Bellied Red River Yankees, Navy Fighter Pilots and Real Texans... Served with a generous helping of freshly made Working Man's Gravy! \$9.95

Pork Chops: Two center-cut marinated pork chops Grilled or Country Fried. \$9.95

Tilapia: Fried, Grilled or Blackened. \$10.95

Smothered Chicky Breast: Boneless-Skinless Chicken Breast with Sautéed Mushrooms, Onions & Topped Off with Swiss Cheese. \$9.25

Texas Strip: (Nolan Ryan Aged Beef): A 14 Oz. Strip Grilled to Perfection. \$19.95

Freeport Filet Mignon: (Nolan Ryan Aged Beef): 8 Oz. Grilled Beef Tenderloin. \$23.95

Rockport Ribeye: (Nolan Ryan Aged Beef): 12 Oz. Ribeye Coated with South Texas Magic & Char-Grill. \$22.50

Fried Seafood Platter: Shrimp, Catfish, Oysters, Scallops & Crab Cake \$21.50

Add Grilled: Mushrooms or Onions \$1.75 Add Applewood Bacon \$1.50

CHEF SELECTIONS

Chef Nieto's latest Seasonal Creations using the
Freshest Seafood and Produce Available from the Texas Gulf Coast.

Baked Crusted Tilapia: Baked Crusted Tilapia that is so good for you. \$12.95

Baked Flounder: Flounder Stuffed with a Shrimp & Crabmeat Seafood Stuffing. Brushed with Garlic Butter and Baked. \$12.95

Broiled Red Snapper: Crowned with a Medley of Fresh Seafood, Shrimp & Crabmeat Sauce. \$14.95

Grouper the Great: Broiled to perfection with a Roasted Corn, Poblano & Tomato Salsa. \$15.50

Gulf Coast Broiled Combo: Shrimp, Fish, Crab & Oysters. \$18.75

Muddy Water Catfish: Blackened Catfish Fillet Served over Rice and Seafood Gumbo. \$15.25

Tequila-Lime Shrimp: Marinade in Texas Tequila, Lime, Fresh Herbs & Spices. Char-Roasted & Served on a Rice with our Special Toasted Tomatillo Sauce. \$13.95

THE BOILING POT (Silverware Optional/Bib Required)

Bucket O' Seabubbas: Spicy Boiled Shrimp with lil' Red Tators and Corn-on-the-Cob. We Cook 'Em... You Peel 'Em & Eat 'Em! \$12.95

Bucket O' Blues: Crack your own Whole Blue Crabs N' Eat with lil' Red Tators and Corn-on-the-Cob. (Market Price)

Bucket O' Mud Bugs (Crawfish, You All!): Big Pile of this South Texas Cajun Delight! (By the Pound - Market Price)

BAYSIDE SIDEKICKS

Gibson's O-Rings: Freshly Cut & Battered Onion Rings. "Outstanding!" \$3.50

Big Tater Baker: \$3.25

Red Skin Oven Roasted Potatoes: \$3.25

Fried Okra: Jus' like Mamma used to make! Hot, Crispy and Golden Brown! \$3.25

Girly Pile O' Texas Taters: Small order of Golden Brown Natural Cut Texas Fries. \$1.95

Pig Pile O' Texas Taters: Big order of Golden Brown Natural Cut True To Texas Fries. \$3.25

Cheezy Fingers: Melted Cheese Covered Texas Taters. \$3.50

Chili Cheezy Fingers: \$3.95

Swamp Slaw: Cabbage, Bell Peppers, Carrots, Onions, Jalapeños (Just a Touch!), Mayo, Spices & Herbs. \$2.50

Corn-on-the-Cob: Char-Grilled to maintain its deee-lishus flavor. \$2.95

Hush Puppies: \$2.95

Bubba Beans: Hot & Spicy Bait Camp Pinto Beans Slow Cooked with Garlic, Onions & Jalapeno Sausage the Old Fashioned Way! \$2.95

Fresh Green Beans with Bacon, Onions & Sweet Peppers: \$3.75

Black-Eyed Peas: A Texas Favorite! \$3.25

SWEET STUFF/DEEE-ZERTS

At Pantego Bay Sweet Thangs is our Standard in Decadence and come with as many forks as needed! If you're too full we'll wrap 'em up for you to take home!

Cobbler-of-the-Day: Could be Peach, Blackberry or Apple Cobbler \$5.95

Bourbon Pecan Pie: Made Fresh Daily with Pecans & Texas Bourbon (Duh?) \$6.95

Strawberry Shortcake \$5.95

Vanilla Bean Ice Cream: \$1.25 per scoop

Note: Desserts may contain nuts... So, if you're Allergic... Ask!

BUZZLESS BEVERAGES

Pantego Bay carries a whole lot of good things to wet your whistle.

Tap Water: Straight from Pantego Bay's Super-Duper filtering system. Free

Bay Bottled Water: Best filtered water in Texas. \$2.50

Fresh Brewed Coffee or Decaf \$1.50

Southern Ice Tea: Slow Brewed Ice Tea with Lemon \$1.50

Texas Sweet Tea: Jus' like you had at the Old Time Family Reunion! \$1.50

Hot Tea \$1.50

Milk: 2% Milk & Buttermilk. \$2.00

Soft Drinks (Fountain): Coke, Diet Coke, Coke Zero, Dr. Pepper, Sprite & Diet Sprite, \$1.75

Soft Drinks (Bottle): Cherry Dr. Pepper, Diet Cherry Dr. Pepper, Diet Dr. Pepper, Dr. Pepper 10, Big Red, 7Up and Diet 7Up. Our other bottle drinks are made with pure cane sugar and come from Dublin Bottling Works in Dublin, Texas including Retro Cream, Cheerwine (Cherry Soda), Retro Grape, Vintage Cola, Root Beer, Dublin Cherry Limeade, Dublin Vanilla Cream, Dublin Orange Cream and Dublin Tart-N-Sweet Lemonade. \$3.00

Premium Flavored Concoctions: Cherry Coke, Vanilla Coke, Cherry Lime and Shirley Temple. \$3.50

All comments and complaints are welcome and appreciated.

“Please understand that this isn’t fast food!

This is high quality vittles that are cooked to order.

When you get it you will realize it’s worth your little wait!”

Warning: Some recipes use shellfish, oysters or nuts! If you are allergic please ask.

Executive Chef/Kitchen Manager: Andre “Billy Bob” Nieto

Proprietors: Max “Caddylak Maxy” Gathings & Joe Mark “Cheezy Joe” Echart

If you go home... hungry, you should have ordered more!

MasterCard, Visa, Am/Ex, Discover & Cash Accepted

A suggested gratuity of 18% will be added to parties of 8 or more.

It is Company policy that Guests have the unrestricted right to determine the final amount of gratuity free from compulsion or negotiation.