

LOCAL SOCIAL

Join us for Happy Hour
430pm-630pm Daily

GLOW

SEAFOOD ★ KITCHEN

PRIVATE HIRE

Reserve our tiny boathouse for
your celebration or event!

★ COCKTAILS ★

TEX TINI *Deep Eddy Grapefruit vodka, rosemary.* 11
PEDRO *tequila, lime, jalapeno, sea salt.....* 9
TEXAS ROSE *rose wine, berries, cognac....* 8

— SMALL PLATES —

TOMATO 8

*sliced ripe tomato, shallot, goat cheese, fresh mint,
lemon vinaigrette (GF, V)*

CAESAR 8 *(add shrimp/oysters +6)*
romaine, kale, toasted crouton, grated parmesan (V)

GLOW SALAD 7

greens, carrots, tomato, gorgonzola, balsamic (GF, V)

ROCKPORT CHOWDER 9 | 13

shrimp, oysters and crab with brandy and cream (GF)

GLOW GUMBO 9 | 13

wild boar sausage, shrimp, oysters, crab, light roux

GARDEN VEGETABLE SOUP 6 | 9

summer vegetables, fennel, garden basil (GF, V)

FULTON NOODLES 13

grilled shrimp with basil, garlic and chile linguini

CRAB & SHRIMP CAKES 15

crispy cakes with sriracha aioli

SEAFOOD BOARD 16

*cornmeal fried shrimp and/or oysters with
house cocktail and herbed tartar sauce*

CHEESE PLATE 14

*Houston Dairymaid cheese, house marinated olives,
pecans and grilled bread*

SALT + PEPPER CRISPY QUAIL 15

Bandera, TX quail with lime dipping sauce

★ PRIX FIXE MENU ★

Monday – Thursday, excl. Holidays

Choice of Seafood Chowder *or* Glow Salad
Mom's Shrimp, Parmesan Chicken
Or Grouper

19 per person

★ GIFT CERTIFICATES AVAILABLE ★

— MAINS —

[ADD FRIED/GRILLED SHRIMP OR OYSTERS FOR JUST \$6]

PARMESAN CHICKEN 17

*panko crusted chicken breast with parmesan
vinaigrette, house-pickled vegetables and greens*

MOM'S SHRIMP 22

*Texas shrimp bathed in white wine and mushroom,
over creamy mashed potatoes (GF)*

GROUPEL 24

*lightly dusted and pan fried with lemon garlic butter,
grilled green beans and tomato herb salad (GF)*

SNAPPER 25

*blackened gulf red snapper fillet over cauliflower
puree with lemon caper crab cream sauce (GF)*

GAME + GULF PLATE 29

*wild boar sausage, blackened Gulf snapper, sautéed
shrimp, fried shrimp and oysters seasoned with
locally harvested Frandolig sea salt*

FILET MIGNON 27

*grilled juicy 8 oz filet of beef with port shallot glaze,
wilted garlic spinach and mashed gold potato (GF)
+ Grilled Garlic Texas Shrimp 31
+ Blackened Gulf Red Snapper 32*

— SIDES 6 ea —

Balsamic Bacon Brussels Sprouts (GF)

Sriracha Mac & Cheese (V)

Truffle Mashed Potatoes (GF, V)

Wilted Garlic Spinach (GF, V)

Asparagus with Parmesan (GF, V)

Grilled Green Beans w/ Chili + Lemon (GF, V)

Lemon Broccoli (GF, V)

★ HOUSE MADE COCKTAIL SYRUPS FOR SALE ★

— DESSERTS 7 ea —

Lemon custard, *toasted pound cake, fresh berries*

Bread Pudding *caramel rum, bananas, pecans*

Chocolate Pot *dark chocolate, vanilla bean cream (GF)*