

## 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 ★

#### HOUSE MADE COCKTAIL SYRUPS FOR SALE

**TEX TINI** Deep Eddy Grapefruit vodka, rosemary. 11  
**PEDRO** tequila, lime, jalapeno, sea salt... 9  
**PEACH ON THE BEACH** Titos, TX peach, cranberry..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

### 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, kalamata olives,  
pecans and grilled bread

### SALT + PEPPER CRISPY QUAIL 15

Bandera, TX quail with lime dipping sauce

### ★ Sunday Brunch ★

from 11am

Join us for Crab Cake Benedict, BBQ Shrimp  
and Banana Pudding French toast.

★ GIFT CERTIFICATES AVAILABLE ★

## – MAINS –

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

### PARMESAN CHICKEN 18

panko crusted chicken breast with parmesan  
vinaigrette, pickled summer vegetables and greens

### MOM'S SHRIMP 23

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

### GROUPER 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 28

grilled juicy 8 oz filet of beef with port shallot glaze,  
and marbled 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)

Lemon Parmesan Linguini (V)

Truffle Mashed Potatoes (GF, V)

Asparagus with Parmesan (GF, V)

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

## HOUSE-MADE DESSERTS 7

Lemon custard, toasted pound cake, fresh berries

Bread Pudding caramel rum, bananas, pecans

Chocolate Pot dark chocolate, vanilla bean cream (GF)