

Welcome to Port Aransas

At Trout Street Bar & Grill we strive to bring you the very best. Our seafood is the freshest possible; our steaks are certified premium USDA Choice Beef; our poultry is ranch raised and of the highest quality. It is our goal to give you an exceptional dining experience in our beautiful yet casual island atmosphere. Thank you for allowing us to serve you and for making us your choice in Texas' unique island getaway. We look forward to seeing you on your next visit at Trout Street Bar & Grill.

TS est. 1998



Trout Street

Bar & Grill

PORT ARANSAS, TEXAS

Dinner Menu

Appetizers

Peel & Eat Gulf Shrimp

Fresh Gulf shrimp cooked in a spicy Texas Style boil served with house cocktail sauce and horseradish 1 lb-22.99 ½ lb-14.99

Harbor Fries

A house favorite... Sidewinder fries piled high and topped with cheddar cheese, bacon bits, sour cream, and chopped green onions 9.99 Add chorizo for 2.00

Fried Pickles

Kosher dill pickle spears hand breaded and fried 7.99

Seafood Nachos

Gulf shrimp, crab meat, pepperoncini peppers, black olives, diced tomatoes on corn-flour tortilla chips topped with alfredo sauce 14.99

Crab Cakes

Fried handmade cakes with blue crab meat, house spices, eggs, heavy cream, and cracker crumbs. Served with our spicy remoulade sauce 14.99

Fried Cheese Sticks

A favorite with the kids ... Italian mozzarella breaded and deep-fried. Served with marinara sauce. 7.99

Spinach, Crab & Artichoke Dip

Spinach, crab meat, and artichokes combined in a rich cheese mixture and served with corn-flour tortilla chips 11.99

Fried Calamari

Atlantic calamari planks breaded and deep-fried. Served with marinara sauce 10.99

Chipotle & Chorizo Crab Cake

Our hand-made crab cake topped with spicy chorizo and finished with a shrimp and crab chipotle cream sauce 11.99

Chips & Salsa

Fresh corn-flour tortilla chips and our house chipotle salsa 7.99

Seared Ahi Tuna

Blackened and seared. Sliced thin and served with wasabi and soy sauce 15.99

Soups and Salads

Dressings — [Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Trout St. Nueces, Raspberry Vinaigrette, Italian]

New England Clam Chowder

Creamy chowder loaded with potatoes and clams Cup- 5.99 Bowl- 7.99

Trout Street Seafood Gumbo

Dark roux gumbo loaded with shrimp, fish, crabmeat, Andouille Sausage and okra Cup 5.99 Bowl 7.99

House Salad

Large Bowl with fresh greens and spring mix, tomato, cheese, cucumber, croutons and seasonal fruit 7.99 Add Chicken Breast 6.99 Add Six Grilled Shrimp 10.99

Belinda Salad

Fresh Spring Greens tossed in a honey-tarragon vinaigrette with sun-dried tomatoes, pine nuts, cherry tomatoes, gorgonzola cheese, and red onion slices 9.99 Add Chicken Breast 6.99 Add Six Grilled Shrimp 10.99

Shrimp Remoulade

Fresh boiled Gulf shrimp peeled and served with an avocado half and spicy remoulade sauce on a bed of fresh greens 13.99

Trout Street Wedge

Baby iceberg lettuce topped with crispy bacon, sliced red onions, cherry tomatoes, and candied pecans. served with our Nueces dressing. 8.99

Sandwiches

Sandwiches are served with Sidewinder fries unless otherwise noted

Top off your sandwich for only .99 each — [Cheddar, American, Jalapeno-Jack, or Swiss Cheeses, Grilled Onions, Mushrooms, Bacon, Jalapenos, Avocado]

Classic American Burger

8oz. USDA Choice beef patty grilled and served on a sourdough bun, fresh lettuce, red onion, sliced tomato and a pickle spear 10.99

Grilled Chicken Sandwich

Served on a sourdough bun, fresh lettuce, red onion, sliced tomato and a pickle spear 9.99

Fried Shrimp Burger

Fried Gulf shrimp topped with Asian slaw and a chipotle lime sour cream sauce. Served on a sourdough bun 13.99

Trout Wheel

One Pound USDA Choice beef patty with American and Cheddar cheese plus bacon. Served on a sourdough bun 15.99



Why do we use Wild American Shrimp? Simply put, Certified Wild American shrimp are caught by shrimpers off the Gulf and south Atlantic coasts. The shrimp naturally thrive in these waters, and their presence has influenced a way of life in these regions. Instead of being scooped from a pond and shipped over on a container ship, Wild American shrimp are pulled directly from their natural environment, delivered to the dock, then to your table.

Trout St. Features

TS Cajun Catch of the day
Fresh catch of the day char-grilled and served on a bed of our seafood gumbo with rice pilaf - market price

Shrimp Larisha
Fresh Gulf shrimp sautéed in garlic butter and topped with toasted breadcrumbs and Parmesan cheese 19.99

Shrimp Primavera
Fresh gulf shrimp sautéed with garden vegetables served with rice pilaf 18.99

TS Southern Catch of the Day
Fresh catch of the day fried and served on a grilled corn cake topped with a shrimp and crab chipotle cream sauce - market price

Grilled Shrimp Creole
Six Gulf shrimp char-grilled and served on a bed of our seafood creole sauce with rice pilaf 19.99

Gulf Shrimp Sampler
2 fried, 2 coconut, 2 grilled shrimp and 2 Shrimp Embrochette. Served with rice pilaf and vegetables 23.99

Trout St. Favorites

Favorites are served with sidewinder fries unless otherwise stated. Add a Dinner Salad for 2.99

Jumbo Gulf Shrimp
Six butterflied gulf shrimp breaded with our homemade cracker crumb recipe and fried 17.99

Fried Fish & Shrimp
Four fresh butterflied gulf shrimp and fish hand breaded and deep fried 19.99

TS Fried Fish
Gulf fish hand breaded in our cracker crumb breading and deep fried 16.99

Coconut Shrimp
Six butterflied jumbo shrimp hand breaded with our coconut breading and fried, served with our honey-mustard sauce 17.99

Chicken Fried Steak
Prime beef outlet breaded in our seasoned flour and fried golden brown, then topped with cream gravy 12.99

Cajun Fried Shrimp
Six fried Gulf shrimp served on a bed of our seafood gumbo with rice pilaf 21.99

Featured Fresh Fish

Ask your server about today's catch
all fresh fish is market price

Served with rice pilaf and vegetables. Add a Dinner Salad to any entrée for 2.99

Your choice of Fried, Grilled, Blackened, or Sautéed. Add 1.00 for Sautéed or Blackened - Ask your server for details.

Top your selection with one of the following for only \$1.99

*Roasted garlic and crab cream sauce
Shrimp and crab chipotle cream sauce
Seafood Creole*

From the Grill

Grilled items are served with rice and fresh vegetables of the day. Add a Dinner Salad for 2.99

Gulf Coast Grilled Shrimp
Six grilled jumbo Gulf shrimp marinated and skewered with onions and bell peppers 17.99

Trout Street Shrimp Embrochette
Five Jumbo bacon-wrapped shrimp, stuffed with Parmesan cheese and jalapeno slivers and fire grilled 19.99

Grilled Chicken Breast
8 oz farm-raised chicken breast marinated & fire roasted 11.99 *Get it blackened for additional \$1.00*

TS Grilled Quail
Two Large, French cut quail marinated and grilled to perfection 17.99

Smothered Hamburger Steak
Topped with mushrooms, onions and brown gravy. Served with mashed potatoes and our vegetable of the day 12.99

Rib Eye
14 oz hand cut rib eye, served with vegetables and your choice of baked potato, mashed potatoes, rice pilaf, or sidewinder fries 24.99

Tenderloin Medallions
Sliced tenderloin topped with a peppercorn demi-glace. Served with vegetables and your choice of baked potato, mashed potatoes, rice pilaf, or sidewinder fries 23.99

Trout St. Pasta

TS Southwest Catch of the Day Pasta
Featured catch of the day crusted in southwest spices and pan-grilled, served on a bed of linguini with our Southwest pico sauce and fresh avocado - market price

Chicken Alfredo
8 oz chicken breast grilled and served on a bed of linguini covered in our rich Alfredo sauce 17.99

Shrimp Alfredo
Fresh sautéed Gulf shrimp with our rich Alfredo sauce tossed with linguini 18.99

Shrimp Scampi Pasta
Gulf shrimp sautéed with our larisha butter, capers and white wine tossed with linguini and finished with parmesan cheese. 18.99

Bayou Shrimp Pasta
Sautéed Gulf Shrimp tossed with a chipotle cream sauce and penne pasta 18.99

Add-Ons To Any Entrée

Crab Cake 7.50 ea.	Grilled Mushrooms & Onions 1.99	One grilled quail 7.99	Mashed Potatoes 2.99	Sidewinder Fries 2.99	Trout Street Embrochette 3.50 ea.
Stuffed Crab 4.99 ea.	Gulf Coast Shrimp grilled, fried or coconut 2.50 ea.	Baked Potato 3.99	Rice Pilaf 2.99	Vegetable 2.99	

There is a risk associated with consuming raw oysters or any raw animal protein. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greatest risk of illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

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PORT ARANSAS, TEXAS

Lunch Menu

Appetizers

Peel & Eat Gulf Shrimp

Fresh Gulf shrimp cooked in a spicy Texas Style boil served with house cocktail sauce and horseradish 1 lb-22.99 ½ lb-14.99

Harbor Fries

A house favorite... Sidewinder fries piled high and topped with cheddar cheese, bacon bits, sour cream, and chopped green onions 9.99 Add chorizo for 2.00

Fried Pickles

Kosher dill pickle spears hand breaded and fried 7.99

Seafood Nachos

Gulf shrimp, crab meat, pepperoncini peppers, black olives, diced tomatoes on corn-flour tortilla chips topped with alfredo sauce 14.99

Crab Cakes

Fried handmade cakes with blue crab meat, house spices, eggs, heavy cream, and cracker crumbs. Served with our spicy remoulade sauce 14.99

Fried Cheese Sticks

A favorite with the kids... Italian mozzarella breaded and deep-fried. Served with marinara sauce. 7.99

Spinach, Crab & Artichoke Dip

Spinach, crab meat, and artichokes combined in a rich cheese mixture and served with corn-flour tortilla chips 11.99

Fried Calamari

Atlantic calamari planks breaded and deep-fried. Served with marinara sauce 10.99

Chipotle & Chorizo Crab Cake

Our hand-made crab cake topped with spicy chorizo and finished with a shrimp and crab chipotle cream sauce 11.99

Chips & Salsa

Fresh corn-flour tortilla chips and our house chipotle salsa 7.99

Seared Ahi Tuna

Blackened and seared. Sliced thin and served with wasabi and soy sauce 15.99

Soups and Salads

Dressings — [Ranch, Bleu Cheese, Thousand Island, Honey Mustard, Trout St. Nueces, Raspberry Vinaigrette, Italian]

Trout Street Seafood Gumbo

Dark roux gumbo loaded with shrimp, fish, crabmeat, Andouille Sausage and okra Cup 5.99 Bowl 7.99

New England Clam Chowder

Creamy chowder loaded with potatoes and clams Cup- 5.99 Bowl- 7.99

The Chowder Boat

Fresh baked potato loaded with our creamy clam chowder and topped with cheddar cheese and green onions. 9.99

House Salad

Large Bowl with fresh greens and spring mix, tomato, cheese, cucumber, croutons and seasonal fruit 7.99 Add Chicken Breast 6.99 Add Six Grilled Shrimp 10.99

Belinda Salad

Fresh Spring Greens tossed in a honey-tarragon vinaigrette with sun-dried tomatoes, pine nuts, cherry tomatoes, gorgonzola cheese, and red onion slices 9.99 Add Chicken Breast 6.99 Add Six Grilled Shrimp 10.99

Shrimp Remoulade

Fresh boiled Gulf shrimp peeled and served with an avocado half and spicy remoulade sauce on a bed of fresh greens 13.99

Soup and Salad

Dinner Salad served with your choice of a bowl of Gumbo or Clam Chowder 10.50

Trout Street Wedge

Baby iceberg lettuce topped with crispy bacon, sliced red onions, cherry tomatoes, and candied pecans. served with our Nueces dressing. 8.99

Trout St. Pasta

Pasta Biscayne

Choice of Sautéed Gulf shrimp or grilled chicken in a mushroom & scallion cream sauce tossed with penne pasta 14.99 shrimp 13.99 chicken

Pasta Rojo

Gulf shrimp or grilled chicken sautéed with jalapeños and our spicy marinara tossed with linguini 14.99 shrimp 12.99 chicken 19.99 tuna

Shrimp Scampi Pasta

Gulf shrimp sautéed with our larisha butter, capers and white wine tossed with linguini and finished with parmesan cheese. 14.99

Sandwiches

Sandwiches are served with Sidewinder fries unless otherwise noted

Top off your sandwich for only .99 each

Cheddar, American, Jalapeno-Jack, or Swiss Cheeses
Grilled Onions, Mushrooms, Bacon, Jalapenos, Avocado

Open Face

Tuna Salad Sandwich

Yellow-fin tuna grilled and flaked combined with celery, onion, fresh egg, house spices, sesame seeds, and a wasabi mayonnaise served on toasted focaccia bread and topped with a fresh tomato slices. Served with a side of fresh pasta salad 11.99

Fresh Fish Sandwich

Fresh catch of the day ask your server for details, grilled or blackened, served on toasted focaccia bread with fresh lettuce, red onion, sliced tomato and a pickle spear - market price

Classic American Burger

8oz. USDA Choice beef patty grilled and served on a sourdough bun, fresh lettuce, red onion, sliced tomato and a pickle spear 10.99

Grilled Chicken Sandwich

Served on a sourdough bun, fresh lettuce, red onion, sliced tomato and a pickle spear 9.99

TS Poboy Sandwich

Your choice of fried shrimp, fish, or fried chicken tenders served with lettuce, tomato, red onion & a pickle spear 10.99

Prime Rib Sandwich

Philly style sliced USDA Choice beef topped with grilled onions and melted Swiss cheese 9.99

Black and Bleu Burger

8oz. USDA Choice beef patty blackened and topped with gorgonzola cheese. Served on a sourdough bun, fresh lettuce, red onion, sliced tomato and a pickle spear 12.99

Chicken Club

Grilled chicken breast topped with Swiss cheese, bacon, avocado and fresh spinach served on a sourdough bun 12.99

TS Chip's Burger

Classic American burger served with jalapenos, pepper jack cheese, bacon and topped with a fried egg 13.99

Turkey & Spinach Club Wrap

Turkey breast, spinach leaves, crisp bacon, Monterrey Jack cheese and creamy spinach and artichoke spread wrapped in a spinach tortilla. Served with pasta salad. 9.99



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Trout St. Features

Shrimp Louisa

Gulf shrimp sautéed in garlic butter, topped with toasted bread crumbs and Parmesan cheese. Served with rice pilaf and vegetables 12.99

Gulf Shrimp Sampler

2 fried, 2 coconut and 2 grilled shrimp. Served with rice pilaf and vegetables 18.99

Shrimp Tacos

Your choice of grilled, blackened or fried, fresh Gulf shrimp served with an Asian slaw in corn-flour tortillas, chipotle lime sour cream on the side and rice pilaf 12.99

Cajun Crab Cake

Our handmade blue crab cake served on a bed of our seafood gumbo with rice pilaf 15.99

Cajun Fried Shrimp

Four fried Gulf shrimp served on a bed of our seafood gumbo with rice pilaf 16.99

TS Fish Tacos

Your choice of grilled, blackened or fried, fish served with an Asian slaw in corn-flour tortillas, chipotle lime sour cream on the side and rice pilaf 12.99

Fresh Catch of the Day

Ask your server about today's catch. Served with rice pilaf and vegetables market price

Trout St. Favorites

Favorites are served with sidewinder fries unless otherwise stated. Add a Dinner Salad for 2.99

Fried Jumbo Gulf Shrimp

Six butterflied gulf shrimp breaded with our homemade cracker crumb recipe and fried 17.99

Fried Fish & Shrimp

Four fresh butterflied gulf shrimp and fish hand breaded and deep fried 19.99

Fried Coconut Shrimp

Six butterflied jumbo shrimp hand breaded with our coconut breading and fried, served with our honey-mustard sauce 17.99

Fried Fish

Gulf fish hand breaded in our cracker crumb breading and deep fried 16.99

TS Chicken Fried Steak

Prime beef cutlet breaded in our seasoned flour and fried golden brown, then topped with cream gravy 12.99

From the Grill

Grilled items are served with rice and fresh vegetables of the day. Add a Dinner Salad for 2.99

Gulf Coast Grilled Shrimp

Six fresh jumbo Gulf shrimp marinated and skewered with onions and bell peppers 17.99

Grilled Chicken Breast

8oz. farm-raised chicken breast marinated and fire roasted 11.99 Add 1.00 for blackened

TS Grilled Quail

Two large, French cut, quail marinated and grilled 17.99

Rib Eye

14 oz hand cut rib eye, served with vegetables and your choice of baked potato, mashed potatoes, rice pilaf, or sidewinder fries. 24.99

Tenderloin Medallions

Sliced tenderloin topped with a peppercorn demi-glace. Served with vegetables and your choice of baked potato, mashed potatoes, rice pilaf, or sidewinder fries. 23.99

Smothered Hamburger Steak

Topped with mushrooms, onions and brown gravy. Served with mashed potatoes and our vegetable of the day 12.99

Add-Ons To Any Entrée

Crab Cake 7.50 ea.	Vegetable of the day 2.99	Gulf Coast Shrimp grilled, fried or coconut 2.50 ea.	Baked Potato 3.99	Rice Pilaf 2.99	Pasta Salad 3.99
Stuffed Crab 4.99 ea.	Grilled Mushrooms & Onions 1.99	One grilled quail 7.99	Mashed Potatoes 2.99	Sidewinder Fries 2.99	

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