

DINNER



Start

*Crispy Calamari - served with Creole remoulade 12

N.O.B.S. (New Orleans Bbq Shrimp) - garlic + shallots + butter + lemon + Worcestershire + white wine + grilled bread 18

B's Oysters or In The Buff - Gulf Coast oysters + Cajun Butter + Fire MKT

*Brussels Sprouts Royale - spiced pecans + bells + bacon + apples + golden raisins + balsamic + parm 12

*social hour selections 3-6 Mon - Fri

Salads & Soups

Wedge - iceberg + tomato + bacon + bleu crumbles + bleu cheese dressing + balsamic redux 12

‡Aviators (aka Caesar) Salad - romaine hearts + parm + cured egg yolk + boquerones + croutons 11

Salad Toppers - chicken 6, shrimp (4) 7, salmon 10, steak 11

Side Salads - choose side Caesar or side house (ranch, bleu, or champagne vin) 7

Gumbo - andouille, seafood and okra or Soup du Jour - changes at chefs whim | 8 cup/12 bowl

Center of the Plate

Pappardelle, Short Rib & Shrooms - scratch pappardelle + boneless Texas Waygu short rib + beef & shroom broth + cipollini onion 30

Shrimp n Grits - Gouda + cream + Homestead Gristmill grits + butter + bacon + spinach
baby bella's + onion + sun-dried tomato + garlic 22

The Grateful Shrimp - crab-stuffed + bacon wrapped shrimp + rice + seasonal veg + tasso cream 26

"Taterfish" - fresh catch + hash-brown potato crust + seasonal veg + creole spices + lemon caper butter MKT

That Meatloaf Tho! - tomatoey n.o.b. sauce + garlicky mashers + seasonal veg 18

Andouille Crusted Red Fish - truffle & mushroom risotto + seasonal veg + beurre blanc MKT

The Butterboy - center cut filet + potatoes gratin + seasonal veg + Cajun butter + fire 38

Steak Toppers - shrimp (4) 7, voodoo cream sauce 9, lump crab MKT

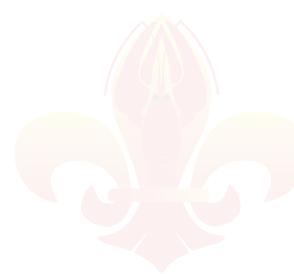
Lagniappe - filthy rice | seasonal vegetable | French fries (truffle & parm +3) | Homestead Gristmill grits | mashers (all -gf-)

Mudbug Family

General Manager: Janine Jones
Executive Chef: Chris Bissell
Asst GM/Bar Manager: Sergio Lazo
Mudbugs Proprietor: Jeff Parks

Our Local Farmers, Ranchers, Purveyors

Embrace The Grind Coffee (BTX)
44 Farms (TX)
Dos Lunas Cheeses (ATX)
Broken Arrow Ranch (Ingram, TX)
New World Bakery (Kyle, TX)
On Point Spice Company (BTX)
Gristmill Grits (Waco, TX)



Sweets

all desserts scratch made in house

Burnt Crème (crème brûlée) - cream + egg + vanilla bean + sugar gf

Pucker Up Pie - house pressed key lime juice + sweet cream + butter + Graham cracker + strawberries gf

Chocolate Peanut Butter Pie Cheesecake - peanut butter + cream cheese + sugar + Graham crackers + chocolate gf