



SPINDLETOP

EST. 1972



APPETIZERS

B.B.Q BOURBON SHRIMP 18
gluten free

grits mill stoneground grits, cotija cheese, ortega peppers, sweet onion, tear drop peppers, crispy serrano ham strips

ARTISINAL MEATS & LOCAL CHEESES 20
gluten free

SEAFOOD MAC N' CHEESE 19

blackened gulf shrimp, crawfish tails, crab meat, and smoked sausage in a creamy cheese blend sauce

JUMBO LUMP CRAB CAKE 17

chipotle aioli, local greens, meyer lemon scented marinade heirloom cherry tomatoes

SMOKED SALMON CARPACCIO 17

fried jalapeno rings, pickled red onions, pine nuts, spicy yellow pepper aji

SPINDLETOP'S AVOCADO DOME 19

jumbo lump crab salad and salsa cruda stuffed in dome shaped avocado with red corn chips

SOUPS & SALADS

CAJUN CRAB CHOWDER 14
gluten free

calabasitas, potatoes, andouille sausage, green chilies, shrimp, bay scallops

BURRATA SALAD 12
gluten free

roasted roma tomatoes, figs, arugula, walnuts, red radishes, texas garlic infused olive oil, blood orange balsamic glaze

CREMA ELOTE SOUP 12
gluten free

crema agría, roasted corn, queso fresco, Smoked Paprika, poblano relish

FALL SPICED PEAR SALAD 12
gluten free

fresh mix greens, gorgonzola cheese, candied almonds, pomegranates, agave dijon vinaigrette

ENTREES

SPINDLETOP'S SEAFOOD POT

FOR ONE: 48

FOR TWO: 66

lobster tail, gulf shrimp, mussels, clams, smoked sausage, fish, crab claws, and smoked potatoes in a flavorful ancho chili wine broth

ADDITIONAL

side of white rice: \$5.00

extra shrimp: \$5.00 ea.

lobster tail: \$25.00

GULF COAST BLACKEN SNAPPER 40
gluten free

southwest cream sauce, black bean and corn relish, arroz con gandules

ANCHO B.B.Q GRILLED SALMON 38
gluten free

arroz con gandules, ancho BBQ sauce, seasonal vegetables

POTATO CRUSTED HALIBUT 40
gluten free

avocado tomatillo salsa, butternut squash risotto, seasonal vegetables

GULF SHRIMP & SPICY LOBSTER RAVIOLI 40

vodka cream sauce, shishito pepper, bay scallops, roasted wild mushroom, spinach, and heirloom tomatoes

PASILLA PEPPER & BLACK GARLIC BRAISED LAMB SHANK 40

gritsmill stoneground grits with crispy serrano ham, mint reduction pan sauce, seasonal vegetables

FILET SURF & TURF (8 OZ) 48

cilantro pesto yukon mash, scampi shrimp, adobe shallot demi seasonal vegetables

SAINT ARNOLDS BLONDE ALE BEER 38
MARINATED GRILLED CHICKEN

grilled pineapple, roasted poblano, charred onion relish, agave glazed grilled sweet potato wedges

TO LEARN ABOUT SPINDLETOP'S STORY, OUR CHEF'S PHILOSOPHY, AND OUR SIGNATURE SPECIAL OCCASIONS, PLEASE VISIT US AT WWW.SPINDLETOPHOUSTON.COM

20% gratuity added to parties of 5 or more

\$9.00 split plate charge

*Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness especially if you have certain medical conditions.