

Starters

Gumbo or Chili	cup \$5 / bowl \$7
Handmade Pork Tamales Choose a basket of 3, 6, or 12	\$7/12/20
Firecracker Calamari	\$10
<i>Fried calamari tossed in Thai chili peppers</i>	
BBQ Shrimp	\$12
<i>Spicy, Cajun style BBQ sauce</i>	
Peel and Eat Shrimp.....	\$12
<i>Boiled shrimp, chilled and tossed in Cantina spice</i>	
Empanadas	\$9
<i>Fried pastries filled with spicy ground beef or seafood, served with salsa</i>	
Mini Corn Dogs	\$8
<i>Ten bite sized versions of the Texas State Fair classic with a Creole aioli for dipping</i>	
Crab Balls	\$12
<i>Home-made and loaded with crab meat</i>	
Chips & Salsa	\$4
with Queso	\$7
Nachos	\$10
<i>Chips, chili, queso, sour cream and jalapeños</i>	

Tacos

Cantina Marina Famous Tacos.....	\$11
<i>Grilled fish, shrimp, or steak on a soft flour tortilla with onions and cilantro, crema and pico de gallo</i>	

Salads

Shrimp and Avocado Salad.....	\$12
<i>Shrimp salad, fresh avocado, and tomato</i>	
Cajun Greek Salad	\$10
<i>Mixed lettuce with kalamata olives, cucumber, tomato, feta cheese, red onion, pepperoncini and Cajun vinaigrette dressing</i>	
Cantina Salad	\$8
<i>Fresh Romaine and iceberg lettuce with tomato, cucumber, and onion with choice of dressing</i>	
with Steak, Shrimp, Salmon or Chicken.....	\$13
Side Salad	\$5

Sandwiches

Chile-Lime Grilled Chicken Breast	\$12
<i>With pepper jack, avocado, & alfalfa sprouts</i>	
Bayou Burger.....	\$10
<i>½ lb beef or veggie, on garlic toasted bun with lettuce, tomato, onion, and pickle</i>	
Fried Catfish	\$11
<i>A whole catfish filet hand dusted with our own spicy crust and served with cocktail or tartar sauce</i>	
East Texas BBQ Sandwich.....	\$10
<i>Slow smoked Capital Q BBQ beef with mustard, pickles, and onion</i>	
Muffuletta	whole \$18 / half \$10
<i>A New Orleans classic sandwich – 9” round roll with Italian coldcuts, cheese, and olive spread</i>	
Blackened Crabcake Sandwich	\$14
<i>Spicy, pan-fried crabcake, with lettuce, tomato, onion and Creole aioli on a garlic toasted bun</i>	

*All sandwiches are served with kettle chips.
Substitute French fries, broccoli, or side salad for \$2.*

Entrées

Steak y Papas	\$17
<i>Marinated skirt steak, grilled to order, served with our seasoned fries</i>	
Blackened Salmon	\$18
<i>Blackened with our own spice, served with mashed potatoes and broccoli</i>	
Shrimp Creole.....	\$17
<i>Shrimp, tomatoes, onions and peppers in a spicy sauce over white rice</i>	
Jambalaya Pasta.....	\$15
<i>Chicken, shrimp and Andouille sausage in a Cajun cream sauce, served with garlic bread</i>	
Fried Fisherman's Platter.....	\$19
<i>Catfish, shrimp, and crab balls served on a bed of fries with cole slaw</i>	
Chicken Fried Steak	\$14
<i>Texas classic served with mashed potatoes and jalapeño cream gravy</i>	

Beverage Menu

Cold Beer	\$5.50
16oz Aluminum Bottle: Bud, Bud Light, Miller Lite	
12oz Can: Tecate, Heineken Light, Corona Light	
12oz Bottle: Shiner Bock, Corona, Red Stripe, Dos Equis Amber or Lager	
Wines By The Cup.....	\$6
Barefoot Chardonnay	
Barefoot Pinot Grigio	
Freixenet Sparkling White (\$8)	
Alice White Shiraz	
Barefoot Merlot	
Redwood Creek Cabernet	

Non-alcoholic Beverages

Non-Alcoholic Beverages.....	\$2.50
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, Cranberry Juice, Pineapple Juice, Orange Juice, Grapefruit Juice, Lemonade & Bottled Water	
Barrit's Ginger Beer	\$3
Red Bull	\$5

Weekly Specials

MONDAYS

Upgrade Your Margarita!
No Upcharge for Cuervo Gold Margaritas

TUESDAYS

\$3 Tecate Cans

WEDNESDAYS

\$3.50 Corona

THURSDAYS

\$1 off Red Stripe

FRIDAYS

\$4.50 Heineken Light

SATURDAYS

\$4 Dos Equis Amber or Lager

SUNDAYS

\$6 Mount Gay & Mount Gay Silver

Featured Cocktails

House Margarita	\$7
Cuervo Margarita.....	\$9
Frozen Cuervo Margarita.....	\$9
<i>Lime, Strawberry, or Raspberry</i>	
"Cadillac" Margarita	\$10
<i>Cuervo and Grand Marnier</i>	
Don Julio "Primo" Margarita.....	\$14
<i>Don Julio Reposado Tequila, Grand Marnier, and splash of OJ</i>	
Dark and Stormy	\$8
<i>Gosling's Rum with Barrit's Ginger Beer</i>	
Blueberry Lemonade	\$8
<i>Stoli Blueberry Vodka and lemonade</i>	
Silver Hurricane	\$9
<i>Mount Gay Silver Rum and Amaretto with grapefruit and pineapple juices</i>	
John Daly	\$8
<i>Jerimiah Weed Sweet Tea Vodka and lemonade</i>	
XO Coconut Water	\$9
<i>Mount Gay XO Rum and coconut juice</i>	

Sunday - Thursday: 11:30am - 10:00pm

Friday- Saturday: 11:30am - 11:00pm

Cocktail hours are usually 1-2 hours later than dining hour, depending on weather. Please call ahead.

We are available for private parties and catering.
Please call us for more info.

Sorry, no separate checks for parties of more than four.
Parties greater than six are subject to eighteen percent gratuity.