



Dip / GUMBO

KRABBY BEND DIP \$9.95
This shareable treat of blending flaked surimi and scallions folded into an airy cream cheese base. Served with fresh cooked prawn crackers. Gluten Free.

AUTHENTIC CREOLE GUMBO \$7.95
Our recipe is loaded with shrimp, andouille sausage and okra. It is simmered together with a nutty brown roux that gives it its classical flavor.

Raw BAR

FRUTAS DEL MAR

Small - \$29.95 Large - \$49.95

A bounty of select seafood favorites including Gulf Oysters, Steamed Littleneck Clams and our Peel and Eat Shrimp. Served with traditional condiments.

COLOSSAL SHRIMP COCKTAIL

\$14.95

Served peeled with tails on, these oversized treats from the Gulf are served with our own On The Bend cocktail sauce and lemon.

PEEL AND EAT SHRIMP

1/2 lb - \$11.95 1 lb - \$19.95

Our shrimp are poached in an aromatic bouillon lending its signature flavor.

PEEL & EAT SHRIMP (HOT & SPICY)

1/2 lb - \$13.95 1 lb - \$21.95

Served hot. These Gulf Shrimp are enrobed in pure cream butter and dusted with our house made Cajun spice.

CLAMS

1 Dozen (Only) - \$14.95

Steamed clams served ice cold and accompanied by On The Bend cocktail sauce and lemon.

SOUTH PADRE ENSALADA DE CAMARON

10oz Bowl - \$11.95

Gulf Shrimp, avocado and pico de gallo tossed in a spiced gazpacho base. Served with crackers.

GULF OYSTERS ON THE 1/2 SHELL

1/2 Dozen - \$14.95 1 Dozen - \$21.95

Fresh shucked and accompanied with lemon and our signature raspberry mignonette.

Hot SERVINGS

OYSTER ROCKEFELLER

1/2 Dozen - \$16.95 1 Dozen - \$26.95

On The Bend's own recipe ... creamy and tangy all at once with leaf spinach, cheese and crisp oven baked breadcrumb topping.

CLAMS CASINO

1 Dozen (Only) - \$17.95

"Classic" rendition topped with Applewood smoked bacon, cheese and sweet peppers.

Salads

CAESAR SALAD

\$12.95

Crisp chopped romaine tossed in our creamy dressing with oven baked croutons and shredded parmesan cheese.

OTB HOUSE SALAD

\$6.95

A blend of chopped greens with tomato, cucumber and red onion tossed with our signature raspberry vinaigrette.

ADD BLACKENED CHICKEN FOR AN ADDITIONAL \$3.95

ADD BLACKENED TUNA FOR AN ADDITIONAL \$6.95

ADD GULF SHRIMP (6) FOR AN ADDITIONAL \$4.95

Sandwiches

ALL SERVED IN WARM FLAKE-CRUST FRENCH BREAD & "CRUNCH TATERS" (CHIPS)

BLACKENED AHI TUNA \$14.95

Ahi tuna seared to a perfect medium rare, sliced and blended with ripe avocado, Applewood smoked bacon and tossed in an herbed vinaigrette. Delicious!

ANDOUILLE SAUSAGE

\$12.95

Sliced with tasso grilled onions and sharp melted cheddar cheese.

BLACKENED CHICKEN

\$12.95

Signature Cajun spice coating blackened over our choice chicken breast with spicy hot pepper jack cheese.

TUNA MAYO (TINNED TUNA) \$13.95

100% Albacore blended with egg and olives folded into a light creole mayonnaise.

CRAB

\$16.95

Lump crab, crisp celery medallions and shallots with a lemon-y finish.

Kids

ALL SERVED WITH A SOFT DRINK

MAC N CHEESE - \$6.95

HOT DOG AND CHIPS- \$6.95

Desserts

CHEESECAKE - \$6.95

BROWNIE - \$6.95

Signature DRINKS

TRADITIONAL OYSTER SHOOTERS

\$5.95 Each or 4 for \$19.95

A fresh shucked oyster "BOMB".

Our signature shooter has a hint of creole spice and your choice of Don Julio Tequila or Ketel One Vodka

VIEUX CARRE (VU-CAH-RAY) \$12.50

A New Orleans staple! Jack Daniel's Rye Whiskey and Hennessy VS come together in this creation, taken neat or on the rocks. Not for the faint of heart.

CARAMEL MARTINI \$11.50

Smirnoff Vanilla Vodka and banana liqueur, shaken with half and half and caramel is a sweet retreat for your taste buds.

BRANDY CRUSTA \$12.50

Bringing together Hennessy VS, Grand Marnier, and Angostura Bitters with fresh lemon and maraschino liqueur. Everyone is invited to this party!

HURRICANE \$12.50

Your classic Hurricane, a mixture of Captain Morgan White Rum, Myers Dark mixed with grapefruit, cranberry, and OJ with amaretto and grenadine to top it all off.

RAMOS GIN FIZZ \$11.50

Served neat or on the rocks. This concoction brings Tanqueray No. 10 and Grand Marnier together with egg white, half and half, and fresh lemon and lime to provide a refreshing addition to any occasion.

RIVERWALK PUNCH \$12.50

Tanqueray No. 10, Tito's Vodka, Captain Morgan Spiced Rum, and Cointreau Triple Sec make up this signature concoction. Add pineapple and Mint and you've got the perfect Riverwalk refreshment. Cheers!

CADILLAC ROYALE \$12.50

Grand Marnier with a mini bottle of champagne finished with sweet and sours. YUM!

JOHNNIE WALKER STROLL \$12.50

Johnnie Walker Black, Cointreau, lime juice, agave nectar, splashed with cola. Take a stroll!

BLACKBERRY MOJITO \$12.50

Fresh blackberries and mint leaves muddled with fresh lime and Bacardi Limon is a new twist on an old favorite.

OTB OLD FASHION \$12.50

On the Bend's revision of a classic cocktail. Bulleit Bourbon, Grand Marnier, and Angostura Bitters finished with an orange peel garnish.

SAZERAC \$11.50

Bulleit Rye and Absinthe finished with a lemon peel. Cajun favorite!

JALAPENO-CUCUMBER MARGARITA \$11.50

This margarita is refreshing with a little bite. Jose Cuervo Gold, Cointreau, and sweet and sour with jalapeno and cucumber to finish.

CREOLE BACON BLOODY MARY \$10.50

Made with On the Bend's in-house bacon infused vodka, fresh lime, Worcestershire, and Zing Zang. Perfect for lunch OR dinner.

PALOMA \$11.50

Simply delicious. Don Julio Tequila, club soda, with a splash of grapefruit and lime.



BEERS

DRAFT

Modelo Especial (Mexico)	\$6
Hopadillo IPA (Houston, TX)	\$6.50
Breckenridge Vanilla Porter (Breckenridge, CO)	\$6.50

BOTTLED

Coors Light	\$5
Angry Orchard	\$5.50
Blue Moon	\$5.50
Bud Light 16oz	\$5.50
Dos XX	\$5.50
Michelob Ultra 16oz	\$5.50
Shiner Bock	\$5.50

WINES

	GLASS	BTL
Kendall Jackson Chardonnay	\$11.50	\$40
Antinori Santa Cristina Pinot Grigio	\$8.75	\$30
Charles Smith Cabernet Sauvignon	\$11.50	\$40
Meiomi Pinot Noir	\$11.50	\$40
Jean-Luc Colombo Rose	\$10	\$35
Kenwood Cuvee Brut 187ml	\$10	\$65
Piper Heidsieck Brut	\$10	\$65

Drink SPECIALS

EVERYDAY SPECIALS

2pm to 7pm

\$4 Coors Light, \$4 Bud Lite, \$4 Michelob Ultra

\$5 DAILY SHOT SPECIALS

MONDAY'S

Lemon Drops

TUESDAY'S

Red Snapper

WEDNESDAY'S

Dulce Vida PJs

THURSDAY'S

Jack Fire

FRIDAY'S

Crown Apple

SATURDAY'S

Vegas Bomb

SUNDAY'S

Vodka RedBull

Entertainment

EVERY SATURDAY

LIVE BAND

