

Campechana de Mariscos

A refreshing, Mexican-style seafood cocktail made with a special blend of pico de gallo, fire-roasted Anaheim peppers, and diced avocados

Shrimp -or- Crab	18
Campechana Extra (<i>shrimp & crab</i>)	19

SNACKS

Smoked Redfish Dip Served with homemade crackers	14
Redfish Beignets Marinated redfish bites in a seasoned cornmeal breading	14
Shrimp Empanadas (3) Crispy pastries packed with our classic shrimp and creole vegetables	9
Jumbo Lump Crab Cake Oven-baked jumbo lump crab cake with lemon garlic cream sauce	18
Seared Tuna* Served with soy mustard sauce	13
Shrimp Cocktail (5)	19
Mesquite-Grilled Oysters (6) Garlic herb butter, Romano cheese, French bread	20
Raw Gulf Oysters* (<i>half dozen/dozen</i>)	17/30

CHILLED SEAFOOD TOWERS

Gulf oysters, jumbo Gulf shrimp, smoked redfish dip, crab fingers, Campechana Extra

THE PEARL* (<i>serves 2-3</i>)	70
THE GRAND PRIZE* (<i>serves 4-6</i>)	110

SOUPS & SALADS

	CUP	BOWL
Gumbo Shrimp Crab Seafood (<i>shrimp & crab +1.00</i>)	9	16
Blue Crab, Corn, and Poblano Bisque (<i>bacon topper</i>)	9	16
Simple House Spring mix-romaine blend, carrots, tomatoes, croutons, pickled red onion, and choice of dressing		8
Seared Tuna* Seared tuna with soy mustard sauce, house salad mix, avocado, deviled egg, green beans, tomatoes, crispy sweet potatoes, vinaigrette		21
Lady Bird (<i>Add chicken +8.50 or shrimp +10</i>) ^N Spinach-romaine blend with strawberries, candied pecans, goat cheese, and balsamic vinaigrette		15

HOMEMADE DRESSINGS

Ranch, Parmesan Chive, Blue Cheese, Vinaigrette, Balsamic Vinaigrette

COASTAL FRIED PLATTERS

Served with an empanada, garlic bread, and choice of side (asparagus +3).

Gulf Shrimp	26
Stuffed Combo (3) <i>stuffed shrimp, (1) stuffed crab</i>	26
Stuffed Shrimp (5)	27
Stuffed Crab (3)	26
Catfish Fillet	23
Fried Gulf Oysters	36

SEAFOOD PLATTER

A hearty heap of catfish, Gulf shrimp, oysters, stuffed shrimp, and stuffed crab, served with choice of side (asparagus +3).

PO-BOYS & SANDWICHES

Po-boys prepared fried or mesquite-grilled. Served with fries.

Shrimp Po-Boy	18
Catfish Po-Boy	18
Oyster Po-Boy (<i>fried only</i>)	22
The Damn Goode Burger*	15

COMBO PO-BOY

Select (2): Shrimp, Catfish, or fried Oyster.

19

MESQUITE-GRILLED ENTREES

Basted with our signature marinade and grilled over mesquite. Served with an empanada, garlic bread, and choice of side (asparagus +3).

Salmon*	26
Yellowfin Tuna*	33
Gulf Red Snapper	36
Catfish Fillet Con salsa (rojo or verde) and sliced avocado +3	23
Gulf Shrimp Con salsa (rojo or verde) and sliced avocado +3	26
Mesquite Skewer* Served over seafood rice	29

SIGNATURE TOPPER

Charred lemon caper butter with jumbo lump crab

+12

GOODE SIGNATURES

Redfish on the Half Shell Served with an empanada and choice of side (<i>asparagus +3</i>)	35
Crabmeat Fettuccine Jumbo lump crabmeat and fettuccine in garlic Romano cream sauce	32
Laguna Madre Shrimp (5) Jumbo wild-caught Gulf shrimp stuffed with jalapeño and white cheddar, wrapped in bacon and slow-roasted over mesquite, served on a bed of seafood rice	30
Backyard BBQ Chicken Airline chicken breast marinated and basted with a white BBQ sauce and grilled to perfection	24
Seared Filet Mignon* (8oz) Served with choice of side (<i>asparagus +3</i>)	42
Shrimp Etouffée Served with an empanada and seafood rice	23

SIDES & SHAREABLES

Red Beans	7	Hush Puppies ^N	7
Seasonal Vegetable	7	Seafood Rice	7
Grilled Asparagus	9	Onion Rings	7
Sautéed Spinach	9	French Fries	7
Fried Green Tomatoes	7		

Homemade Baked Goodies

Brazos Bottom Pecan Pie ^N	7
Chocolate Cream Pie ^N	7
Margarita Pie	7
Texas Chocolate Sheet Cake ^N	7

GUESTS WITH FOOD ALLERGIES, PLEASE ASK FOR A MANAGER.

^N Contains nuts. *Eating raw or undercooked foods may cause severe illness and even death in persons with liver disease (i.e. alcoholic cirrhosis, hepatitis, etc.), cancer, and other chronic illnesses that weaken the immune system. There may be small bones in some fresh fish. Some wines and maraschino cherries contain sulfites. Some dishes contain bacon (*lucky you*).

Goode Co.™

SEAFOOD



THE GOODE FAMILY, 1953

..... THE STORY BEHIND CAMPECHANA

BACK TO TEXAS

FROM TAMPICO

My mother was a Mexican immigrant, so one of the best parts of our summers was road-tripping from Texas to Tampico to visit more of the family. All seven of us Goode crew would pile into our old station wagon, one my father had ingeniously rigged with a tray of ice, a little lever under the hood, and what had to be magic to get freezing cold air to shoot out of the vents while we cruised down the coastline.

ONE OF OUR FAVORITE STOPS WAS THE BAY OF CAMPECHE.

We'd wander the sun- and salt-swept streets along the water, and little Mexican ladies would pass us paper cones teeming with fresh seafood, Mexican salsa, and sliced avocado—the most delicious thing we'd ever tasted, we swore.

These little seafood delicacies remained among my most vivid memories of the area for years.

So when I finally came to open my seafood restaurant in '86, I took my cue from the Bay of Campeche: "CAMPECHANA" was the first appetizer on our menu (*with a little something extra for Goode measure, and three times the size for Texas*).

TO THIS DAY, CAMPECHANA STILL RANKS AMONG
THE MOST POPULAR DISHES WE SERVE—
the perfect prequel to every seafood dinner... and to any day at the beach.

..... JIM GOODE

founder