196 N CASTELL AVE
NEW BRAUNFELS, TX

McADOO'S
SEAFOOD CO. & OYSTER BAR

APPETIZERS
ask about our selection of OYSTERS ON THE HALF SHELL

McADOO'S SEAFOOD FONDOO 23
shrimp, crawfish, spinach, mushroom, white wine cream sauce, jack cheese, garlic toast

CRAB CAKES 27
pan-fried crab cakes, lemon butter, micro cilantro

CALAMARI 19
spicy marinara sauce

LOBSTER MAC & CHEESE 26
gouda, american, parmesan & jack cheese

SHRIMP COCKTAIL 18
make it *Mexico City* style: avocado, pico, lime, tortilla chips +1

COCONUT SHRIMP 19
sweet asian dipping sauce

CRAWFISH DEVILED EGGS 18
fried crawfish, zydeco butter, paprika, smoked sea salt

NEW ORLEANS BARBECUE SHRIMP 21
new orleans style bbq sauce, garlic bread

SUNDAY BRUNCH

CRAB CAKE EGGS BENEDICT 28
buttermilk pancakes, crab cakes, poached eggs, cajun hollandaise, fried potato strings

SEAFOOD FONDOO OMELETTE 23
our most popular appetizer wrapped in a three egg omelette, sweet potato hash

SALMON CROQUE MADAME 22
multigrain toast, lemon whipped cream cheese, heirloom tomatoes, cured salmon, lemon butter, fried egg, garden salad

TEXAS CREOLE MIGAS 19
scrambled eggs, andouille sausage, tortilla strips, tomatoes, green onions, jalapeño cheese, salsa, red beans, sweet potato hash

CHICKEN & WAFFLES 21
corn meal waffle, hot honey chicken tenders, stone fruit, buttermilk syrup

BANANAS FOSTER FRENCH TOAST 18
brioche french toast, bananas foster sauce, pecans, blackberries, vanilla bean ice cream

HANGER STEAK & EGGS 29
marinated hanger steak, sweet potato hash, harissa, fried eggs

CHICKEN FRIED RIBEYE 32
applewood bacon gravy, garlic mashed potatoes

CAJUN ENCHILADAS 26
shrimp, crawfish, tomatoes, avocado, mixed cheese, cajun cream sauce, red beans & rice

PARMESAN CRUSTED CHICKEN 24
fettuccine, cajun cream sauce, roasted broccoli

CHORIZO CORNBREAD STUFFED QUAIL 28
prosciutto wrapped quail, mango chipotle glaze, local stone grits, harissa

Southern Grits
gouda & marscapone stone ground grits

FIELD GRITS 19
fried poached egg, sautéed greens, harissa, pickled jalapeño

SHINER BOCK SHORT RIB 29
short rib, fried poblanos

SHRIMP & GRITS 28
shrimp, lardon, charred corn, bacon dressing

MAHI MAHI BOUDREAUX 39
shrimp, crawfish, mushrooms, avocado, creamy white wine sauce, dirty rice

SHRIMP & SCALLOP BATON ROUGE 40
seared broccoli, potato medallions, white wine cream sauce

HONEY BALSAMIC SALMON 36
lemon asparagus risotto, sautéed kale

CHILEAN SEABASS 44
crab fried rice, heirloom carrots, pickled mango, soy glaze

SEAFOOD STUFFED FLOUNDER 37
shrimp & seafood stuffing, lemon butter, grilled asparagus

FRIED CATFISH & SHRIMP 29
seasoned fries, hush puppies, green goddess, cocktail & tartar

BREAKFAST HASH
crispy potatoes, poblanos, melted jack cheese, poached egg, hollandaise

SHORT RIB 28
shiner bock short rib, demi-glaze

SPICY CREOLE 27
spicy shrimp & crawfish, tomatoes

SPECIALTY SALADS

SEAFOOD SALAD
gulf shrimp, crab, avocado, pickled radish and red onion, nut granola, white wine vinaigrette, remoulade, manchego cheese, mixed greens
29

CRAB CAKE STACK SALAD
crab cake, jumbo lump crab, avocado, cherry tomatoes, pickled red onions, cucumber, mixed greens, lemon butter
27

SALMON SPINACH SALAD
grilled or blackened salmon, baby spinach, strawberries, candied pecans, bleu cheese crumbles, poppy seed vinaigrette
25

Signature Drinks

BLOODY MARY BAR 16

MIMOSA 9
add chambord topper and raspberries +2

***Mas* MOSA** 25
bottle of champagne with orange juice

SIDE SALADS & GUMBO

WEDGE 14

CAESAR 12

SEAFOOD GUMBO ..... cup 12 bowl 16

LOBSTER BISQUE ..... cup 12 bowl 16

CLAM CHOWDER ..... cup 11 bowl 14

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
If you have a food allergy, please alert your server as not all ingredients are listed on the menu. | fall 2026