



\$55 HRW 2026 DINNER MENU

FIRST COURSE

Shrimp Cocktail* (GF)

6 large (21/25) gulf shrimp and cocktail sauce.

Oysters on the half shell* (GF)

6 fresh shucked oysters served with cocktail sauce and horseradish sauce.

Seafood Gumbo

Cup of dark roux-based soup with gulf shrimp, blue crab claw meat and oysters.

Corn and Crab Bisque

Cup of a creamy blend of fresh-cut sweet corn and jumbo lump crabmeat topped with fresh-cut green onions.

Poblano Soup

Cup of cream-based soup with roasted poblano peppers, jumbo lump crabmeat, Monterey Jack & cheddar cheese and homemade tortilla strips.

Wedge Salad (GF)

Crumbled blue cheese & balsamic vinaigrette, crisp iceberg lettuce, chopped tomatoes, green onions & bacon.

SECOND COURSE

7 oz. Salmon Bianca* (GF)/Chablis Chardonnay 17

Salmon filet rubbed with rosemary & thyme then grilled over oak and hickory, topped w/ Bianca sauce. Served with garlic parmesan toast and asparagus.

Crab Madison/Rombauer Chardonnay 22

A baked delight of jumbo lump crabmeat and green onions sautéed in garlic butter sauce and seasonings topped with parmesan cheese. Served with garlic parmesan toast.

Pasta Jardin (V)

Fettuccine or angel hair pasta topped with alfredo or marinara sauce & grilled veggies. Served w/garlic parmesan toast. (Add grilled chicken breast or grilled shrimp +\$12.95)

Fried Shrimp or Oyster Platter /Albarino Martin Codax 14

6 (21/25) gulf shrimp or 8 gulf oysters fried in peanut oil. Served with onion rings. (Combo platter of 4 shrimp and 6 oysters add \$10)

Red Snapper/Sancerre Delaporte Sauvignon Blanc 22

Fresh Gulf red snapper grilled over oak and hickory, Served with green beans. (Add Kyle's crab topping +\$20 or lemon butter caper sauce +\$5)

Pecan Crusted Red Snapper/Pinot Grigio Santa Margherita 17

Fresh Gulf red snapper dredged in pecan flour and pan-broiled, Served with green beans. (Add Kyle's crab topping \$20 or lemon butter caper sauce +\$5)

8oz. USDA FILET*/Educated Guess Cabernet 18

Grilled over oak and hickory, served with asparagus. (Add jumbo lump crab topping +\$10)

THIRD COURSE

White Chocolate Bread Pudding

Crème Brûlée (add fresh berries of the day +\$3)

Pecan Ball with Chocolate Sauce (add fresh berries of the day +\$3)

Eugene's will donate \$5 to the Houston Food Bank from each \$55 HRW dinner sold.

Food bank will provide 21 meals from this donation. Thank you for dining with us!

Tax & gratuity are not included. (GF) = gluten free, (V) = vegetarian, (VG) = vegan

*Consuming raw or uncooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness