



Great Food • Live Music • Catering

MONDAY-FRIDAY: 11AM-MIDNIGHT

SATURDAY: 4PM-1AM

RICKSONTHESQUARE.COM

Fresh Seafood delivered 3 times weekly

APPETIZERS | SEAFOOD

Grilled Oysters Mediterranean 21.95
garlic, herbs, parmesan

Seared Ahi Tuna 16.95
sesame crusted

Fried Oysters 16.95
gulf, battered, cocktail, tartar

Fried Calamari 13.95
breaded, remoulade

Gulf Oysters on the Half Shell 16.95 / 24.95
cocktail, horseradish

Shrimp Cocktail 11.95
3 jumbo U12, cocktail

Fresh Lump Crab Cocktail 20.95
half avocado, cocktail

Fried/Grilled Shrimp 12.95
3 jumbo U12, breaded, cocktail

Crawfish Beignets 11.95
fried, angel hair, crawfish, remoulade

ENTREE SALADS

Seafood Cobb 19.95
crab, shrimp, crawfish, avocado, egg

Pear & Gorgonzola 11.95
bosc pear, pecans, lemon, olive oil

Greek 11.95
feta, kalamata olives, red bell, capers, onion

Spinach 11.95
bacon, egg, mushroom, hot bacon dressing

Maytag Bleu Wedge 10.95
crumbles, bacon, red onion

Rick's Cobb 14.95
bacon, turkey, egg, avocado, swiss, cheddar

Taco Salad 11.95
beef, avocado, cheddar, tortilla chips, salsa

Caesar 6.95 / 9.95
traditional, shaved fresh parmesan

Fresh Fruit Plate 11.95
seasonal, fresh daily, poppyseed

Garden Salad 5.95 / 8.95
cucumber, radish, carrots, cherub tomatoes

Salad Additions:

Chicken Salad, Tuna Salad 7

Grilled Chicken, Chicken Fried Chicken,
Chicken Fried Steak 9

Grilled Salmon, 3 U12 Shrimp (Boiled, Fried,
or Grilled), Fried Oysters, Lump Crab 11

Ranch, Maytag Bleu, Greek Feta, Ceasar, Thousand
Island, Parmesan Peppercorn, Italian, Poppyseed,
and Hot Bacon

SOUPS

Tequila Chicken 6.95 / 8.95
spicy, tomato base

Tenderloin Beef Vegetable 6.95 / 8.95
potato, corn, green bean

Seafood Gumbo 8.95 / 11.95
shrimp, crawfish, redfish, crab

Gigi's Chili 6.95 / 8.95
cheese, onions

Cornbread 3.25

"There is a risk associated with consuming raw oysters or any other raw protein. If you have any chronic illness of the liver, stomach, or blood, or have any immune disorder, you are at greater risk of illness from raw oysters, so you should eat them fully cooked." Prices subject to change without notice.

STEAKS

sterling silver angus grilled at 1800°

Filet Mignon
5oz 32.95 | 8oz 44.95

Rib Eye
13oz 37.95 | 16oz 44.95
above steaks served with 2 sides

Filet Oscar 47.95
lump crab, mashed, asparagus

Filet Au Poivre 45.95
green peppercorn, cognac, mashed, asparagus

Crawfish Stuffed Filet 47.95
fresh pesto, angel hair

As featured on the Food Network

SEAFOOD

Grilled Salmon 8oz 19.95

Grilled Redfish 8oz 28.95

Caramelized Sea Bass 8oz 40.95

Jumbo U12 Shrimp (5) grilled or fried 21.95

Lobster Tail 8-10oz 42.95
above seafood served with 2 sides

Sauces 4.95

Hollandaise • Bearnaise • Au Poivre •
Southwest w/ Crawfish • Mushroom

Toppings 10.95

Lump Crab • Crawfish •
Grilled Shrimp

BURGERS

housemade chips
dressed with lettuce, tomato & pickle
8oz certified angus, add fries 3

Rick's Classic Cheeseburger 13.95
brioche, cheddar

Bacon Bleu 15.95
brioche, applewood smoked bacon, Maytag Bleu

California Burger 15.95
wheat, swiss, avocado, grilled onions, mushrooms

Hawaiian Burger 15.95
brioche, grilled fresh pineapple, provolone, secret sauce

Texas Burger 15.95
brioche, provolone cheese, grilled jalapeños & onions,
housemade chili

SANDWICHES

housemade chips, add fries 3

Shaved Rib Eye ** 17.95
8oz, brioche, au jus, provolone

Rick's Loaded Hotdog 7.95
chili, cheese, onions, sweet relish, mustard, kraut upon request

Pulled Smoked Pork ** 12.95
8oz, brioche, piled high, grilled onion

Club 14.95
traditional, bacon, turkey, cheeses, dressed

BLT 12.95
half pound bacon, traditional, dressed

Smoked Turkey & Swiss** 13.95
brioche, dressed, add bacon 2

Grilled Chicken & Swiss 13.95
brioche, honey mustard, dressed

Reuben** 14.95
rye, pastrami, swiss, kraut, 1,000 island

Chicken or Tuna Salad** 11.95
brioche, dressed

Soup & Half Sandwich 15.95
(**available for soup & half sand)

DAILY LUNCH SPECIALS 13.95

Monday: Fried Chicken 2 sides

Tuesday: Meatloaf 2 sides

Wednesday: Gigi's Choice

Thursday: Pot Roast garden salad

Friday: Fried Catfish 2 sides

RICK'S BIG STREET TACOS 7.25

side of rice with corn and poblano

Tenderloin, Smoked Pork or Voodoo Chicken
tobacco onions, cheddar, cilantro,
jalapeño honey sauce

Redfish
shredded cabbage & carrots, dill sauce

Grilled Shrimp
shredded cabbage & carrots, sriracha-tarter sauce

APPETIZERS

Rick's Wings 12.95
8 wings, carrots, celery, ranch/bleu cheese/bbq/hot

Grilled Texas Bites 12.95
chicken, jalapeño slice, wrapped in bacon

Mezze Platter 14.95
tabouli, hummus, olive topenade, cucumbers in
yogurt, fire-roasted red peppers, greek black olives

Voodoo Nachos 13.95
beef or chicken, jack cheese, mango pico

Smoked Pork Quesadillas 11.95
house-smoked, jack cheese, mango pico
chicken or shrimp available

Deviled Eggs 9.95
6 each, paprika

Gorgonzola Wontons 9.95
bleu cheese

Hummus & Pita 9.95
traditional

Stuffed Jalapeños 11.95
house-made, chicken, cheese, ranch

Fried Mushrooms 11.95
breaded, ranch

Fried Chicken Nuggets 11.95
hand-cut bites, honey mustard

Fried Combination 12.95
jalapeños, chicken, mushrooms, honey mustard, ranch

PASTA & CHICKEN

Penne Ala Vodka 22.95
shrimp or chicken, parmesan, bacon, onion,
heavy cream

Fettuccine Alfredo 22.95
shrimp, chicken, salmon or grilled vegetables

Lobster Alfredo 42.95

Pan Fried Garlic Chicken 22.95
roasted garlic, heavy cream, 2 sides

DOWN HOME 2 sides

Chicken Fried Steak • Chicken Fried Chicken
Grilled Chicken 15.95

Grilled or Chicken Fried Pork Chop 17.95
12oz bone in Duroc Chop

Fried Catfish 16.95 coleslaw & hushpuppies

SIDES 4.25

Sauteed Squash	Grilled Vegetables
Italian Cut Green Beans	Mac & Cheese
Potato Gratin	Turnip Greens
Steak Fries	Mashed Potatoes/Gravy
Fried Okra	Onion Rings
Purple Hull Peas	Buttered Corn
Rice with Corn & Poblano	

DESSERTS

White Chocolate Bread Pudding 9.95

Gigi's Banana Pudding 8.95

Peach Cobbler 8.95

Mascarpone Cheesecake 9.95

Key Lime Pie 9.95

Prices subject to change

WINE BY THE GLASS / BOTTLE

CHARDONNAY

Concha y Toro, Central Valley, Chile - 7. / 25.
Kendall-Jackson, Sonoma, California - 10. / 35.
La Crema, Sonoma, California - 14. / 48.
Rombauer, Carneros, California - 22. / 80.

SAUVIGNON BLANC

San Simeon, Paso Robles, California - 10. / 40.

OTHER WHITES

Pacific Rim, Riesling, Washington - 10. / 40.
Sutter Home, Moscato, California - 7. / 25.
Cavit Pinot Grigio, Italy - 7. / 25.
Santa Margherita Pinot Grigio, Italy - 16. / 55.
Caymus Conundrum, California - 10. / 35.
Lorenz V Grüner Veltliner Austria - 12. / 40.

WHITE ZINFANDEL

Sutter Home White Zinfandel, California - 7. / 25.

SPARKLING WINE AND CHAMPAGNE

Korbel Brut, 187ml/750ml - 10. / 37.
Maschio Brut Prosecco Vazzola, Italy, 187ml - 8.
Nicholis Feuillatte Brut Champagne 187ml France - 25.
Nicholis Feuillatte Brut Rosé Champagne 187ml France - 25.
Veuve Clicquot Brut Champagne - 95.
Dom Perignon Brut Champagne - 325.

MERLOT

Decoy Merlot Sonoma, California - 12. / 45.

CABERNET SAUVIGNON

Liberty School, Paso Robles, California - 10. / 35.
Decoy, Sonoma, California - 15. / 55.
Shafer One Point Five, Stag's Leap District, California - 150.
Silver Oak, Alexander Valley, California - 130.
Château Montelena Estate, Napa Valley, California - 115.

PINOT NOIR

Bread & Butter, California - 10. / 35.
La Crema, Sonoma Coast, California - 16. / 55.

ROSE

Rose Gold, France - 13. / 45.

MALBEC

Caymus Red Schooner, Mendoza, Argentina - 18. / 70.
Layer Cake, Malbec, Mendoza, Argentina - 12. / 45.

OTHER REDS

Concha y Toro (Cabernet/Merlot), Central Valley, Chile - 7. / 25.
Llano Sweet Red, Texas - 7. / 25.
Ruffino Chianti, Italy - 8. / 30.
Ruffino Riserva Ducale Chianti Classico, Italy - 55.
The Prisoner, Napa Valley, California - 25. / 80.

PORT

Fonseca, Portugal - 10.
Taylor Fladgate 20 yr Tawny, Portugal / Snifter - 20.

SELECT BOURBON | WHISKEY

Basil Hayden - 12.
Woodford's Reserve - 11.
Woodford's Double Oak - 15.
Angel's Envy - 14.
Ejilah Craig - 10.
Blanton's - 25.
Bulleit - 9.
Knob Creek - 10.
Maker's Mark - 9.
Old Forester - 7.
TX Blended - 10.
Weller 12 - 14.
Bulleit Rye - 9.
Rittenhouse Rye - 8.

SELECT SCOTCH | IRISH

Dewar's White Label - 8.
Johnnie Walker Black - 10.
Glenlivet - 12.
Balvenie 12 - 18.
Balvenie Caribbean Cask - 20.
Macallan 12 - 20.
Macallan 18 - 60.
Jameson - 8.
Yellow Spot - 26.

SELECT RUM

Don Q - 7.
Smith & Cross - 9.
Pampero - 10.
Mount Gay - 7.
Flor De Cana - 10.
Myers Dark - 7.
Gosling's Black Seal - 7.

SELECT VODKA

Tito's - 8.
Ketel One - 8.
Deep Eddy Grapefruit - 8.
Deep Eddy Lemon - 8.
Belvedere - 10.
Chopin - 10.
Grey Goose - 9.
Ciroc - 10.

SELECT GIN

Bombay Sapphire - 8.
Tanqueray - 8.
Tanqueray Rangpur - 8.
Hendricks - 9.
Botanist - 12.
Barr Hill - 10.
Monkey 47 - 18.

RESERVE TEQUILA

Patrón Silver - 12.
Herradura Añejo - 14.
Don Julio Silver - 13.
Don Julio Añejo - 15.
Don Julio Reposado - 15.
Don Julio 1942 - 30.
Clase Azul - 35.
Riazul - 14.
El Jimador Reposado - 8.
Salsa Hornitos Reposado - 15.
Casamigas Reposado - 15.
Del Maguey "Vida" Mezcal - 10.
Caravedo Pisco - 12.

DOMESTIC BEER

Bud Light - 4.75
Coors Light - 4.75
Miller Lite - 4.75
Bud - 4.75
Coors Banquet - 4.75
Michelob Ultra - 5.65
Blue Moon - 6.25
Sierra Nevada - 6.50
O'Douls NA - 5.
Angry Orchard Crisp Apple - 7.25

TEXAS BEER

Deep Ellum IPA - 7.
Deep Ellum Dallas Blonde - 7.
Revolver Blood & Honey - 7.
Shiner Bock - 6.25
Daddy's Juice Box - 9.

IMPORT BEER

Corona - 6.25
Dos XX Special Lager - 6.50
Guinness - 7.
Heineken - 6.50
Modelo Especial - 6.50
Negra Modelo - 6.50
Stella Artois - 6.50
Pacífico - 6.50

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