



Great Food • Live Music • Catering

MONDAY-FRIDAY: 11AM-MIDNIGHT

SATURDAY: 4PM-1AM

WWW.RIX.COM

Fresh Seafood delivered 3 times weekly

APPETIZERS | SEAFOOD

Grilled Oysters Mediterranean 19.95
garlic, herbs, parmesan

Seared Ahi Tuna 15.95
sesame crusted

Fried Oysters 15.95
gulf, battered, cocktail, tartar

Fried Calamari 12.95
breaded, remoulade

Gulf Oysters on the Half Shell 15.95 / 23.95
cocktail, horseradish

Shrimp Cocktail 10.95
3 jumbo U12, cocktail

Fresh Lump Crab Cocktail 20.95
half avocado, cocktail

Fried/Grilled Shrimp 11.95
3 jumbo U12, breaded, cocktail

Crawfish Beignets 11.95
fried, angel hair, crawfish, remoulade

ENTREE SALADS

Seafood Cobb 18.95
crab, shrimp, crawfish, avocado, egg

Pear & Gorgonzola 10.95
bosc pear, pecans, lemon, olive oil

Greek 10.95
feta, kalamata olives, red bell, capers, onion

Spinach 10.95
bacon, egg, mushroom, hot bacon dressing

Maytag Bleu Wedge 9.95
crumbles, bacon, red onion

Rick's Cobb 13.95
bacon, turkey, egg, avocado, swiss, cheddar

Taco Salad 10.95
beef, avocado, cheddar, tortilla chips, salsa

Caesar 5.95 / 8.95
traditional, shaved fresh parmesan

Fresh Fruit Plate 9.95
seasonal, fresh daily, poppyseed

Garden Salad 4.95 / 7.95
cucumber, radish, carrots, cherub tomatoes

Salad Additions:

Chicken Salad, Tuna Salad 6

Grilled Chicken, Chicken Fried Chicken,
Chicken Fried Steak 8

Grilled Salmon, 3 U12 Shrimp (Boiled, Fried,
or Grilled), Fried Oysters, Lump Crab 10

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

SOUPS

Tequila Chicken 5.95 / 7.95
spicy, tomato base

Tenderloin Beef Vegetable 5.95 / 7.95
potato, corn, green bean

Seafood Gumbo 7.95 / 10.95
shrimp, crawfish, redfish, crab

Gigi's Chili 5.95 / 7.95
cheese, onions

Cornbread 2.95

"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 31.95 | 8oz 43.95

Rib Eye
13oz 36.95 | 16oz 43.95
above steaks served with 2 sides

Filet Oscar 46.95
lump crab, mashed, asparagus

Filet Au Poivre 44.95
green peppercorn, cognac, mashed, asparagus

Crawfish Stuffed Filet 46.95
fresh pesto, angel hair

As featured on the Food Network

SEAFOOD

Grilled Salmon 8oz 18.95

Grilled Redfish 8oz 27.95

Caramelized Sea Bass 8oz 39.95

Jumbo U12 Shrimp (5) grilled or fried 20.95

Lobster Tail 8-10oz 40.95
above seafood served with 2 sides

Sauces 4.95

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

Toppings 9.95

Lump Crab • Crawfish •
Grilled Shrimp

BURGERS

housemade chips
dressed with lettuce, tomato & pickle
8oz certified angus, add fries 2.75

Rick's Classic Cheeseburger 12.95
brioche, cheddar

Bacon Bleu 14.95
brioche, applewood smoked bacon, Maytag Bleu

California Burger 14.95
wheat, swiss, avocado, grilled onions, mushrooms

Hawaiian Burger 14.95
brioche, grilled fresh pineapple, provolone, secret sauce

Texas Burger 14.95
brioche, provolone cheese, grilled jalapeños & onions,
housemade chili

SANDWICHES housemade chips, add fries 2.75

Shaved Rib Eye ** 15.95
8oz, brioche, au jus, provolone

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

Pulled Smoked Pork ** 11.95
8oz, brioche, piled high, grilled onion

Club 13.95
traditional, bacon, turkey, cheeses, dressed

BLT 11.95
half pound bacon, traditional, dressed

Smoked Turkey & Swiss** 11.95
brioche, dressed, add bacon 2

Grilled Chicken & Swiss 11.95
brioche, honey mustard, dressed

Reuben** 13.95
rye, pastrami, swiss, kraut, 1,000 island

Chicken or Tuna Salad** 10.95
brioche, dressed

Soup & Half Sandwich 13.95
Add 2 for gumbo
(**available for soup & half sand)

DAILY LUNCH SPECIALS 12.95

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 6.95

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 11.95
chicken, jalapeño slice, wrapped in bacon

Mezze Platter 13.95
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 10.95
house-smoked, jack cheese, mango pico
chicken or shrimp available

Deviled Eggs 8.95
6 each, paprika

Gorgonzola Wontons 9.95
bleu cheese

Hummus & Pita 9.95
traditional

Stuffed Jalapeños 10.95
house-made, chicken, cheese, ranch

Fried Mushrooms 9.95
breaded, ranch

Fried Chicken Nuggets 10.95
hand-cut bites, honey mustard

Fried Combination 10.95
jalapeños, chicken, mushrooms, honey mustard, ranch

PASTA & CHICKEN

Penne Ala Vodka 21.95
shrimp or chicken, parmesan, bacon, onion,
heavy cream

Fettuccine Alfredo 21.95
shrimp, chicken, salmon or grilled vegetables

Lobster Alfredo 39.95

Pan Fried Garlic Chicken 21.95
roasted garlic, heavy cream, 2 sides

DOWN HOME 2 sides

Chicken Fried Steak • Chicken Fried Chicken
Grilled Chicken 14.95

Grilled or Chicken Fried Pork Chop 16.95
12oz bone in Duroc Chop

Fried Catfish 15.95 coleslaw & hushpuppies

SIDES 3.95

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 8.95

Gigi's Banana Pudding 7.95

Peach Cobbler 7.95

Mascarpone Cheesecake 8.95

Key Lime Pie 8.95

WINE BY THE GLASS / BOTTLE

CHARDONNAY

Concha y Toro, Central Valley, Chile - 7. / 25.
Kendall-Jackson, Sonoma, California - 10. / 30.
La Crema, Sonoma, California - 13. / 44.
Rombauer, Carneros, California - 20. / 75.

SAUVIGNON BLANC

Château Ste. Michelle, Columbia Valley, Washington - 8. / 30.
San Simeon, Paso Robles, California - 10. / 40.

OTHER WHITES

Château Ste. Michelle, Riesling, Washington - 8. / 30.
Sutter Home, Moscato, California - 7. / 25.
Cavit Pinot Grigio, Italy - 7. / 25.
Santa Margherita Pinot Grigio, Italy - 16. / 50.
Caymus Conundrum, California - 10. / 35.
Lorenz V Grüner Veltliner Austria - 10. / 35.

WHITE ZINFANDEL

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

SPARKLING WINE AND CHAMPAGNE

Korbel Brut, 187ml/750ml - 10. / 35.
Maschio Brut Prosecco Vazzola, Italy, 187ml - 8.
Nicholis Feuillatte Brut Champagne 187ml France - 20.
Nicholis Feuillatte Brut Rosé Champagne 187ml France - 20.
Lallier Champagne - 60.
Veuve Clicquot Brut Champagne - 95.
Dom Perignon Brut Champagne - 295.

MERLOT

Decoy Merlot Sonoma, California - 11. / 40.

CABERNET SAUVIGNON

Liberty School, Paso Robles, California - 10. / 35.
Decoy, Sonoma, California - 15. / 50.
Stag's Leap, Napa, California - 60.
Shafer One Point Five, Stag's Leap District, California - 140.
Stag's Leap Artemis, Napa Valley, California - 105.
Silver Oak, Alexander Valley, California - 120.
Château Montelena Estate, Napa Valley, California - 110.

PINOT NOIR

Bread & Butter, California - 8. / 30.
La Crema, Sonoma Coast, California - 15. / 45.

ROSE

Rose Gold, France - 12. / 40.

MALBEC

Caymus Red Schooner, Mendoza, Argentina - 16. / 65.
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.
Stag's Leap Red Blend, Napa, California - 60.
Ruffino Chianti, Italy - 8. / 30.
Ruffino Riserva Ducale Chianti Classico, Italy - 55.
Banfi Brunello, Italy - 95.
The Prisoner, Napa Valley, California - 25. / 75.

PORT

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

SELECT BOURBON | WHISKY

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 - 12.
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 - 18.
Macallan 12 - 18.
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.
Clement Creole Shrub - 9.
Myers Dark - 7.
Gosling's Black Seal - 7.

SELECT VODKA

Tito's - 8.
Ketel One - 7.
Deep Eddy Grapefruit - 7.
Deep Eddy Lemon - 7.
Belvedere - 9.
Chopin - 9.
Grey Goose - 9.
Ciroc - 9.

SELECT GIN

Bombay Sapphire - 7.
Tanqueray - 7.
Tanqueray Rangpur - 7.
Hendricks - 8.
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 1942 - 30.
Clase Azul - 35.
Riazul - 14.
Del Maguey "Vida" Mezcal - 10.
Caravedo Pisco - 12.

DOMESTIC BEER

Bud Light - 4.60
Coors Light - 4.60
Miller Lite - 4.60
Bud - 4.60
Coors Banquet - 4.60
Michelob Ultra - 5.50
Blue Moon - 6.
Sierra Nevada - 5.50
O'Douls NA - 4.
Angry Orchard Crisp Apple - 7.

TEXAS BEER

Deep Ellum IPA - 7.
Deep Ellum Dallas Blonde - 7.
Revolver Blood & Honey - 7.
Shiner Bock - 6.
Daddy's Juice Box - 8.

IMPORT BEER

Corona - 6.
Dos XX Special Lager - 6.50
Guinness - 7.
Heineken - 6.
Modelo Especial - 6.50
Negra Modelo - 6.50
Newcastle - 7.
Stella Artois - 6.50
Pacifico - 6.50

Like Us on



https://www.facebook.com/pages/Ricks-On-The-Square/289360877812233