

Rick's

on the Square

Est. 1992

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** 22.95
garlic, herbs, parmesan
- Seared Ahi Tuna** 17.95
sesame crusted
- Fried Oysters** 16.95
gulf, battered, cocktail, tartar
- Fried Calamari** 13.95
breaded, remoulade
- Gulf Oysters on the Half Shell** 17.95 / 25.95
cocktail, horseradish
- Shrimp Cocktail** 12.95
3 jumbo U12, cocktail
- Fresh Lump Crab Cocktail** 21.95
half avocado, cocktail
- Fried/Grilled Shrimp** 13.95
3 jumbo U12, breaded, cocktail
- Crawfish Beignets** 12.95
fried, angel hair, crawfish, remoulade

ENTREE SALADS

- Seafood Cobb** 19.95
crab, shrimp, crawfish, avocado, egg
- Pear & Gorgonzola** 12.95
bosc pear, pecans, lemon, olive oil
- Greek** 12.95
feta, kalamata olives, red bell, capers, onion
- Spinach** 12.95
bacon, egg, mushroom, hot bacon dressing
- Maytag Bleu Wedge** 10.95
crumbles, bacon, red onion
- Rick's Cobb** 15.95
bacon, turkey, egg, avocado, swiss, cheddar
- Taco Salad** 12.95
beef, avocado, cheddar, tortilla chips, salsa
- Caesar** 6.95 / 9.95
traditional, shaved fresh parmesan
- Fresh Fruit Plate** 12.95
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, U12 Shrimp 3 (Boiled, Fried, or Grilled), Fried Oysters, Lump Crab 12

Ranch, Maytag Bleu, Greek Feta, Caesar, 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

Prices subject to change

"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

1855 angus grilled at 1800°

- Filet Mignon** 2 sides
5oz 34.95 | 8oz 46.95
- Rib Eye** 2 sides
13oz 39.95 | 16oz 46.95
- Filet Oscar** 49.95
lump crab, mashed, asparagus
- Filet Au Poivre** 47.95
green peppercorn, cognac, mashed, asparagus
- Crawfish Stuffed Filet** 49.95
fresh pesto, angel hair

As featured on the Food Network

SEAFOOD 2 sides

- Grilled Salmon** 8oz 19.95
- Grilled Redfish** 8oz 28.95
- Caramelized Sea Bass** 8oz 43.95
- Jumbo U12 Shrimp (5)** grilled or fried 22.95
- Lobster Tail** 8-10oz 45.95

Sauces 4.95

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

Toppings 11.95

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**** 13.95
8oz, brioche, piled high, grilled onion
- Club** 15.95
traditional, bacon, turkey, swiss, cheddar, dressed
- BLT** 13.95
half pound applewood smoked bacon, dressed
- Smoked Turkey & Swiss**** 13.95
brioche, dressed, add bacon 2
- Grilled Chicken & Swiss** 13.95
brioche, honey mustard, dressed
- Reuben**** 15.95
rye, pastrami, swiss, kraut, 1,000 island
- Chicken or Tuna Salad**** 11.95
brioche, dressed
- Soup & Half Sandwich** 15.95
Gumbo add 3 (**available for soup & half sand)

DAILY LUNCH SPECIALS 14.95

- 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** 13.95
8 wings, carrots, celery, ranch/bleu cheese/bbq/hot
- Grilled Texas Bites** 13.95
chicken, jalapeño slice, wrapped in bacon
- Mezze Platter** 15.95
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** 12.95
hand-cut bites, honey mustard
- Fried Combination** 12.95
jalapeños, chicken, mushrooms, honey mustard, ranch

PASTA & CHICKEN

- Penne Ala Vodka** 23.95
shrimp or chicken, parmesan, bacon, onion, heavy cream
- Fettuccine Alfredo** 23.95
shrimp, chicken, salmon or grilled vegetables
- Lobster Alfredo** 45.95
- Pan Fried Garlic Chicken** 23.95
roasted garlic, heavy cream, 2 sides

DOWN HOME 2 sides

- Chicken Fried Steak • Chicken Fried Chicken**
Grilled Chicken 16.95
- Grilled or Chicken Fried Pork Chop** 18.95
12oz bone in Duroc Chop
- Fried Catfish** 17.95 coleslaw & hushpuppies

Sides 4.50

- | | |
|--------------------------|-----------------------|
| 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** 10.95
- Gigi's Banana Pudding** 8.95
- Peach Cobbler** 8.95
- Mascarpone Cheesecake** 9.95
- Key Lime Pie** 9.95
- Vanilla Ice Cream** 3.95

WINE BY THE GLASS / BOTTLE

CHARDONNAY

Concha y Toro, Central Valley, Chile - 7. / 25.
Kendall-Jackson, Sonoma, California - 10. / 38.
La Crema, Sonoma, California - 14. / 50.
Rombauer, Carneros, California - 24. / 90.

SAUVIGNON BLANC

San Simeon, Paso Robles, California - 11. / 40.

OTHER WHITES

Schmitt Sohne, Riesling, Germany - 9. / 30.
Sutter Home, Moscato, California - 7. / 25.
Cavit Pinot Grigio, Italy - 8. / 30.
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. / 40.
Maschio Brut Prosecco Vazzola, Italy, 187ml - 8.
Nicholis Feuillatte Brut Champagne 187ml France - 25.
Nicholis Feuillatte Brut Rosé Champagne 187ml France - 27.
Veuve Clicquot Brut Champagne - 110.
Dom Perignon Brut Champagne - 350.

MERLOT

Decoy Merlot Sonoma, California - 13. / 50.

CABERNET SAUVIGNON

Liberty School, Paso Robles, California - 10. / 37.
Decoy, Sonoma, California - 15. / 55.
Shafer One Point Five, Stag's Leap District, California - 155.
Silver Oak, Alexander Valley, California - 130.
Château Montelena Estate, Napa Valley, California - 115.

PINOT NOIR

Bread & Butter, California - 10. / 37.
La Crema, Sonoma Coast, California - 17. / 65.

ROSE

Rose Gold, France - 13. / 48.

MALBEC

Caymus Red Schooner, Mendoza, Argentina - 20. / 75.
Layer Cake, Malbec, Mendoza, Argentina - 13. / 48.

OTHER REDS

Concha y Toro (Cabernet/Merlot), Central Valley, Chile - 7. / 25.
Llano Sweet Red, Texas - 7. / 25.
Ruffino Chianti, Italy - 10. / 35.
Ruffino Riserva Ducale Chianti Classico, Italy - 60.
The Prisoner, Napa Valley, California - 25. / 85.

PORT

Fonseca, Portugal - 11.
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.
Buffalo Trace - 8.
TX Blended - 10.
Weller 12 - 16.
Bulleit Rye - 9.
Rittenhouse Rye - 8.

SELECT SCOTCH | IRISH

Dewar's White Label - 8.
Johnnie Walker Black - 10.
Glenlivet - 14.
Balvenie 12 - 18.
Balvenie Caribbean Cask - 20.
Macallan 12 - 22.
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 - 13.
Herradura Añejo - 14.
Don Julio Silver - 13.
Don Julio Añejo - 15.
Don Julio Reposado - 15.
Don Julio 1942 - 35.
Clase Azul - 35.
Riazul - 15.
El Jimador Reposado - 8.
Salsa Hornitos Reposado - 12.
Casamigas Reposado - 15.
Del Maguey "Vida" Mezcal - 10.
Caravedo Pisco - 12.

DOMESTIC BEER

Bud Light - 4.95
Coors Light - 4.95
Miller Lite - 4.95
Bud - 4.95
Coors Banquet - 4.95
Michelob Ultra - 5.75
Blue Moon - 6.50
Sierra Nevada - 6.75
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 - 6.50
Daddy's Juice Box - 9.

IMPORT BEER

Corona - 6.50
Dos XX Special Lager - 6.75
Guinness - 7.
Heineken - 6.75
Modelo Especial - 6.75
Negra Modelo - 6.75
Stella Artois - 6.75
Pacífico - 6.75

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