

APPETIZERS

FRIED ALLIGATOR

Served with house made cajun remoulade. 13.95

FLAMES CALAMARI

Served with house made marinara sauce. 13.95

CAJUN FRIED TRIO

Fried shrimp, fried crawfish, fried jalapenos. Served with your choice of Cocktail, cajun remoulade, or ranch. 14.95

SEAFOOD SAMPLER

Seafood cake, fried shrimp, fried calamari. 16.95

MEXICAN SHRIMP COCKTAIL 15.95

SCALLOPS A LA PESTO

Pan seared and drizzled with a house made pesto sauce. 15.95

FRIED PICKLES AND/OR FRIED JALAPENOS

Served with Ranch. 9.95

SEAFOOD QUESO DIP

With house made chips. 10.95

FLAMES SEAFOOD CAKES

Shrimp and crab served with a lemon butter caper sauce topped with potato laces. 16.95



STEAKS

Served with choice of two sides

8 OZ FILET MIGNON 31.95

16 OZ ANGUS RIBEYE 31.95

10 OZ SIRLOIN STEAK 22.95

ADD 4 OZ COLDWATER LOBSTER TAIL +14.95
ADD GRILLED SHRIMP +8

FRESH OYSTERS

All oyster products are Market Price

OYSTERS ROCKEFELLER

Fresh Gulf oysters baked with bacon, spinach and parmesan cheese.

CHARGRILLED OYSTERS

Fresh Gulf oysters chargrilled in delectable butter sauce.

RAW ON THE HALF SHELL

Cold and delicious Gulf coast oysters.

OYSTER TRIO

This is a flavorful trip around the globe highlighting your favorite destinations! A dozen Mexican, Asian, and Cajun inspired oysters.

SALADS

TEXICAN LAYERED TORTILLA SALAD

Grilled chicken, house made tortilla bowl loaded with iceberg lettuce, black beans, corn, cucumber, tomatoes, olives, red onion, avocado, cojita, cilantro, drizzled with Chipotle Ranch Dressing. 12.95

CHICKEN CAESAR SALAD

Grilled Chicken, crisp chilled Romaine lettuce, Caesar dressing, parmesan cheese, croutons. 12.95

FLAMES COBB SALAD

Crisp chilled greens topped with chopped bacon, avocado, blue cheese crumbles, tomatoes. 14.95

HOUSE SALAD

Crisp chilled greens, tomatoes, cucumbers, shredded cheese. 5.95

FLAMES CAJUN SALAD

Fried shrimp, crawfish tails and fried fresh jalapenos, tomatoes, bacon, avocados, and boiled egg, served with house made remoulade and buttermilk ranch. 18.95

SOUPS!

Cup 6.95 • Bowl 8.95

SEAFOOD GUMBO

Flames version of this Cajun classic, a customer favorite!

LOBSTER BISQUE

You don't want to miss this velvety lobster bisque.

SOUP OF THE DAY

Check with your server for today's featured soup.

BURGERS

Cooked to your preferred temp! All burgers are a 1/2 lb of angus beef on a toasted brioche bun.

FLAMES CLASSIC

Cheddar, tomatoes, lettuce, pickles, onions & fries. 11.95

THE FLAMES BLUE

Grilled jalapenos, crisp bacon, blue cheese crumbles with a drizzle of honey buffalo sauce lettuce tomatoes and onion with fries. 12.49

FLAMES COWBOY BURGER

Grilled, topped with cheddar, Sweet Baby Ray's BBQ sauce, crisp bacon, onion straws, lettuce, pickles, tomatoes, and onion with fries. 12.49

FLAMES SWEET FIRE BURGER

Topped with bubbling Gouda cheese, candied jalapeno slices, blackberry preserves lettuce, tomato, and onion with fries. 12.49

TACOS

Served with Dirty Rice

TACO TRIO

Choice of grilled or fried tilapia, carnitas, or Bang Bang shrimp. 14.95

MAHI TACOS

Two grilled mahi-mahi tacos drizzled with a lime cilantro cream sauce with shredded cabbage and pico de gallo. 15.95

SANDWICHES

SANTA FE CHICKEN SANDWICH

Grilled chicken breast, bacon, bell peppers, onions, pepper jack cheese, with fries. 11.95

FLAMES FAMOUS PO'BOYS

Fried shrimp, fried oysters or alligator (+3), with remoulade sauce and fries. 13.95

SMOKED REUBEN SANDWICH

Pit smoked corned beef, Swiss cheese, sauerkraut and dressing, with fries. 13.49

CHICKEN

CHICKEN TENDERS

Fried golden and crispy, with hushpuppies and fries. 11.95

GRILLED CHICKEN

Served with your choice of two sides. 14.95

SHRIMP & CRAB STUFFED CHICKEN

Topped with jalapeno cream sauce and your choice of two sides. 16.95

CHICKEN KABOBS

Two skewers of grilled chicken breasts loaded with vegetables on a bed of dirty rice. 14.95

CHICKEN FRIED!

CHICKEN FRIED STEAK

Beef cutlet, mashed potatoes, gravy and corn. 15.95

CHICKEN FRIED CHICKEN

Scratch made fried chicken breast, mashed potatoes, gravy and corn. 13.95

STACKS

Served with tortilla chips 16.95

POKE TUNA STACK

Rice, mango relish, avocado.

MAHI CEVICE STACK

Rice, mango relish, avocado.

SMOKED SALMON

Cream cheese, dill, onion, mango relish, red onion, capers and avocado.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - split plate fee \$2 -

LUNCH SPECIALS

SERVED DAILY FROM 11AM TO 3PM
add a salad for 1.95

BACON WRAPPED SHRIMP

(5) Served with jalapeno cheese grits & bbq sauce. 14.95

GRILLED OR BLACKENED SALMON

5-6 oz salmon served with fresh steamed broccoli. 13.95

CHICKEN TENDERS

Served w/fries. 11.95

FISH & CHIPS

(2) Hand battered fresh deep water cod filets fried to a golden crisp, with tartar sauce and fries. 13.95

CHICKEN KABOBS

Skewers of juice marinated grilled chicken and vegetables, on seasoned rice. 11.95

CATFISH BASKET

Served with hushpuppies, cole slaw and fries. 12.95

SHRIMP BASKET

(5) Hand breaded shrimp fried golden brown, hushpuppies, cole slaw and fries. 10.95

SOUP & SALAD

Bowl of soup and house salad.
Ask for daily selection. 9.95

DESSERTS

DECADENT CHOCOLATE MOUSSE CAKE

BREAD PUDDING

House made with hot buttered rum sauce

FLAMES CLASSIC BANANA PUDDING

A Texas Favorite!

COLOSSAL NEW YORK CHEESECAKE

With strawberry topping

KEY LIME TRES LECHES

Imagine a margarita and Tres Leches cake colliding together!

WEEKLY DESSERT SPECIAL

Ask your server.

KIDS

Ages 12 and under. All kids meals are served with fries and a drink 5.95

GRILLED CHEESE | CHICKEN BITES POPCORN SHRIMP

QR CODE

QR CODE

TWO LOCATIONS!

1917 Martin Dr, Weatherford
1030 E Hwy 377, Granbury

FLAMES SEAFOOD JUMBLES!

Best backyard boil you've ever had!

4 oz split Coldwater lobster tail, 1 lb. shrimp, sausage, potatoes and corn plus your choice of:

SNOW CRAB OR WHOLE MAINE LOBSTER

Comes with side salad. Market price

MARKET FRESH SHELLFISH

Each Served with linguini scampi and a house salad. Market Price

SNOW CRAB LEGS | LIVE MAINELOBSTER

PEEL 'N EAT SHRIMP

Fresh wild caught Gulf shrimp, priced per pound.
*Based on availability

SEAFOOD CLASSICS

served with choice of two sides

CATCH OF THE DAY

Ask our server about today's Catch!

GRILLED OR BLACKENED SALMON

7-8 oz Atlantic salmon with (2) grilled shrimp. 19.95

CAJUN SALMON & SHRIMP NEW ORLEANS

7-8 oz Atlantic salmon and large plump shrimp with crawfish cream sauce. 22.95

SEAFOOD STUFFED SALMON

6 oz blackened, with delicious house seafood stuffing, topped with creamy white wine sauce. 22.95

TILAPIA LAFAYETTE

With crab meat, finely chopped shrimp, tomatoes, capers, and fresh basil in garlic white wine sauce. 21.95

JALAPENO CATFISH

Filet of Louisiana catfish topped with smoked jalapeno sauce. 19.95

COCONUT CRUSTED COD

Wild cod, mango salsa, grilled pineapple slice. 22.95

BACON WRAPPED SHRIMP

(7) Shrimp wrapped in bacon with bbq sauce. 17.95

COLDWATER LOBSTER TAILS

(2) 4 oz lobster tails, grilled or seafood stuffed. Market price

SEAFOOD STUFFED SHRIMP

(6) Butterflied shrimp with our house seafood stuffing. 18.95

SHRIMP TRIO

3 bacon wrapped shrimp, 3 seafood stuffed butterflied shrimp and 3 fried shrimp. 18.95

SHRIMP & GRITS

Grilled shrimp and sausage on jalapeno cheese grits with a basil garlic scampi sauce. 18.95

FLAMES CRAWFISH & SHRIMP ETOUFFEE

Served with dirty rice. 19.95

SHRIMP KABOBS

Shrimp skewered with chopped vegetables and served with rice. 16.95

PLATTERS

FLAMES BAYOU PLATTER

Fried catfish, fried alligator, fried shrimp, andouille sausage, hushpuppies and cole slaw. 25.95

FRIED SHRIMP PLATTER

(10) Plump shrimp fried golden brown, hushpuppies, cole slaw and fries. 17.95

ULTIMATE SEAFOOD PLATTER

Fried catfish, shrimp and oysters, with hushpuppies, cole slaw and fries. 28.95

CATFISH PLATTER

Fried catfish, with hushpuppies, fries and cole slaw. 17.95

COCONUT SHRIMP PLATTER

Served with spicy orange marmalade, hushpuppies, slaw and fries. 18.95

FRIED OYSTER PLATTER

Gulf oysters with slaw, hushpuppies and fries. 19.95

FISH & CHIPS

(3) Hand dipped cod filets fried, with fries and slaw. 17.95

CAPTAIN'S TABLE

Fried catfish, oysters, shrimp, alligator, crawfish, French fries, hushpuppies and slaw. 35.95

PASTA

served with salad and garlic bread

SHRIMP SCAMPI

Linguini with shrimp in a garlic lemon butter sauce. 15.95

PASTA MARDI GRAS

Linguini pasta with shrimp, crawfish and andouille sausage. 17.95

FRUTTI DI MARE

A mix of flavorful seafood served in a house made sauce over linguine. 18.95

GRILLED CHICKEN FETTUCINI

Grilled chicken atop pasta in creamy Alfredo sauce. (Sub shrimp +3) 11.95

LOBSTER RAVIOLI

Served with Flames' own delicate Alexander cream sauce. 18.45

A LA CARTE SIDES

BROCCOLI

DIRTY RICE

CORN

FRIES +Ghost Pepper .50

SWEET POTATO FRIES

SWEET POTATO TOTS

GARLIC MASHED

POTATOES

BAKED POTATO

SEASONAL MIXED

VEGETABLES

JALAPENO

CHEDDAR GRITS

PREMIUM SIDES

These can be substituted for a side for 2.95

LOADED BAKED POTATO

ESQUTES STREET CORN

HOUSE SALAD

CUP OF SOUP

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