

\$1
EAST COAST

AVAILABLE MONDAY - FRIDAY FROM OPENING-6:30PM



\$1
**LITTLENECK
CLAMS**

Oyster HAPPY HOUR

\$6 ABITA DRAFT BEER

\$6 SAUVIGNON BLANC · ROSÉ WINE

\$12 FROZEN MARGARITAS · HURRICANE

Small Bites

\$8 FRIED CALAMARI

\$9 FRIED CATFISH STRIPS (3)

\$9 FRIED SHRIMP (3)

\$6 MAC & CHEESE

OYSTERS

EAST COAST (6) 22

WEST COAST (6) 30



LITTLENECK CLAMS

MIGNONETTE, COCKTAIL SAUCE, LEMON
1/2 DOZEN 15



COLOSSAL SHRIMP COCKTAIL (5)

CAJUN SEASONING, COCKTAIL SAUCE, LEMON
20

CHILLED LOBSTER

REMOULADE SAUCE, COCKTAIL SAUCE, LEMON
35

CHILLED DUNGENESS CRAB

REMOULADE SAUCE, COCKTAIL SAUCE, LEMON
42

RAW BAR

Small **BITES**

OYSTERS ROCKEFELLER (6) 25

SPINACH, CREAM, BREAD CRUMBS
(PLEASE ALLOW 20 MINUTES FOR PREPARATION)

BAKED CLAMS CASINO (6) 20

BACON, ONION, PEPPERS, BREAD CRUMBS
(PLEASE ALLOW 20 MINUTES FOR PREPARATION)

FISHERMAN'S CATCH 18

FRIED CALAMARI, FISH AND SHRIMP
SERVED WITH MARINARA SAUCE, OLIVE TAPENADE, REMOULADE AND COCKTAIL SAUCE

CAJUN WINGS (6) 18

MARINATED IN CAJUN SEASONINGS, SERVED WITH CHIPOTLE SAUCE

SOUTHERN FRIED WINGS (6) 18

MARINATED IN CAJUN SEASONINGS, BATTERED, SERVED WITH CHIPOTLE SAUCE

CRISPY CALAMARI 18

SERVED WITH MARINARA SAUCE, OLIVE TAPENADE

MUSSELS MARINIÈRE 18

TRADITIONAL FISHERMAN STYLE WITH WHITE WINE, GARLIC, BUTTER, LEMON, PARSLEY

MACARONI AND CHEESE 13

BÉCHAMEL, CHEDDAR, PARMESAN, GARLIC BREAD CRUMBS
(1 PER ORDER: ADD LOBSTER TAIL \$15, ADD CRAB CAKE \$15)

**** A HOSPITALITY SERVICE FEE OF 20% WILL BE ADDED TO PARTIES OF 4 OR MORE GUEST**

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BASKETS

*SERVED WITH CAJUN FRIES, CITRUS SLAW, REMOULADE SAUCE

SOFTSHELL CRAB 18

MARINATED AND BATTERED

FRIED CATFISH 16

BATTERED FLAKY CATFISH

CHICKEN FINGERS 16

SERVED WITH HONEY MUSTARD

CAJUN FRIED SHRIMP 21

BATTERED FRIED SHRIMP

NOLA BBQ SHRIMP 21

COLOSSAL SHRIMP, WORCESTERSHIRE, WHITE WINE, BUTTER, LEMON, THYME

CRAB CAKE 23

LUMP CRAB MEAT

BIG BOY BURGER 18

8-OZ BEEF PATTY, CARAMELIZED ONIONS, PICKLES, SPECIAL SAUCE, BRIOCHE BUN
(ADD BACON \$3, ADD CHEESE \$3, CHOICE OF AMERICAN, CHEDDAR)

CONNECTICUT LOBSTER ROLL 29

LOBSTER CHUNKS WARMED WITH HOT BUTTER. SERVED ON TOASTED HOT DOG BUN

MAINE LOBSTER ROLL 29

CHILLED LOBSTER CHUNKS, CELERY, CELERY SEED MAYO. SERVED ON A TOASTED HOT DOG BUN

must love
SEAFOOD

BASKETS + SOUPS + SALADS

SOUPS & SALADS

LOBSTER BISQUE 25

CHUNK OF LOBSTER MEAT IN A CREAMY BISQUE, SERVED WITH TOASTED BREAD

CHICKEN, SAUSAGE & SHRIMP GUMBO 16

SHRIMP, DARK BROWN ROUX, TRINITY, OKRA, CAROLINA RICE

CAESAR SALAD 15

ROMAINE HEARTS, ANCHOVY DRESSING, PARMIGIANINO REGGIANO, CROUTONS
(ADD CHICKEN \$5, ADD CRAB CAKE \$15)

HOUSE SALAD 14

FIELD GREENS, CHERRY TOMATOES, PICKLED RED ONION, CORN,
ROASTED PECANS RED WINE VINAIGRETTE
(ADD CHICKEN \$5, ADD CRAB CAKE \$15)

Seafood BOIL

*SERVED WITH CORN AND POTATO

Step 1. PICK YOUR SEAFOOD

À LA CARTE or COMBO

Step 2. PICK YOUR SEASONING

DRY SEASONED or GARLIC BUTTER

+O'BAY

+RAGIN LEMON PEPPER

+theBOIL FAMOUS CAJUN BLEND


Step 3. PICK A SPICE LEVEL

MILD

MEDIUM

SPICY

FIRE



CRAWFISH	22
SHRIMP (HEAD ON)	22
SHRIMP (HEADLESS)	22
CLAMS	21
MUSSELS	21
SNOW CRAB LEGS (HALF) (1 CLUSTER)	30
SNOW CRAB LEGS (WHOLE) (2 CLUSTER)	55
KING CRAB LEGS	82
DUNGENESS CRAB (WHOLE)	44
LOBSTER (WHOLE)	39
A COMBO - 1 LB CRAWFISH + 1 LB SHRIMP	42
B COMBO - 1¼ LB LOBSTER + 1 LB CRAWFISH *	57
C COMBO - 1¾ LB DUNGENESS CRAB + 1 LB CRAWFISH *	59
PRINCE COMBO - HALF SNOW CRAB + ½ LB SHRIMP + ½ LB CLAMS	48
QUEEN COMBO - HALF SNOW CRAB + 1 LB CRAWFISH *	48
KING COMBO - 1 LB KING CRAB + 1 LB CRAWFISH *	98

(*) OPTION TO SUBSTITUTE SHRIMP INSTEAD OF CRAWFISH

House SPECIALTIES

RIBEYE STEAK 35

10-OZ USDA PRIME BEEF RIBEYE. CHOOSE ONE OF OUR SIGNATURE SAUCES, ROASTED CHERRY TOMATO, CHOICE OF 2 SIDES

(1 PER ORDER: ADD LOBSTER TAIL \$15, ADD CRAB CAKE \$15, ADD SNOW CRAB \$25)

WHOLE BUTTERFLIED RED SNAPPER 35

YOUR CHOICE OF GRILLED OR FRIED. CHOOSE ONE OF OUR SIGNATURE SAUCES, ROASTED CHERRY TOMATO, CHOICE OF 2 SIDES

SHRIMP SCAMPI 28

JUMBO SHRIMP SAUTÉED IN OLIVE OIL, GARLIC & WHITE WINE SERVED OVER LINGUINE WITH ROASTED CHERRY TOMATOES

SideDISHES

CORN 7

RED BLISS POTATOES 7

CAJUN FRIES 9

SAUSAGES 11

BRUSSEL SPROUTS 9

BROCCOLI 9

COLE SLAW 7

HARD BOILED EGGS 9

GARLIC BREAD 9

CORN BREAD 7

RICE PILAF 7

PASTA 7

TOMATO BASIL

OR GARLIC BUTTER

EXTRA SAUCE 5

BAR MENU

Draft Beer

ABITA PURPLE HAZE (4.8%)	10
ABITA AMBER (5%)	10
OMMEGANG WITTE (5.2%)	10
BARRIER MONEY (7.3%)	10
SIXPOINT CRISP (5.4%)	10
NARRAGANSETT HI-NEIGHBOR (5%)	10
LIC SOUR HOUR (7%)	10
FLAGSHIP BRAVEST GOLDEN ALE (4.9%)	10
DOWNEAST CIDER (5.1%)	10
NEW BELGIUM VODOO RANGER (7%)	10
ROTATIONAL LINE (ASK SERVER)	10

Domestic

ABITA LIGHT	8
ALLAGASH WHITE	8
BROOKLYN LAGER	8
ORIGINAL SIN HARD CIDER	8
ORIGINAL SIN PEAR CIDER	8
WHITE CLAW MANGO	7
WHITE CLAW BLACK CHERRY	7
GRIMM WAVETABLE IPA	10
CRABBIE'S GINGER BEER	8

Imported

CORONA	8
HEINEKEN	8
HEINEKEN ZERO	6
GUINNESS	8
BLUE MOON	8
BLUE MOON MANGO	8
LINDEMAN'S PEACH	14
LINDEMAN'S RASPBERRY	14

Cocktails

HENNESSY PALOMA	HENNESSY, GRAPEFRUIT JUICE, AGAVE, SODA WATER	18
CAJUN BLOODY MARY	TITO'S VODKA, HOUSE CAJUN TOMATO BLEND, CAJUN SALT RIM	16
SMOKED COF	COGNAC, BITTERS, SUGAR, SMOKED WITH CHERRY WOOD. OUR OLD FASHIONED	20
BAYOU JUICE	MALIBU, CAPTAIN MORGAN, AMARETTO, CRANBERRY, PINEAPPLE	16
HURRICANE	WHITE RUM, GOLD RUM, PASSION FRUIT PUREE, ORANGE JUICE, GRENADINE	16
CHILLY MARGARITA	JALAPENO INFUSED TEQUILA, HOUSE SPICE RIM	16
FRENCHMAN	HENNESSY, CHAMBORD, GRAND MARNIER, PINEAPPLE	18
SAINT MOJITO	RUM, ST. GERMAIN, LYCHEE, MINT, LIME, GRENADINE	16
SAZERAC	WHISKEY, ABSINTHE, SIMPLE SYRUP	18
FROZEN MARGARITA	100% AGAVE TEQUILA (CLASSIC)	18
	STRAWBERRY / MANGO / PASSIONFRUIT / WATERMELON	20
FROZEN PIÑA COLADA	DON Q RUM, PINEAPPLE, COCONUT CREAM, CHERRY SWIRL	18

Shandy

50/50 OMMEGANG WITTE AND OUR HOMEMADE LEMONADE	8
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Wine

CABERNET	11
MERLOT	11
PINOT NOIR	11
MALBEC	11
SAUVIGNON BLANC	11
RIESLING	11
PINOT GRIGIO	11
CHARDONNAY	11
ROSÉ	13

Sparkling Wine & Champagne

CHANDON (BOTTLE)	100
CHANDON (187ML)	15
MIONETTO (187ML)	11
MOËT (BOTTLE)	160
MOËT (187ML)	24
MOËT ROSÉ IMPERIAL (187ML)	28
MOËT NECTAR IMPÉRIAL	180
MOËT NECTAR IMPÉRIAL ROSÉ	220
RUNART ROSÉ	220

Soft Drinks

FOUNTAIN SODA	5
ICED TEA (SWEET OR UNSWEETENED)	7
ARNOLD PALMER	7
HOMEMADE LEMONADE	7
+STRAWBERRY	9
+MANGO	9
+PASSIONFRUIT	9
+WATERMELON	9
ACQUA PANNA	7
PELLEGRINO	7

Desserts

BREAD PUDDING 12

Candied pecan, bourbon caramel, cinnamon whipped creme

CRÈME CARAMEL 10

Rich and creamy vanilla custard with caramel sauce. Served with whipped cream and seasonal fruit

CHOCOLATE MOUSSE 14

Served with whipped cream and raspberries