

RAW BAR

*BLUE POINT (6/12)	11/20
* KUMAMOTO (6/12)	18/33
*MAINE BELON (seasonal)	5
* LYNNHAVEN (seasonal)	MP
LITTLE NECK CLAMS (6/12)	9/16
SHRIMP COCKTAIL (5)	12
CHILLED KING CRAB (4oz)	20
CHILLED LOBSTER (half/whole)	16/26
SEAFOOD TOWER FOR 2	68
Whole lobster, 4 oysters, 4 little neck clams, 4 cocktail shrimps, king crab & mussels	
TRIO OYSTER SHOOTERS	18
Ginjo, bloody Mary & Soju lime	

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER	8
LOBSTER BISQUE	9
JUMBO CRAB MEAT SALAD	13
Jumbo lump crab meat & avocado in spicy mayo & soy yuzu dressing	
CITRUS SALAD	9
Mix green with home made Balsamic fruit citrus dressing	
HOUSE SALAD	8
House green with creamy lemon dressing	
BERRY ALMOND CHICKEN ACIA	11
Mix green with fresh berry, almond top with grilled chicken server with passion fruit parfait dressing	

SIMI ENTREES & SIDES

LOBSTER ROLL	21
Chunky Lobster tossed in celery, parsley, yuzu mayo served w. fries & coleslaw	
SOFT SHELL CRAB BURGER	16
Crispy fried soft shell crab w. spicy remoulade sauce, served w. fries & coleslaw	
MAC & CHEESE	6
Nori, paste & cheese	
LONG GRAIN RICE	3
Severed w. gravy	
CAJUN FRIES	5
SWEET POTATO FRIES	5
PURPLE FRIES	5

COMBINATION

(Served with potato, rice cake & sweet corn)

A. 1 lb. Crawfish & 1 lb. Shrimp	\$33
B. 1 lb. Whole Lobster & 1 lb. crawfish	\$43
C. 1 lb. whole Lobster & 1 lb. Shrimp	\$42

APPETIZERS

BEEF TARTAR	13
Prime beef tenderloin w. seaweed & scallion in sesame oil, top w. quail egg	
SCALLOP SKEWER	12
Served w. scallop, corn hijiki salad, shishito pepper in black bean sauce	
TANGY CHILI WINGS (4)	8
Crispy, sweet and tangy with flavors of soy, garlic.	
CRAB CAKE (2)	13
Blue crab, celery, mustard in tartar sauce	
FRIED CALAMARI	9
Served w. tomato marinara & tartar sauce	
BAKED CLAMS (6)	18
Fresh baked clam top with our signature seasoning and breadcrumb, served w. marinara sauce	
GRILLED OYSTERS (6)	18
Fresh Blue point oyster in garlic butter lemon zest	
BRUSSEL SPROUT	8
Grilled Brussels sprout w. bacon, parsley & butter	
ASPARAGUS	9
Grilled asparagus w. garlic in melted Parmesan cheese	
CORN BUTTER	7
Sautéed fresh sweet corn w. bacon in lemon butter sauce	
YAM POTATO	7
Blueberry dressing reduction	
SPICY GARLIC EDAMAME	6

BOILS

STEP 1 CHOOSE YOUR SEAFOOD

*NEW ZEALAND GREEN MUSSEL	18
*CLAMS	15
*BABY OCTPUS	15
*HEAD-ON SHRIMP	16/lb
(headless shrimps available for an extra \$2)	
*SCALLOP	22
*CRAWFISH (seasonal)	17/lb
*SNOW CRAB LEGS	26
*MARYLAND BLUE CRAB (2)	10
*ALASKA KING CRAB LEGS	45
*WHOLE LOBSTER	28

STEP 2 CHOOSE YOUR SAUCE

*CAJUN	* GARLIC BUTTER	*LOUISIANA
*SPICY JUICY	*LEMON PEPPER	

STEP 3 CHOOSE YOUR SPICY LEVEL

*MILD	**MEDIUM	***SPICY	****FIRE
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ADD ON ITEM

RICE CAKE	2	SAUSAGE	4
SWEET CORN	3	BACON	4
POTATO	3		

CAJUN CLAW DRINK

- SEAFOOD BOIL & CLAM BAR -

Menu COCKTAIL

← 100% →

SIGNATURE COCKTAILS

Blueberry Margaritas	11
Tequila, orange liqueur, lime juice, mint	
Pomelo mojito	11
Fresh mint, pomelo juice, dark rum, club soda	
Frozen Cucumber Lemonade	11
Vodka, lemon juice, sugar syrup, cucumber	
Rose Chilton	11
Rose vodka, lemon, club soda	
Citrus Champagne Punch	11
Grapefruit juice, Orange juice, sugar syrup, champagne, grenadine	
Red Sangria	11
Strawberry Champagne	11
Premium Vodka, strawberry schnapps, strawberry puree, lychee puree and champagne	
Scorpion Bowl	\$15
Rum, vodka, Gin, Cruzan 151 volcano, pineapple juice, orange juice, cranberry juice and splash of grenadine	

WHITE WINES

Mezzacorona Pinot Grigio - Italy	\$9/32
Hay Maker Sauvignon Blanc - New Zealand	
Cht ste Michelle Riesling - Monterey	
Bertrand Cote des Rose - France	
Call away Chardonnay - California — William hill	
Sycamore lane White Zinfandel - California	

BEER ON TAP \$9

Stella Artois	Blue moon
Lagunitas	Keegan Ale's
Dogfish Head 90 Min IPA	Yuengling
Sierra Nevada Stout	Sapporo



BOTTLES \$9

Corona	Guinness
Bud Light	

RED WINES

Two vine Cabernet Sauvignon - California	9/32
Pinot Noir — Casillero del Diablo	???
Chloe Merlot - California	???
Malbec — Beringer	??????

DESSERT

Chocolate Temptation	\$8	Fruit Yogurt Parfait	\$6
(Layers of chocolate cake make w. Cocoa from Ecuador, filled w. chocolate and hazelnut cream and hazelnut crunch, covered with chocolate glaze)		(Refresh homemade yogurt with tapioca, daily seasonal fruits)	
		Vanilla Ice Cream	\$5