



OYSTERS

INQUIRE FOR DAILY SELECTIONS
MIGNONETTE, COCKTAIL SAUCE, LEMON
1/2 DOZEN 22



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, CHOW CHOW, LEMON
35

CHILLED DUNGENESS CRAB

REMOULADE SAUCE, COCKTAIL SAUCE, CHOW CHOW, LEMON
42

Small **BITES**

OYSTERS ROCKEFELLER (6) 25

VERMOUTH, 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 SALAD, REMOULADE AND COCKTAIL SAUCE

CAJUN WINGS (6) 18

SERVED WITH CHILI HONEY, CRUDITE, BUTTERMILK DILL MAYO

SOUTHERN FRIED WINGS (6) 18

SERVED WITH CHILI HONEY, CRUDITE, BUTTERMILK DILL MAYO

CRISPY CALAMARI 18

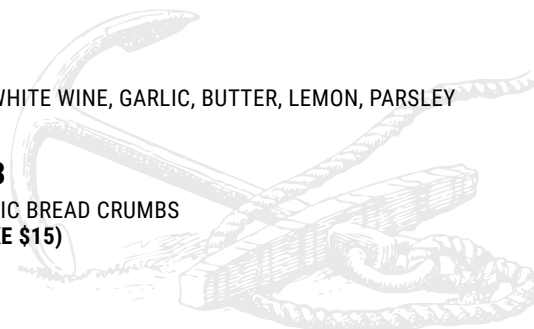
CORNMEAL CRUST, MARINARA, OLIVE SALAD

MUSSELS MARINIÈRE 18

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

MACARONI AND CHEESE 13

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



BASKETS

*SERVED WITH CAJUN FRIES, CITRUS SLAW, REMOULADE SAUCE

SOFTSHELL CRAB 18

BUTTERMILK, CORNMEAL DREDGE

FRIED CATFISH 16

CHICKEN FINGERS 16

SERVED WITH HONEY MUSTARD

CAJUN FRIED SHRIMP 21

MARINATED IN MUSTARD AND HOT SAUCE, CORNMEAL DREDGE

NOLA BBQ SHRIMP 21

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

CRAB CAKE 25

LUMP CRAB MEAT, OBAY SEASONING

BURGER 18

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

CONNECTICUT LOBSTER ROLL 35

LOBSTER CHUNKS WARMED IN YOUR CHOICE OF HOT BUTTER. SERVED ON TOASTED HOT DOG BUN

MAINE LOBSTER ROLL 35

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

must love
SEAFOOD

BASKETS + SOUPS + SALADS

SOUPS

NEW ENGLAND CLAM CHOWDER 20

LITTLENECK CLAMS, BACON, POTATOES, CREAM

CHICKEN, SAUSAGE & SHRIMP GUMBO 16

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

SALADS

CAESAR SALAD 15

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

HOUSE SALAD 14

FIELD GREENS, CHERRY TOMATOES, PICKLED RED ONION, CORN,
ROASTED PECANS RED WINE VINAIGRETTE
(ADD CRISPY 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	72
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 *	90

(*) OPTION TO SUBSTITUTE CRAWFISH FOR SHRIMP



House SPECIALTIES

RIBEYE STEAK 35

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

SHRIMP SCAMPI 28

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

SideDISHES

CORN 7

RED BLISS POTATOES 7

CAJUN FRIES 9

SAUSAGES 11

BRUSSEL SPROUTS 9

BROCCOLI 9

HARD BOILED EGGS 9

GARLIC BREAD 9

RICE PILAF 7

TOMATO BASIL PASTA 7

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
TWO ROADS MARY'S PUMPKIN (6.8%)	10
SAM ADAMS OCTOBERFEST (5.3%)	10
DOGFISH HEAD 60 MINUTE (6%)	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

Cocktails

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	INFUSED 100% AGAVE TEQUILA, COINTREAU, FRESH LIME JUICE, JALAPENO SUGAR	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, STRAWBERRY, MANGO, PASSIONFRUIT, WATERMELON)	18
FROZEN PIÑA COLADA	DON Q RUM, PINEAPPLE, COCONUT CREAM, CHERRY SWIRL	18

Wine

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

Champagne

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

Soft Drinks

FOUNTAIN SODA	5
ICED TEA	7
ARNOLD PALMER	7
HOMEMADE LEMONADE	7
+STRAWBERRY	8
+MANGO	
+PASSIONFRUIT	
+WATERMELON	
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

LAVA CAKE 14

Chocolate cake with a molten chocolate center.
Served with whipped cream and seasonal fruit