

# 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
DOWNEAST CIDER (5.1%)	10
SAM ADAMS SUMMER ALE (5.3%)	10
SIXPOINT BKLYN SUNNY (5.3%)	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

## Shandy

FIFTY-FIFTY OMMEGANG WITTE AND OUR HOMEMADE LEMONADE	8
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## 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

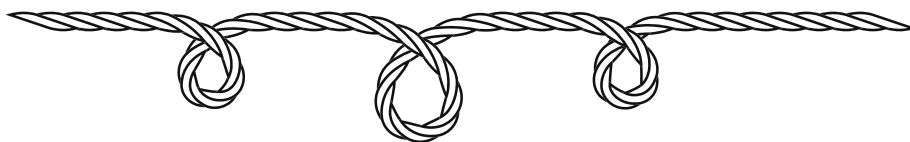
CABERNET	11
MERLOT	11
PINOT NOIR	11
MALBEC	11
SAUVIGNON BLANC	11
RIESLING	11
PINOT GRIGIO	11
CHARDONNAY	11
ROSÉ	13
MOSCATO	10

## 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



**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**

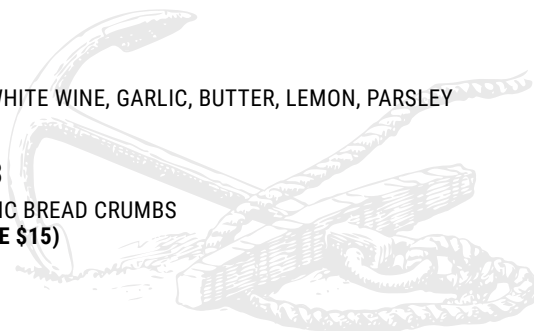
CORNMEAL CRUST, MARINARA, OLIVE SALAD

**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, OYSTER 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**

## 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)

BASKETS + SOUPS + SALADS

# SeafoodBOIL

\*SERVED WITH CORN AND POTATO

<b>Step 1. PICK YOUR SEAFOOD</b> À LA CARTE or COMBO	<b>Step 2. PICK YOUR SEASONING</b> DRY SEASONED or GARLIC BUTTER +O'BAY +RAGIN LEMON PEPPER +theBOIL FAMOUS CAJUN BLEND	<b>Step 3. PICK A SPICE LEVEL</b> MILD MEDIUM SPICY FIRE
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<b>CRAWFISH</b>	<b>22</b>
<b>SHRIMP (HEAD ON)</b>	<b>22</b>
<b>SHRIMP (HEADLESS)</b>	<b>22</b>
<b>CLAMS</b>	<b>21</b>
<b>MUSSELS</b>	<b>21</b>
<b>SNOW CRAB LEGS (HALF) (1 CLUSTER)</b>	<b>30</b>
<b>SNOW CRAB LEGS (WHOLE) (2 CLUSTER)</b>	<b>55</b>
<b>KING CRAB LEGS</b>	<b>72</b>
<b>DUNGENESS CRAB (WHOLE)</b>	<b>44</b>
<b>LOBSTER (WHOLE)</b>	<b>39</b>
<b>A COMBO - 1 LB CRAWFISH + 1 LB SHRIMP</b>	<b>42</b>
<b>B COMBO - 1 ¼ LB LOBSTER + 1 LB CRAWFISH *</b>	<b>57</b>
<b>C COMBO - 1 ¾ LB DUNGENESS CRAB + 1 LB CRAWFISH *</b>	<b>59</b>
<b>PRINCE COMBO - HALF SNOW CRAB + ½ LB SHRIMP + ½ LB CLAMS</b>	<b>48</b>
<b>QUEEN COMBO - HALF SNOW CRAB + 1 LB CRAWFISH *</b>	<b>48</b>
<b>KING COMBO - 1 LB KING CRAB + 1 LB CRAWFISH *</b>	<b>90</b>

(\* ) 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**

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

# *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