

\$1.25
EAST COAST

\$1
**LITTLENECK
CLAMS**

AVAILABLE MONDAY - FRIDAY FROM OPENING-6:30PM



Oyster HAPPY HOUR

Drinks

\$6 ABITA DRAFT BEERS

\$10 FROZEN MARGARITAS · HURRICANE

Small Bites

\$8 LOBSTER BISQUE

\$8 FRIED ZUCCHINI CHIPS

\$12 SOFT SHELL CRAB BASKET
SERVED WITH CAJUN FRIES OR SWEET POTATO FRIES (+\$2)

\$6 MAC & CHEESE

DRINKS

DRAFT BEER 9

ABITA AMBER - 5% (16oz)	
ABITA PURPLE HAZE - 4.8% (16oz)	
ABITA STRAWBERRY - 4.2% (16oz)	
BROOKLYN LAGER - 5.2% (16oz)	
BLUE MOON - 5.4% (16oz)	
DOGFISH HEAD 90 MINUTE IPA - 9% (12oz)	
LAGUNITAS IPA - 6.2% (12oz)	
MODELO - 4.4% (16oz)	
OMMEGANG WITTE - 5% (16oz)	

DOMESTIC BOTTLED

ANGRY ORCHARD CRISP APPLE	7
BROOKLYN LAGER	7
WHITE CLAW	7
· WATERMELON	7
· BLACK CHERRY	7
· MANGO	7
· RUBY GRAPEFRUIT	7
WHITE CLAW PEACH VODKA SODA	9
BELLS TWO HEARTED IPA	8
COORS LIGHT	7

IMPORT BOTTLED

CORONA	7
HEINEKEN	7
HEINEKEN LIGHT	7
HEINEKEN ZERO (0.0%)	7
GUINNESS	7
BLUE MOON	7

COCKTAILS

FROZEN PIÑA COLADA · DON Q RUM, PINEAPPLE, COCONUT CREAM, CHERRY SWIRL	17
FROZEN MARGARITA · 100% AGAVE TEQUILA CLASSIC · STRAWBERRY · PASSIONFRUIT · MANGO · WATERMELON (SEASONAL)	17
BAYOU JUICE · MALIBU, CAPTAIN MORGAN, AMARETTO, CRANBERRY, PINEAPPLE	14
CAJUN BLOODY MARY · VODKA, HOUSE CAJUN TOMATO BLEND, CAJUN SALT RIM	14
HURRICANE · LIGHT & DARK RUM, BLUE CURAÇAO, PASSIONFRUIT, ORANGE, GRENADINE	15
CHILLY MARGARITA · JALAPEÑO INFUSED TEQUILA, COINTREAU, LIME, JALAPEÑO SUGAR	14
FRENCHMAN · HENNESSY, CHAMBORD, GRAND MARNIER, PINEAPPLE	16
SAINT MOJITO · RUM, ST. GERMAIN, LYCHEE, MINT, LIME, GRENADINE	14
SAZERAC · WHISKEY, PEYCHAUD & ANGOSUTRA BITTERS, ABSINTHE	14
OLD FASHIONED · WHISKEY, ANGOSUTRA BITTERS	14
LEMONADE · VODKA, OUR HOMEMADE LEMONADE CLASSIC · STRAWBERRY · PASSIONFRUIT · MANGO · WATERMELON (SEASONAL)	14
APEROL SPRITZ · PROSECCO, APEROL	14
ESPRESSO MARTINI · VODKA, MR BLACK COFFEE LIQUEUR, CAFE DU MONDE COLD BREW	16

WINE

CABERNET	9/35
PINOT NOIR	9/35
SAUVIGNON BLANC	9/35
RIESLING	9/35
PINOT GRIGIO	9/35
CHARDONNAY	9/35
ROSÉ	11/45

SPARKLING

SPARKLING ROSÉ (187ML)	11
PROSECCO	10/40
CHANDON (187ML)	12
CHANDON	90

SHANDY

FIFTY-FIFTY OMMEGANG WITTE AND OUR HOMEMADE LEMONADE	8
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MOCKTAILS

GUAVA MULE · GUAVA JUICE, LIME JUICE, GINGER BEER	12
BIG EASY ELIXIR · LYCHEE JUICE, LIME JUICE, PINEAPPLE JUICE	12
CRESCENT CITY COOLER · WATERMELON JUICE, LIME JUICE	12

CHAMPAGNE

MOËT (187ML)	25
MOËT CHANDON	125
MOËT ROSÉ IMPERIAL	160
MOËT NECTAR IMPÉRIAL ROSÉ	200

SOFT DRINKS

FOUNTAIN SODA	3
SWEET TEA	4
ARNOLD PALMER	5
SHIRLEY TEMPLE	5
HOMEMADE LEMONADE (CLASSIC)	5
· STRAWBERRY	6
· MANGO	6
· PASSIONFRUIT	6
· WATERMELON (SEASONAL)	6
ACQUA PANNA	10
PELLEGRINO	10
SARATOGA (STILL OR SPARKLING)	10

BITES

CAJUN FRIES 7

SERVED WITH REMOULADE

SWEET POTATO FRIES 9

SERVED WITH REMOULADE

LOUISIANA CRAB FRIES 15

CAJUN FRIES, CRAB MEAT WITH A LEMON AIOLI SAUCE

BANG BANG SHRIMP 15

CRISPY SHRIMP BITES IN OUR SIGNATURE CREAM SAUCE

MACARONI AND CHEESE 9

SHARP CHEDDAR + PARMIGIANA. TOPPED BREAD CRUMBS AND PARSLEY

CRISPY CALAMARI 13

SERVED WITH SIDE OF OLIVE TAPENADE AND MARINARA

OYSTERS ROCKEFELLER 22

BAKED OYSTERS ON HALF SHELL WITH GARLIC BUTTER AND HERBED BREADCRUMBS. PLEASE ALLOW 15 MINUTES FOR PREPARATION

CRAB CAKE 18

SERVED WITH COLESLAW AND REMOULADE

WINGS (6) CAJUN OR SOUTHERN FRIED 12

DRY CAJUN RUBBED JUMBO WINGS. SERVED WITH CHIPOTLE SAUCE

CRAB ROLL 15

SERVED WARM ON A BUTTERY TOASTED BUN (ADD FRIES +5)

LOBSTER ROLL 20

SERVED WARM ON A BUTTERY TOASTED BUN (ADD FRIES +5)

ZUCCHINI CHIPS 9

SEASONED WITH CAJUN SPICES. SIDE OF GARLIC AIOLI SAUCE

CATFISH SLIDERS (2) 11

WITH COLE SLAW, TOMATO AND REMOULADE (ADD FRIES +5)

CRABMEAT SLIDERS (2) 13

WITH COLE SLAW AND REMOULADE (ADD FRIES +5)

BURGER SLIDERS (2) 11

WITH SAUTÉED ONIONS AND AMERICAN CHEESE (ADD FRIES +5)

SCAN FOR OUR MENU,
SPECIALS & OUR FULL
LINE OF SPIRITS



A 20% HOSPITALITY SERVICE FEE
ADDED TO PARTIES OF 4 OR MORE GUEST.

NO EXCHANGES OR RETURNS!

RAW BAR



BLUE POINT OYSTERS (6) 18

WESTPORT & NORWALK ISLANDS, CT
CLASSIC MEDIUM BRINE AND SMOOTH TEXTURE

BLACKBERRY OYSTERS (6) 18

NORTHWESTERN PEI
MILDLY SWEET, WITH A MEDIUM-HIGH SALINITY ON THE FINISH

KUMAMOTO OYSTERS (6) 24

OAKLAND, WA
MILD BRINE WITH CREAMY MEATS AND A HONEYDEW FINISH.

LITTLENECK CLAMS (6) 12

COLOSSAL SHRIMP COCKTAIL (5) 20

CAJUN SEASONING, COCKTAIL SAUCE, LEMON

CHILLED LOBSTER 36

SERVED WITH REMOULADE SAUCE, COCKTAIL SAUCE, LEMON

CHILLED DUNGENESS CRAB 43

SERVED WITH REMOULADE SAUCE, COCKTAIL SAUCE, LEMON



BASKETS

*SERVED WITH CAJUN FRIES (SWEET POTATO FRIES +\$2)

SOFTSHELL CRAB 15

SERVED WITH COLE SLAW AND REMOULADE

CRAB CAKE 21

SERVED WITH COLE SLAW AND REMOULADE

FRIED CATFISH 13

3 PIECES. SERVED WITH COLE SLAW AND REMOULADE

FRIED JUMBO SHRIMP 18

5 PIECES. SERVED WITH A CRYSTAL DIJON SAUCE

BBQ SHRIMP 18

WITH A SWEET AND TANGY HOMEMADE BBQ SAUCE

CHICKEN FINGERS 12

4 PIECES. SERVED WITH HOMEMADE HONEY MUSTARD

SOUPS & SALADS

GUMBO 10

SAUSAGE (PORK), CHICKEN, SHRIMP, OKRA, RICE, CRISPY ONIONS

LOBSTER BISQUE 12

NEW ENGLAND CLAM CHOWDER 10

PAPAYA MANGO SALAD 10

CAESAR SALAD 9

(SALAD ADD-ONS: +CHICKEN \$6, +CRAB CAKE \$15)

SEAFOOD BOIL

*SERVED WITH 1 PIECE CORN AND POTATO



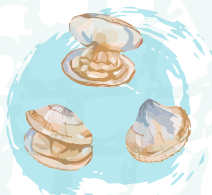
CRAWFISH
\$21 / LB



SHRIMP (HEAD ON)
\$16 / 10 PCS
\$30 / 20 PCS



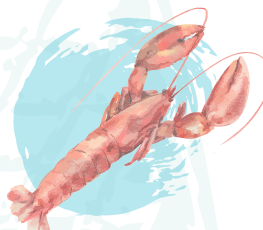
SHRIMP (HEADLESS)
\$14 / 10 PCS
\$21 / 20 PCS



CLAMS
\$12 / 6 PCS
\$20 / 12 PCS



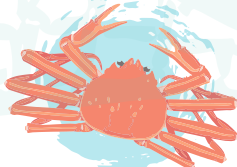
MUSSELS (NEW ZEALAND)
\$12 / 6 PCS
\$20 / 12 PCS



LOBSTER
\$36
(1¼ LB WHOLE)



KING CRAB LEGS
\$80 / LB



SNOW CRAB LEGS
\$28 / HALF (1 CLUSTER)
\$53 / WHOLE (2 CLUSTER)



DUNGENESS CRAB
\$43
(1¾ LB WHOLE)

COMBOS

A - 1 LB CRAWFISH + 1 LB SHRIMP \$40

B - 1¼ LB LOBSTER + **CHOICE**: 1 LB CRAWFISH **OR** 1 LB SHRIMP \$55

C - 1¾ LB DUNGENESS CRAB + **CHOICE**: 1 LB CRAWFISH **OR** 1 LB SHRIMP \$62

PRINCE - HALF SNOW CRAB + ½ LB SHRIMP + ½ LB CLAMS \$47

QUEEN - HALF SNOW CRAB + **CHOICE**: 1 LB CRAWFISH **OR** 1 LB SHRIMP \$47

KING - 1 LB KING CRAB + **CHOICE**: 1 LB CRAWFISH **OR** 1 LB SHRIMP \$98

Step 1.

PICK YOUR CATCH

Step 2.

PICK YOUR SEASONING

GARLIC BUTTER

O'BAY

RAGIN LEMON PEPPER

theBOIL SPECIAL (CAJUN BLEND)

DRY SEASONED (NO SAUCE)

Step 3.

PICK A SPICE LEVEL

MILD

MEDIUM

SPICY

FIRE

SIDES

GARLIC BREAD 5

CORN 5

POTATOES 5

SAUSAGES (PORK) 7

BRUSSEL SPROUTS 9

FRIED WITH MINT, HERBS AND VINEGRETTE (CONTAINS FISH SAUCE)

BROCCOLI 6

HARD BOILED EGGS (3) 6

STEAMED RICE 4

VERMICELLI (RICE NOODLE) 4

PASTA 9

LINGUINE, GARLIC BUTTER, CLAM JUICE, WINE, TOPPED WITH CRISPY ONION, PARMESAN, PARSLEY

EXTRA SAUCE (4oz) 4

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION.