

**\$1**  
**EAST COAST**

AVAILABLE MONDAY - FRIDAY FROM OPENING-6:30PM



**\$1**  
**LITTLENECK  
CLAMS**

**\$2**  
**WEST COAST**

# Oyster HAPPY HOUR

**\$6** ABITA DRAFT BEER

**\$6** SAUVIGNON BLANC · ROSÉ WINE

**\$8** FROZEN MARGARITAS · HURRICANE

  
**theBOIL**  
8 ERIE STREET  
JERSEY CITY, NJ

# SEASONAL MENU

## CHEF'S SPECIALS

### **Bang Bang Shrimp** \$10

Chrispy shrimp bites, tossed in our signature cream sauce.

### **Rockefeller Oysters** \$22

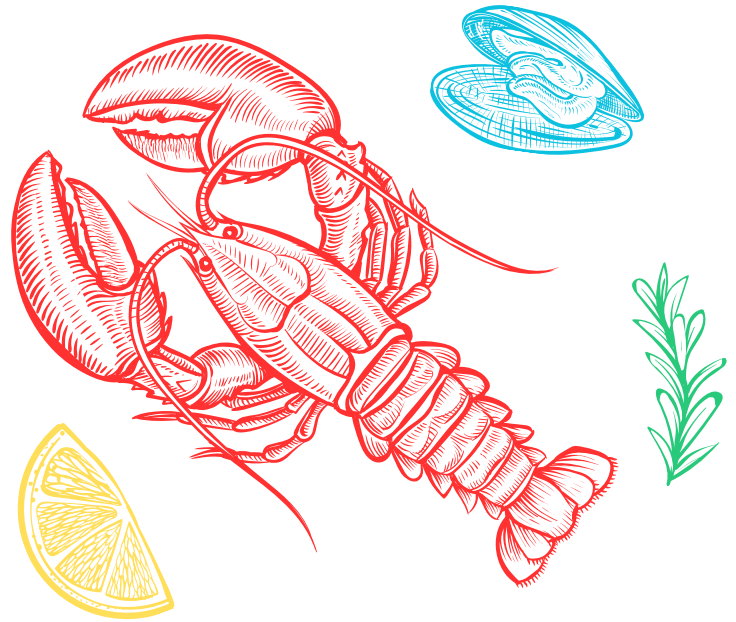
Baked oysters on a half-shell, topped with savory garlic butter and herbed breadcrumbs. Served with crostini. Please allow for 15 minutes for preparation.

### **Crab in a Bun** \$15

Chrispy soft shell crab with chili aioli on a toasted potato roll. Served with a side of cajun fries.

### **Zucchini Chips** \$9

Thinly sliced zucchini, seasoned with cajun spices, fried to perfection. Served with a side of garlic aioli sauce.



## AUTUMN DRINKS

### **Hot Apple Cider** \$8

Non-alcoholic.

### **Toasty Toddy** \$14

Whiskey, honey, lemon. Served warm. (Upgrade to Hennessy add \$2.)

### **Mulled Maple Cider** \$16

Bourbon, apple cider, maple syrup, cinnamon and star anise. Served warm.

### **Smoking Apples** \$16

400 Conejos Mezcal, Grand Marnier, apple cider, cinnamon sugared rim. Served chilled.

### **Cranberry Old Fashioned** \$16

Bourbon, orange liqueur, cranberry juice, maple syrup. Served chilled.

## COFFEE & TEA

### **Hot Coffee** \$4

French press Cafe del Monde

### **Hot Tea** \$4

Honey available upon request.



# HAPPY HOUR SPECIALS

MONDAY - FRIDAY

OPEN - 6:30PM

## LOBSTER BISQUE

Rich creamy soup with fresh succulent lobster meat. Served with toasted baguette slice.

\$8

## FRIED ZUCCHINI CHIPS

Thinly sliced zucchini, seasoned with cajun spices, fried to perfection. Served with a side of garlic aioli sauce.

\$8

## SOFT SHELL CRAB BASKET

Lightly breaded, crispy soft shell crab. Served with fries and a side of remoulade sauce.

Upgrade to Sweet Potato Fries add \$2

\$12

## MAC & CHEESE

Made with white cheddar cheese, parmesan cheese and bechamel sauce. Topped with garlic bread crumbs

\$6



# BITES

- CAJUN FRIES 7**  
SERVED WITH REMOULADE
- SWEET POTATO FRIES 9**  
SERVED WITH REMOULADE
- CAJUN WINGS (6) 12**  
DRY CAJUN RUBBED JUMBO WINGS. SERVED WITH CHIPOTLE SAUCE
- SOUTHERN FRIED WINGS (6) 12**  
BATTER FRIED JUMBO WINGS. SERVED WITH CHIPOTLE SAUCE
- CRAB CAKE 18**  
SERVED WITH COLESLAW AND REMOULADE
- CRISPY CALAMARI 13**  
SERVED WITH SIDE OF OLIVE TAPENADE AND MARINARA
- 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)
- MACARONI AND CHEESE 9**  
SHARP CHEDDAR + PARMIGIANA. TOPPED BREAD CRUMBS AND PARSLEY
- LOBSTER ROLL 20**  
SERVED WARM ON A BUTTERY TOASTED BUN (ADD FRIES +5)
- CRAB ROLL 15**  
SERVED WARM ON A BUTTERY TOASTED BUN (ADD FRIES +5)

# SOUP

- GUMBO 10**  
SAUSAGE (PORK), CHICKEN, SHRIMP, OKRA, TRINITY SEASONING, RICE, TOPPED WITH CRISPY ONIONS
- LOBSTER BISQUE 12**  
TRADITIONAL LOBSTER BISQUE GARISHED WITH FRESH MAINE LOBSTER SERVED WITH CROSTINI
- NEW ENGLAND CLAM CHOWDER 10**

# RAW BAR

-  **BLUE POINT OYSTERS (6) 15**  
WESTPORT & NORWALK ISLANDS, CT  
CLASSIC MEDIUM BRINE AND SMOOTH TEXTURE
- KUMAMOTO OYSTERS (6) 24**  
OAKLAND, WA  
MILD BRINE WITH CREAMY MEATS AND A HONEYDEW FINISH.
- LITTLENECK CLAMS (6) 12**
- COLOSSAL SHRIMP COCKTAIL (5) 15**  
CAJUN SEASONING, COCKTAIL SAUCE, LEMON
- CHILLED LOBSTER 35**  
SERVED WITH REMOULADE SAUCE, COCKTAIL SAUCE, LEMON
- CHILLED DUNGENESS CRAB 40**  
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

# SALAD

- PAPAYA MANGO 10**  
GREEN PAPAYA, MANGO, LETTUCE, CITRUS DRESSING (+ CHICKEN \$6, + CRAB CAKE \$15)
- CAESAR 9**  
ROMAINE, PARMESAN, CROUTONS (+ CHICKEN \$6, + CRAB CAKE \$15)

**Step 1.**  
PICK YOUR CATCH

**Step 2.**  
PICK YOUR SEASONING  
GARLIC BUTTER  
O'BAY  
RAGIN LEMON PEPPER  
theBOIL FAMOUS CAJUN BLEND  
DRY SEASONED (NO SAUCE)

**Step 3.**  
PICK A SPICE LEVEL  
MILD  
MEDIUM  
SPICY  
FIRE




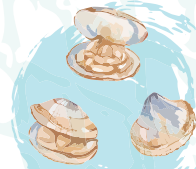

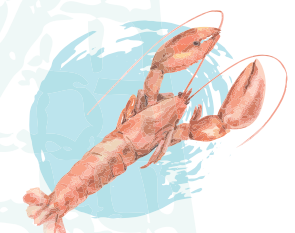



**theBOIL**  
JERSEY CITY

# SIDES

- GARLIC BREAD 4**
- CORN 4**
- POTATOES 4**
- SAUSAGES (PORK) 6**
- BRUSSEL SPROUTS 9**  
DEEP FRIED WITH MINT, HERBS AND VINEGRETTE (CONTAINS FISH SAUCE)
- BROCCOLI 6**
- HARD BOILED EGGS (3) 6**
- STEAMED RICE 4**
- VERMICELLI (RICE NOODLE) 4**
- PASTA 8**  
LINGUINE, GARLIC BUTTER, CLAM JUICE, WINE, TOPPED WITH CRISPY ONION, PARMESAN, PARSLEY
- EXTRA SAUCE (4oz) 4**

# SEAFOOD BOIL

\*SERVED WITH 1 CORN AND POTATO

-  **CRAWFISH \$20 / LB**
-  **SHRIMP (HEAD ON) \$16 / 10 PCS \$30 / 20 PCS**
-  **SHRIMP (HEADLESS) \$12 / 10 PCS \$20 / 20 PCS**
-  **CLAMS \$12 / 6 PCS \$20 / 12 PCS**
-  **MUSSELS (NEW ZEALAND) \$12 / 6 PCS \$20 / 12 PCS**
-  **LOBSTER \$35 (1¼ LB WHOLE)**
-  **KING CRAB LEGS \$65 / LB (2 LEGS)**
-  **SNOW CRAB LEGS \$25 / HALF (1 CLUSTER) \$48 / WHOLE (2 CLUSTER)**
-  **DUNGENESS CRAB \$40 (1¾ LB WHOLE)**

# COMBOS

- A COMBO - 1 LB CRAWFISH & 1 LB SHRIMP \$38**
- B COMBO - 1¼ LB LOBSTER & CHOICE: 1 LB CRAWFISH OR 1 LB SHRIMP \$52**
- C COMBO - 1¾ LB DUNGENESS CRAB & CHOICE: 1 LB CRAWFISH OR 1 LB SHRIMP \$54**
- PRINCE COMBO - HALF SNOW CRAB & ½ LB SHRIMP & ½ LB CLAMS \$44**
- QUEEN COMBO - HALF SNOW CRAB & CHOICE: 1 LB CRAWFISH OR 1 LB SHRIMP \$44**
- KING COMBO - 1 LB KING CRAB & CHOICE: 1 LB CRAWFISH OR 1 LB SHRIMP \$82**



\*A HOSPITALITY SERVICE FEE OF 20% WILL APPLY TO ANY TOTAL EXCEEDING \$20 FOR DINE IN SERVICE\*

\*NO EXCHANGES OR RETURNS!\* 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.

# DRINKS

## DRAFT BEER 8

- ABITA PURPLE HAZE - 4.8% (16oz)
- ABITA AMBER - 5% (16oz)
- ABITA STRAWBERRY LAGER - 4.2% (16oz)
- BROOKLYN LAGER - 5.2% (16oz)
- EVIL GENIUS #ADULTING GUAVA - 6.8% (12oz)
- DOG FISH HEAD 90 MINUTE IPA - 9% (12oz)
- LAGUNITAS IPA - 6.2% (12oz)
- BREW DOGS ELVIS JUICE IPA - 6.5% (12oz)
- DOWNEAST CIDER - 5.1% (16oz)
- DOWNEAST CIDER STRAWBERRY - 5% (16oz)
- OMMEGANG WITTE - 5% (16oz)
- TROEGS SUNSHINE PILSNER - 4.5% (16oz)
- TWO ROADS PASSIONFRUIT GOSE 4.8% (12oz)

## DOMESTIC BOTTLED

- ALLAGASH WHITE 7
- ANGRY ORCHARD CRISP APPLE 6
- BROOKLYN LAGER 6
- CRABBIE'S GINGER BEER 6
- SAMUEL ADAMS OCTOBERFEST 6
- WHITE CLAW 6
  - WATERMELON
  - BLACK CHERRY
  - MANGO
  - RUBY GRAPEFRUIT
- WHITE CLAW PEACH VODKA SODA 8
- BELLS TWO HEARTED IPA 7
- COORS LIGHT 6
- HAPPY DAD HARD SELTZER 6
  - WATERMELON
  - LEMON-LIME
  - CHERRY
  - PINEAPPLE

## IMPORT BOTTLED

- CORONA 6
- HEINEKEN 6
- HEINEKEN LIGHT 6
- HEINEKEN ZERO (0.0%) 6
- GUINNESS 7
- BLUE MOON 6

# COCKTAILS

- FROZEN PIÑA COLADA · DON Q RUM, PINEAPPLE, COCONUT CREAM, CHERRY SWIRL 15
- FROZEN MARGARITA · 100% AGAVE TEQUILA 15
  - CLASSIC · STRAWBERRY · PASSIONFRUIT · MANGO · WATERMELON (SEASONAL)
- 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 14
  - CLASSIC · STRAWBERRY · PASSIONFRUIT · MANGO · WATERMELON (SEASONAL)
- APEROL SPRITZ · PROSECCO, APEROL 14
- ESPRESSO MARTINI · VODKA, KHALUA, CAFE DU MONDE COLD BREW 16

## WINE

- CABERNET 8/30
- PINOT NOIR 8/30
- SAUVIGNON BLANC 8/30
- RIESLING 8/30
- PINOT GRIGIO 8/30
- CHARDONNAY 8/30
- ROSÉ 10/40

## SPARKLING

- SPARKLING ROSÉ (187ML) 8
- PROSECCO 8/30
- CHANDON (187ML) 12
- CHANDON 90

## SHANDY

- FIFTY-FIFTY OMMEGANG WITTE AND OUR HOMEMADE LEMONADE 8

## 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
- HOMEMADE LEMONADE (CLASSIC) 5
  - STRAWBERRY 6
  - MANGO 6
  - PASSIONFRUIT 6
  - WATERMELON (SEASONAL) 6
- ACQUA PANNA 6
- PELLEGRINO 6

# SPIRITS

## WHISK(E)Y AMERICA

ANGEL'S ENVY	16
BARTER HOUSE	105
BASIL HAYDEN	15
BIB & TUCKER	19
BLANTON'S	17
BUFFALO TRACE	14
BULLEIT BOURBON	14
BULLEIT BOURBON 10 YEAR	21
BULLEIT RYE	14
CROWN ROYALE	14
CROWN ROYALE APPLE	14
DICKEL RYE	14
EAGLE RARE	15
ELIJAH CRAIG	15
FOUR ROSES	12
FOUR ROSES SINGLE BARREL	15
GREAT JONES BOURBON	14
HIGH WEST AMERICAN PRAIRIE	14
HIGH WEST BOURYE	30
HIGH WEST CAMPFIRE	25
HIGH WEST DOUBLE RYE	15
HIGH WEST ROUNDEVZVOUS RYE	20
HUDSON BABY	17
JACK DANIELS	12
JACK DANIELS HONEY	12
JEFFERSON'S OCEAN	18
KNOB CREEK	16
KNOB CREEK RYE	16
LARCENY VERY SMALL BATCH	16
LOT NO. 40	15
MAKER'S MARK	16
MAKER'S MARK 46	20
MICHTER'S BOURBON	17
MICHTER'S RYE	17
RIDGEMONT 1792	14
ROCKHILL FARMS	90
WOODFORD RESERVE	15

## WHISK(E)Y - IRELAND

BUSHMILLS	14
BUSHMILLS BLACK	14
JAMESON	12

## WHISKY - OTHER

HAKUSHU 12 YEAR	70
HIBIKI	45
KAVALAN SINGLE MALT SHERRY OAK	28
TOKI	16
YAMAZAKI 12 YEAR	70

## SCOTCH

ARDBEG	17
CARDHU	22
CHIVAS REGAL 12 YEAR	14
CRAGGANMORE 12	20
DALWHINNIE	28
DEWARS	14
GLENLIVET 12 YEAR	22
GLENLIVET 15 YEAR	30
GLENMORANGIE	22
JOHNNIE WALKER BLACK LABEL	15
JOHNNIE WALKER BLUE LABEL	80
LAGAVULIN 16 YEAR	40
LAPHROAIG	20
MACALLAN 12 YEAR	33
MACALLAN 15 YEAR	55
MACALLAN 18 YEAR	150
OBAN 14 YEAR	37
TALISKER 10 YEAR SINGLE MALT	23

## COGNAC

D'USSE	14
HENNESSY	14
HENNESSY VSOP	23
HENNESSY XO	80

## VODKA

BELVEDERE	13
CIROC	13
CIROC APPLE	13
CIROC COCONUT	13
CIROC MANGO	13
CIROC PINEAPPLE	13
GREY GOOSE	13
KETEL ONE	13
STOLI	12
STOLI BLUEBERRY	12
STOLI RASPBERRY	12
TITO'S	11

## TEQUILA + MEZCAL

1800 SILVER	17
400 CONEJOS	16
CASAMIGOS BLANCO	13
CASAMIGOS MEZCAL	16
CASAMIGOS REPOSADO	17
CLASE AZUL BLANCO	35
CLASE AZUL REPOSADO	40
DEL MAGUEY VIDA MEZCAL	14
DON JULIO 1942	55
DON JULIO AÑEJO	19
DON JULIO REPOSADO	17
DON JULIO SILVER	13
EL BUHO	14
ESPOLON BLANCO	13
ESPOLON REPOSADO	14
PATRON AÑEJO	19
PATRON REPOSADO	17
PATRON SILVER	13

## GIN

BOMBAY SAPPHIRE	14
BULLDOG	11
HENDRICKS	12
NOLET'S	11
PLYMOUTH	11
TANQUERAY	11

## RUM

BACARDI SUPERIOR	11
CAPTAIN MORGAN	12
GOSLINGS BLACK	11
MALIBU	11
MYERS'S	11
OWNEY'S	11

## CORDIALS

APEROL	11
CHAMBORD	11
DISARONNO	11
GRAND MARNIER	12
ROMANA SAMBUCA	11
ST. GERMAINE	11