

\$1

EAST COAST

AVAILABLE MONDAY - FRIDAY FROM OPENING-6:30PM



\$1

**LITLLENECK
CLAMS**

Oyster HAPPY HOUR

\$6 ABITA DRAFT BEER

\$6 SAUVIGNON BLANC · ROSÉ WINE

\$8 FROZEN MARGARITAS · HURRICANE

\$8 LOBSTER BISQUE

\$8 FRIED ZUCCHINI CHIPS

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

\$6 MAC & CHEESE
WHITE CHEDDAR, PARMESAN, BECHAMEL, TOPPED WITH BREAD CRUMBS



SEASONAL MENU

COCKTAILS

SMOKING PINEAPPLE PARADISE

400 CONEJOS MEZCAL, PINEAPPLE JUICE,
WITH TAJIN RIM

\$17

GUAVA-TINI

VODKA, GUAVA, LYCHEE,
LEMON JUICE

\$17

WATERMELON SPRITZ

APEROL, VODKA,
FRESH WATERMELON JUICE,
PROSECCO, LEMON JUICE, SODA

\$15

ISLAND BREEZE (FISHBOWL)

VODKA, PEACH SNAPPS, PROSECCO,
STRAWBERRY,
MANGO, PASSION FRUIT, GUAVA, AND
LIME JUICES.

\$38

CHEF'S SPECIALS

Bang Bang Shrimp

Crispy shrimp bites, tossed in our signature cream sauce.

\$12

Rockefeller Oysters

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

\$22

Louisiana Crab Fries

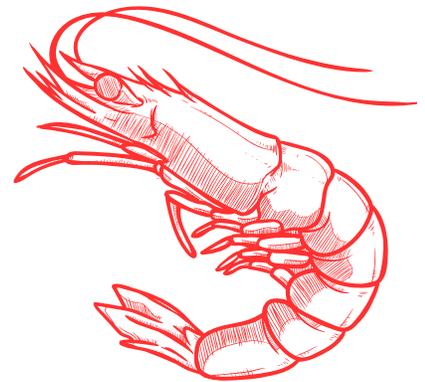
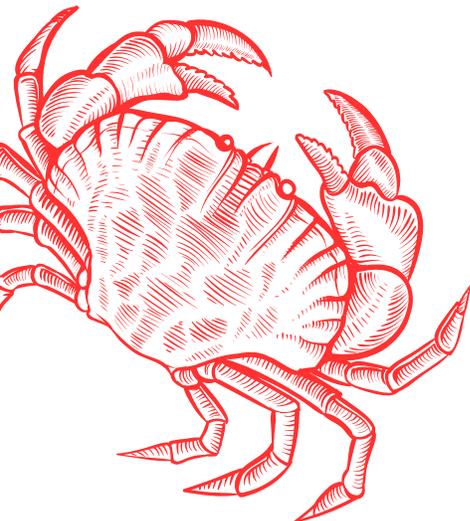
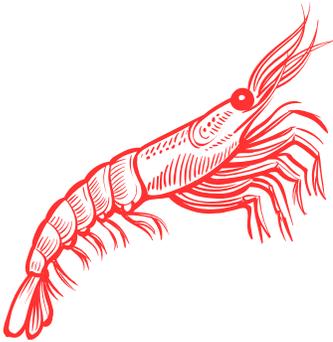
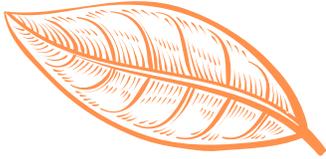
Seasoned cajun fries topped with fresh blue crab meat and lemon aioli sauce.

\$14

Zucchini Chips

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

\$9



The Boil

SIGNATURE COCKTAILS



HURRICANE
WHITE RUM, GOLD RUM,
PASSION FRUIT PUREE, ORANGE
JUICE, GRENADINE



BAYOU JUICE
MALIBU, CAPTAIN MORGAN, AMA-
RETTO, CRANBERRY, PINEAPPLE



**CAJUN
BLOODY MARY**
VODKA, HOUSE CAJUN TOMATO
BLEND, CAJUN SALT RIM



SAINT MOJITO
RUM, ST. GERMAIN, LYCHEE, MINT,
LIME, GRENADINE



**CHILLY
MARGARITA**
INFUSED TEQUILA,
Cointreau, FRESH LIME JUICE, JALA-
PENO SUGAR



FRENCHMAN
HENNESSY, CHAMBORD, GRAND
MARNIER, PINEAPPLE



SAZERAC
WHISKEY, ABSINTHE



SMOKE COF
COGNAC, BITTERS, SUGAR,
OUR OLD FASHIONED



OOH LA-LA
HENNESSY, RUM, CHAMBORD,
FROZEN PINA COLADA



**FROZEN
MARGARITA**
TEQUILA, LIME, Cointreau, AGAVE
SYRUP



MIAMI VICE
STRAWBERRY PUREE SWIRL,
FROZEN PINA COLADA



**FROZEN
PINA COLADA**
DON Q RUM, PINEAPPLE,
COCONUT CREAM, CHERRY SWIRL



**HENNESSY
TRINITY**
HENNESSY, BLUE CURACAO,
COCONUT RUM, PINEAPPLE, LIME



FRENCH KISS
HENNESSY, TEQUILA,
CHAMBORD, FROZEN MARGARITA



BLUE BAE
GIN VODKA, RUM,
BLUE CURACAO, LIME,
FROZEN MARGARITA



ESPRESSO MARTINI
ESPRESSO, VODKA, COFFEE
LIQUEUR, CREME DE CACAO, COFFEE
BEANS



MI AMARO
GIN AMARO, PEACH LIQUEUR,
SWEET VERMOUTH,
ORANGE TWIST



SIDEKICK
ESPOLON REPOSADO,
STRAWBERRY PUREE,
TRIPLE SEC, LEMON JUICE



JUNGLE BIRD
DARK RUM, CAMPARI,
PINEAPPLE JUICE, LIME JUICE



VIOLET'S HAZE
VIOLETTE, GIN, LEMON JUICE

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)	
BLUE MOON - 5.4% (16oz)	
DOGFISH HEAD 90 MINUTE IPA - 9% (12oz)	
DOWNEAST CIDER - 5.1% (16oz)	
DOWNEAST CIDER PEACH MANGO - 5% (16oz)	
GOLDEN ROAD MANGO CART - 4% (16oz)	
KONA BIG WAVE - 4.5% (16oz)	
LAGUNITAS IPA - 6.2% (12oz)	
MODELO - 4.4% (16oz)	
OMMEGANG WITTE - 5% (16oz)	
TROEGS SUNSHINE PILSNER - 4.5% (16oz)	

DOMESTIC BOTTLED

ANGRY ORCHARD CRISP APPLE	6
BROOKLYN LAGER	6
CRABBIE'S GINGER BEER	6
WHITE CLAW	6
· WATERMELON	
· BLACK CHERRY	
· MANGO	
· RUBY GRAPEFRUIT	
WHITE CLAW PEACH VODKA SODA	8
BELLS TWO HEARTED IPA	7
COORS LIGHT	6

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 CLASSIC · STRAWBERRY · PASSIONFRUIT · MANGO · WATERMELON (SEASONAL)	15
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	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
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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	8
PELLEGRINO	8
SARATOGA (STILL OR SPARKLING)	8

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 ROUNDEZVOUS 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

ARBEG	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	25
MACALLAN 15 YEAR	55
MACALLAN 18 YEAR	80
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

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

SCAN FOR OUR MENU
SPECIALS & OUR FULL
LINE OF SPIRITS



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

NO EXCHANGES OR RETURNS!

RAW BAR

BLUE POINT OYSTERS (6) 15

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

BLACKBERRY OYSTERS (6) 15

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) 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

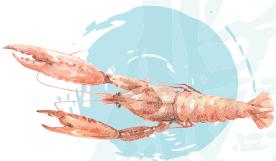
GREEN PAPAYA, MANGO, LETTUCE, CITRUS DRESSING
(+ CHICKEN \$6, + CRAB CAKE \$15)

CAESAR 9

ROMAINE, PARMESAN, CROUTONS
(+ CHICKEN \$6, + CRAB CAKE \$15)

SEAFOOD BOIL

*SERVED WITH 1 PIECE CORN AND POTATO



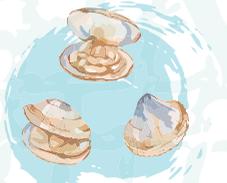
CRAWFISH
\$20 / LB



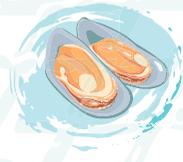
SHRIMP (HEAD ON)
\$16 / 10 PCS
\$30 / 20 PCS



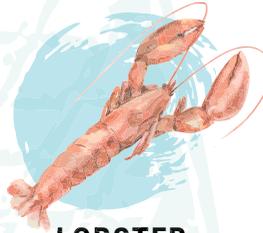
SHRIMP (HEADLESS)
\$12 / 10 PCS
\$20 / 20 PCS



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



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

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 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

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.