



STARTERS

- Fried Soft-Shell Crabs** 20
Two crispy soft-shell crabs served golden and tender with house dipping sauce.
- Crab Fries** 16
Crispy fries topped with warm seasoned lump crab and house cajun-mayo drizzle.
- Crispy Wings** 13
Soy Garlic Spicy, Honey Buffalo, Sweet Chili, Buffalo, or Naked.
- Bang Bang Shrimp Tacos** 14
Two flour tacos with pico, lettuce, fajitas, and cilantro.
- Fried Calamari** 12

NOODLES & RICE

- Garlic Noodles** 8
Buttery garlic noodles, a house favorite.
- Seafood Fried Rice** 26
Lobster, King, Snow, Dungeness crab meat, lump crab meat, shrimp, mussels, eggs, and mixed veggies.
- Roasted Garlic Dungeness Crab** 60
Two dungeness clusters roasted to perfection with garlic and spices. Served with garlic noodles.
- Stir-Fried Whole Fresh Lobster** 40
Sautéed with ginger and scallion served over garlic noodles.
- Stir-Fried Dungeness** 60
Sautéed with ginger and scallion served over garlic noodles.
- Stir Fried Shrimp (Mild/Spicy)** 17
Stir fried with egg, scallion, tomatoes, and chili over noodles.

FISH

- Whole Deep Fried Red Snapper** 42
Crisp whole snapper served with white rice, sweet plantains, and house salad
- Blackened Wild Caught Catfish** 18
Southern blackened catfish served with a side.
- Pan-Seared Chilean Sea Bass** 37
Premium Chilean sea bass seared crisp outside, buttery inside, served with a side.
- Pan-Seared Canadian King Salmon** 28
- Pan-Seared Atlantic Salmon Fish** 20
Pan seared fish come with a choice of sweet chili, ginger scallion, salt & pepper or cajun seasonings. Served with a choice of garlic noodles, salad, broccoli and white rice.

SALAD

- Salad** 7
Romaine lettuce, red onion, cucumbers, cherry tomatoes and light house dressing. Sauted Shrimp +7, Seared Scallop +14, Crab Cake +\$18.

FRIES & SANDWICH

- Crab Rolls** 17
Seasoned jumbo lump crab meat served on two toasted buns with lettuce and house mayo. Served with French fries.
- Jumbo Crab Cake Sandwich** 25
Seasoned jumbo lump crab cake served on a brioche bun with basil aioli, shredded lettuce and tomatoes. Served with French fries.
- Jumbo Crab Cake** 25
House-made jumbo crab cake with three steamed shrimp and steamed vegetables.
- Fried Shrimp & Fries** 15
Crispy shrimp served with fries.
- Fried Fish & Fries** 18
Golden fried wild caught catfish served with fries.
- Fried Fish, Shrimp & Fries** 23
- Chicken Tenders & Fries** 11

SURF & TURF NEW

- 16 oz Black Angus Ribeye** 35
Dry-rubbed and served with veggies.
- Ribeye & 4-5 oz Cold Lobster Tail** 57
- Ribeye & 7-8 oz Cold Lobster Tail** 70
- Crab Cake and Ribeye Steak** 55
Served with veggies.
- Broiled 7-8 oz Lobster Tail** 40
Plain Butter or garlic & herb butter served with veggies.

SOUP

- New England Clam Chowder** 9

SIDES

- Mac & Cheese** 10
Add \$5 Shrimp, +\$20 Lobster, + \$10 Crabmeat
- Garlic Noodles** 8
- Corn** 1
- Potato** .75
- Andouille Sausages** 7
- 2 Hard Boiled Eggs** 3.5
- Bread Roll** 1
- Sweet Potato Fries** 5
- Regular Fries** 5
- Cajun Fries** 5
- Fried Plantain** 4
- Steamed Broccoli** 4
- Pair Heavy-Duty Gloves** 0.50

DESSERT

- KeyLime Pie** 9
- Caramel Apple Cheesecake** 9
- Carrot Cake** 9
- Lava Cake w/ Ice Cream** 9
- White Tartufo** 9
- Dark Tartufo** 9
- Ice Cream Bowl** 7

DRINKS

- Fresh Lemonade** 5.50
- Fresh Passionade** 6.50
- Bottle Water** 2+
- Soda** 3
- Juices** 2

BYOB

RESERVATION - PICKUP - DELIVERY

An 18% Service Charge will be added to parties of 6 or more.
A 2% processing fee will be apply when paying with a credit card/debit card.

SEAFOOD BOIL

In Step 1, build your own seafood bucket by selecting your favorite items or choosing from our popular combos. Add any seafood you like! Then, follow Steps 2, 3, and the optional Step 4 to complete your order.

STEP 1

King Crab Legs

92

Dungeness Crab Cluster

21/Cluster

Snow Crab Cluster

21/Cluster

Fresh Whole Lobster

40

Cold Water Lobster Tail

(4-5 oz) 20/Tail

7-8 Oz Cold Water Lobster Tail

37/Tail

Head-On Shrimp

18/LB

Head-Off Shrimp

1/2 lb 10 or 1 lb 19

Clams (Middleneck)

14/Dozen

New Zealand Green Mussels

14/LB

Black Mussels

11/lb

Scallops

1/2 lb 20/ 1 lb 37

Frozen Crawfish

15.50/LB

Live Crawfish (Seasonal)

Market Price

Blue Crab (Seasonal)

Market Price

COMBOS

NAUTI CATCH

(1 PERSON) 47

INCLUDES:

- 1 Snow Cluster
- 1/2 lb Head-off Shrimps
- 1 Corns & 1 Potatoes
- 1 Fresh Lemonade

SELECT 1 FROM BELOW:

- Black mussels (1 lb)
- Clams (1 dz)
- Crawfish (1 lb)
- Head-off Shrimps (1 lb)

SEA LOVERS

(2 PEOPLE) 95

INCLUDES:

- 1 Dungeness Cluster
- 1 Snow Crab Cluster
- 1 Garlic Noodles
- 2 Corns & 2 Potatoes
- 2 Fresh Lemonades

SELECT AN APPETIZER:

Wings, Calamari, or Shrimp Tacos

SELECT 2 FROM BELOW:

- Clams (1 dz)
- Head-off Shrimps (1 lb)
- Black mussels (1 lb)
- Crawfish (1 lb)

SEAFOOD TOWER

SERVED CHILLED (2-3 PEOPLE) 128

INCLUDES:

- Oysters Sampler
- 1 Whole Fresh Lobster
- 2 Snow Clusters
- 6 Jumbo Shrimp

SEA FESTIVAL

(3-4 PEOPLE) 255

INCLUDES:

- 1 lb King Crab Legs
- 1 Fresh Whole Lobster
- 2 Snow Crab Clusters
- 2 Dungeness Clusters
- 2 Rolls
- 4 Corns & 4 Potatoes
- 4 Fresh Lemonades
- 8 Pieces of Andouille Sausage

SELECT 2 FROM BELOW:

- Clams (1 dz)
- Head-off Shrimps (1 lb)
- Black mussels (1 lb)
- Crawfish (1 lb)

ULTIMATE FEAST

(6-8 PEOPLE) 510

INCLUDES:

- 2 lbs King Crab Legs
- 2 Fresh Whole Lobster
- 4 Snow Crab Clusters
- 4 Dungeness Clusters
- 2 Cold Water Lobster Tails
- 5 Rolls
- 10 Corns & 10 Potatoes
- 8 Fresh Lemonades

SELECT 2 FROM BELOW:

- Clams (2 dz)
- Head-off Shrimps (2 lb)
- Black mussels (2 lb)
- Crawfish (2 lb)

STEP 2

PICK YOUR FLAVOR

Nauti Cajun

- Garlic Butter
- Cajun
- Lemon Pepper
- Dry Old Bay

MOST POPULAR FLAVOR - A BLEND OF GARLIC BUTTER, CAJUN AND LEMON PEPPER.

STEP 3

HOW SPICY?

- Mild
- Medium
- Hot
- Extra Hot

If you can't handle spice, request steam only with sauce on the side. Heavy-duty gloves is available for purchase.

STEP 4

OPTIONAL ADD-ONS

- Garlic Noodles \$8
- Corn \$1
- Potato \$.75
- Andouille Sausage \$7
- Steamed Broccoli \$4
- 2 Hard-Boiled Eggs \$3.5
- Plain Rice \$2

RAW BAR GRILL

PEI Oysters

(6/18) 12/36

Blue Point Oysters

(6/13) 12/24

West Coast Oysters

(6/26) 12/52

Oysters Sampler

(6 Blue Points, 6 West Coast) 35

Premium Sampler

(6 PEI, 6 West Coast) 40

One dozen clams 14

Cajun Parm & Cheese Oysters (6/19) 12/35

Vietnamese Grilled Oysters (6/15) 12/30

6 Cheese & 6 Vietnamese Grill Oysters 32

TUESDAY'S OYSTER SPECIALS

\$1 Blue Point Oyster

CRAB LOVERS

190 (3-4 PEOPLE)

INCLUDES:

- 8 Snow Clusters
- 4 Corns & 4 Potatoes
- 4 Fresh Lemonades
- 8 Pieces of Andouille Sausage

SELECT 2 FROM BELOW:

- Clams (1 dz)
- Head-off Shrimps (1 lb)
- Black mussels (1 lb)
- Crawfish (1 lb)

BIG CATCH

65 (1 PERSON)

INCLUDES:

- 1 Snow or Dungeness
- 1 4-5 oz lobster tail
- 2 Corns & 2 Potatoes

SELECT 2 FROM BELOW:

- Clams (1 dz)
- Head-off Shrimps (1 lb)
- Black mussels (1 lb)
- Crawfish (1 lb)

CRAWFISH LOVERS

MARKET PRICE (2-3 PEOPLE)

INCLUDES:

- 5lb Crawfish (Frozen/Fresh)
- 1 lb Head-off Shrim
- 5 Corns & 5 Potatoes
- 8 Pieces Andouille Sausage

Consuming raw or, Undercooked meat poultry, seafood, or shellfish may increase your risk of food-borne illness. All menu items prices are NOT guaranteed, and are subject to change without notice.