

APPETIZERS

FRESH OYSTERS ON THE HALF SHELL
(Seasonal Selection)
Half Dozen...\$11 Dozen...\$16

LITTLENECK CLAMS ON THE HALF SHELL
Half Dozen...\$11 Dozen...\$16

CHILLED JUMBO SHRIMP COCKTAIL...\$13

JUMBO LUMP CRABMEAT COCKTAIL...\$16

STEAMED LITTLENECK CLAMS...\$16

JUMBO LUMP CRAB CAKES...\$12
with Chipotle Tartar Sauce and
Island Pineapple Relish

CRAB & ARTICHOKE DIP...\$9
with Crispy Lavoshe

WHOLE CHILLED MAINE LOBSTER...\$23
with Louie Sauce

FRIED CALAMARI...\$9

FRIED OYSTERS...\$10

SOUPS & SALADS

CLAM CHOWDER
New England or Manhattan Style
Cup...\$4 Bowl...\$7

CAESAR SALAD...\$10
with Grilled Shrimp...\$13
with Lump Crabmeat...\$12
with Grilled Salmon...\$12
with Chicken...\$11

SHRIMP LOUIE SALAD...\$12
with Avocado, Bay Shrimp
& Louie Dressing

SEAFOOD COBB SALAD...\$14
with Crab, Shrimp, Avocado,
Bleu Cheese, Bacon and Eggs
with choice of dressing



PAN ROASTS & GUMBOS

— PAN ROASTS —

Fresh seafood sautéed to order
with butter, brandy, cream and tomato

HOUSE ROAST...\$18
Lobster, Crab and Shrimp

CRAB ROAST...\$16

SHRIMP ROAST...\$17

LOBSTER ROAST...\$18

— GUMBOS —

A Louisiana Bayou favorite made with okra, gumbo file,
Cajun spices and andouille sausage

HOUSE GUMBO...\$18
Lobster, Crab and Shrimp

CRAB GUMBO...\$16

SHRIMP GUMBO...\$17

LOBSTER GUMBO...\$18

CHICKEN GUMBO...\$16

FRESH CATCH

Our daily selection of fresh fish can also be prepared
simply broiled, "kettle roasted" or blackened

MEDITERRANEAN SALMON...\$18
Prepared in our individual kettles with white wine,
olive oil, tomatoes and capers

GRILLED MAHI MAHI...\$18
Char-broiled Mahi Mahi served on Luau Rice
with Pineapple Relish

PARMESAN CRUSTED GROUPER...\$18
Served over linguine tossed in a spicy tomato sauce

HOUSE FAVORITES

FISH AND CHIPS...\$12

BOUILLABAISSÉ...\$19
Shrimp, Crab, Mussels, Clams and Fresh Fish in a
light tomato saffron broth with leeks, fennel and herbs

HOUSE ÉTOUFFÉE...\$18
The classic Creole dish of Lobster, Shrimp and Crab in a
nutty Seafood Veloute with our own Cajun seasonings

CHICKEN ÉTOUFFÉE...\$16
Grilled Breast of Chicken in a rich nutty
veloute with Cajun seasonings

SCAMPI...\$17
Shrimp sautéed with garlic, olive oil, lemon
and herbs tossed with linguine

LINGUINE WITH CLAMS...\$14
Steamed and chopped clams tossed in a white
or red sauce with garlic, herbs and butter

CIOPPINO...\$19
San Francisco seafood stew in slightly spicy
tomato sauce with a medley of fish & shellfish

SPECIALTY BROCHETTES

Served with luau rice, steamed rice or French fries
and steamed vegetable

STEAK & LOBSTER BROCHETTES...\$23

STEAK & SHRIMP BROCHETTES...\$22

STEAK & CAKE BROCHETTES...\$21
Char-broiled filet brochette and our Jumbo Crab Cake

CHICKEN & SHRIMP BROCHETTES...\$18

STEAK & CHICKEN BROCHETTES...\$20

HEARTY GRILLED VEGETABLE BROCHETTES...\$12

SANDWICHES

All sandwiches come with cole slaw, and choice of potato chips or french fries

FRIED GROUPER SANDWICH...\$12
with Cajun Remoulade

SEAFOOD CLUB...\$13
with Fried Crab Cake and Shrimp Salad
on Brioche Toast

CRAB CAKE WRAP...\$12
with Cole Slaw and Chipotle Tartar Sauce

LOBSTER ROLL...\$11
SHRIMP OR OYSTER PO'BOY...\$10
with Shredded Lettuce & Cajun Remoulade

BEER

— BOTTLES —

RED NECTAR...\$4.25
Red Nectar Ales, Paso Robles, CA

FIRESTONE PALE ALE...\$4.25
Firestone Walker Brewing Co., Paso Robles, CA

SAMUEL SMITH'S NUT BROWN ALE...\$4.25
Old Brewery (tadcaster), New York, England

ABITA TURBODOG...\$4.25
Abita Brewing Company, Abita Springs, LA

BUDWEISER...\$4.00

BUD LITE...\$4.00

MILLER GENUINE DRAFT...\$4.00

MILLER LITE...\$4.00

CORONA EXTRA...\$4.25

CORONA LIGHT...\$4.25

COORS LIGHT...\$4.00

MICHELOB ULTRA...\$4.00

GUINNESS...\$4.25

HEINEKEN...\$4.25

HEINEKEN LIGHT...\$4.25

ST PAULI GIRL...\$4.25

NEGRO MODELO...\$4.25

AMSTEL LIGHT...\$4.25

SHINER BOCK...\$4.25

NEWCASTLE BROWN ALE...\$4.25

O'DOUL'S...\$4.00

— DRAFT —

BUD LIGHT...\$3.25
Anheuser-Busch Brewing Co., St. Louis, MO

ANCHOR STEAM...\$4.00
Anchor Brewing, San Francisco, CA

KIRIN ICHIBAN...\$4.00
Kirin Brewery of America, Torrance, CA

GORDON BIERSCHE HEFEWEIZEN...\$4.00
Gordon Biersch Brewing Co., Chattanooga, TN

DESSERTS

KEY LIME TART...\$5

NEW YORK CHEESECAKE...\$5

BANANA CREAM PIE...\$5

CHOCOLATE SEDUCTION TORTE...\$5