

WE'RE TURNING

17

NOV 24TH



OYSTER BAR*

MOONDANCER 3.20

(MAINE)

Clean with a classic briny flavor

BLACK POINT 3.20

(PRINCE EDWARD ISLAND)

Faintly sweet and salty with a cucumber finish

ROCKY SHORE 3.30

(PRINCE EDWARD ISLAND)

Deep cupped oyster bursting with salty liquor

CUPID CHOICE 3.10

(PRINCE EDWARD ISLAND)

Deep cups with plump meats, blast of brininess

EAST POINT 1.90

(DELAWARE BAY)

Mild flavor with light salt content

ROUNDAABOUT*

2700

(2 OF EACH)

FEATURED APPS

SHUCKS WINGS 12

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, bourbon glaze or Teriyaki. Try them Charred

TEMPURA SHRIMP 9

Served with a red pepper aioli

LOBSTER GUAC 17

Crab and lobster mix on house made fresh guacamole. Served with tri-color corn tortilla chips

SEAFOOD BOIL 88

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including:

Snow Crab, Lobster Tail, Jumbo Peel N Eat Shrimp, PEI Mussels, Little Neck Clams & Andouille Sausage served with corn on the cob, red potatoes and hard boiled eggs. Served with house rice and baguette bread and all the butter you could want. She's got a little kick.

CRABBY MONDAY

\$5.00 OFF CRAB LEGS!

Served with house rice, veggies, baguette, and butter

Monday prices:

1 LB. SNOW CRAB **27**

2 LBS. SNOW CRAB **53**

(Smother them in our Cajun Butter Sauce **4**)

CHICKEN DIABLO SOUP

Cup **6**

Bowl **9**

Bread Bowl **12**

PORTUGUESE MUSSELS 15

Classic white wine, garlic, onion and Andouille sausage, topped with cilantro

BADA-BING MUSSELS 15

Heavy Italian influence, tomato broth, garlic and fresh Basil

VOODOO MUSSELS 15

Extra flavor and Extra Hot made with our famous NOLA Butter 1 lb servings swimming in broth and grilled baguette

DESSERT

KEY LIME PIE **6**

LOBSTER MAC & CHEESE 29

A velvety smoked gouda cheese sauce tossed with perfectly cooked pasta topped with a buttered and grilled Lobster Tail

BAY SCALLOP RISOTTO 27

Incredibly tender Bay Scallops, seared in our house basil butter on a bed of made to order creamy risotto

TROUT ALMONDINE 17

Almond crusted trout seared to perfection and served with steamed rice and sautéed veggies

CRISPY CAJUN BASA 17

Crispy Basa drizzled with Cajun remoulade. With baby cakes and slaw