

FAT Tuesday

Tuesday February 17th

Today's Oysters *

EAST POINT 1.90

(Delaware Bay)

Mild flavor, light salt content

DUXBURY 3.10

(Massachusetts)

Slightly sweet hint of seaweed

BARE NAKED 3.30

(Rhode Island)

High salinity, clean crisp finish

PEMAQUID 2.50

(Maine)

Mildly sweet, hint of lemon zest

TUXEDO 3.00

(P.E.I. Canada)

Perfect combo of sweet and salty

ROUNABOUT

2 OF EACH OYSTER 29

Green Apple Ginger Mignonette

Featured Drinks

SHUCKS HURRICANE -- 6

ALASKAN AMBER 16oz -- 6

RAZZLE DAZZLE PUNCH -- 8

RASP VODKA, CRAN

196 SELTZERS -- 6

LEMON

STRAWBERRY

Dessert

Blueberry Cobbler

6

Chocolate Brownie

6

Key Lime Pie

6

Laissez les bon temps

Small Plates

CREOLE TASSO WITH WHITE BEAN SOUP

6 cup | 9 bowl

CRISPY BUFFALO FROG LEGS 14

Served with a side of ranch

BOUDIN BALLS 11

w/ Remoulade

SOFT SHELL CRAB

1 CRAB - 8 | 2 CRABS - 14 | 3 CRABS - 19

Served with remoulade

CRAWFISH PO BOY 18

Served with fries and slaw

FISH SAMMY 19

Crispy Grouper with lettuce, tomato, onion, and aioli on grilled brioche bun. Served with house made potato chips a pickle

CRAWFISH AND TASSO

MAC - N - CHEESE 25

Creamy corkscrew pasta with crawfish tails and tasso ham smothered in 5 cheese sauce and topped with old Bay toasted bread crumbs. Served with lightly tossed greens and grilled bread

SURF - N - TURF 38

Grilled 8 oz N.Y. Strip in a creamy Cajun sauce topped with grilled jumbo shrimp. Served with garlic smashed potatoes and sauteed veggies

BLACKENED REDFISH 24

Served with red beans and rice

AHI TUNA POKE BOWL* 19

SOY MARINATED RAW AHI TUMNA WITH RICE, SEAWEED SALAD, AND CRISPY WONTONS

* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness