

STEP 1

Get Your Hands Dirty
Seafood Comes With Corn & Potato

DIRTY



Blue Crab (Seasonal)
\$16 LB(M/P)



Shrimp (No head)
\$24 LB(M/P)



Snow Crab Legs
\$31 LB(M/P)



Crawfish
\$15 LB(M/P)



Shrimp (with head)
\$20 LB(M/P)



Clams
\$13 LB(M/P)



Green Mussels
\$13 LB(M/P)



Black Mussels
\$13 LB(M/P)



King Crab Legs
\$70 LB(M/P)



Lobster Tail
\$46 LB(M/P)



Dungeness
\$41 LB(M/P)



Scallop
\$29 LB(M/P)

Live Lobster
LB(M/P)

STEP 2

Throw in The SAUCE

- Cajun
- Lemon Pepper
- Garlic Butter
- Juicy Special (all of the above)

STEP 3

Spicy LEVEL

- *No Spicy
- *Mild
- *Medium
- *Hot
- *Extra Hot



DAILY SPECIAL

Monday \$30

- 1/2 Lb Black Mussel
- 1/2 Lb Shrimp (No Head)
- 1/2 Lb Snow Crab



Tuesday \$30

- 1/2 Lb Crawfish
- 1/2 Lb Shrimp (No Head)
- 1/2 Lb Snow Crab



Wednesday \$32

- 1 Lb Shrimp (No Head)
- 1/2 Lb Snow Crab



Friday \$39

Saturday \$39

Sunday \$39

- 1 Lobster Tail
- 1/2 Lb Shrimp (No Head)
- 1/2 Lb Snow Crab

Thursday \$35

- 1/2 Lb Shrimp (No Head)
- 1 Lb Snow Crab



***THE WEEKEND SPECIAL ARE AVAILABLE THROUGHOUT THE WEEK.

Warning

Consumption of raw oysters or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain allergy and medical conditions. Please inform your server if you are allergic.

We Offer A Full Liquor Bar with Daily Specials Bottle Beer, Draught Beer, Spirits and Wine. Please Ask Server for Details. 18% gratuity will be added to the bill of any party of 5 or more.

