

FROM THE SEA

• • • CUSTOMIZED CRAB BOIL • • •

STEP 1: WHAT'S YOUR CATCH

DUNGENESS CRAB...\$25/LB

KING CRAB..... MARKET PRICE

SHRIMP.....\$13/LB

CLAMS.....\$6/LB

BLACK MUSSELS.....\$6/LB

STEP 2: ADD YOUR EXTRAS

SAUSAGE ANDOUILLE....\$8/LB

CORN ON THE COB.....\$2

POTATOES BABY RED \$3/LB

WHITE RICE.....\$3/CUP

STEP 3: ADD YOUR FLAVOR

OG SPICY OR GARLIC BUTTER EXTRA SAUCY \$5

FROM THE TURF

FISH AND CHIPS \$14

PIRATE SHRIMP \$13

WITH CHOICE OF JASMINE RICE, FRIED RICE OR YAKISOBA NOODLES

SHRIMP HONEY SESAME \$13

WITH CHOICE OF JASMINE RICE, FRIED RICE OR YAKISOBA NOODLES

CAJUN SHRIMP \$13

WITH CHOICE OF JASMINE RICE, FRIED RICE OR YAKISOBA NOODLES

KALBI SHORT RIB \$13

WITH CHOICE OF JASMINE RICE, FRIED RICE OR YAKISOBA NOODLES

BEEF TERIYAKI \$12

WITH CHOICE OF JASMINE RICE, FRIED RICE OR YAKISOBA NOODLES

CHICKEN TERIYAKI \$10

WITH CHOICE OF JASMINE RICE, FRIED RICE OR YAKISOBA NOODLES

PORK LUMPIA \$3

FRIES \$3

CAIUN OR LEMON PEPPER



