COMBO MEALS







THE BIG COMBO $79
1 king crab leg, 1 snow crab cluster, 1/2 lb shrimp,
1/2 lb clams, 1/2 lb mussels, 1/2 lb crawfish, 1 sausage
2 corns & extra potatoes

THE MINI COMBO W/ CRAWFISH $45
1/2 lb shrimp,1/2 lb mussels, 1/2 lb crawfish, 1 sausage
2 corns & extra potatoes

THE MINI COMBO W/ CLAMS $45
1/2 lb shrimp,1/2 lb mussels, 1/2 lb clams, 1 sausage
2 corns & extra potatoes

THE LOBSTER COMBO $ 68
1 lobster tail, 1/2 lb shrimp,1/2 lb mussels,1 sausage
2 corns & extra potatoes

SANDWICHES

add side of fries + $3 (cajun, lemon pepper, regular fries)
+ $5 sweet potato fries
+ $5 cajun dipping sauce



FRIED SHRIMP PO' BOY $14
fried shrimp, tomatoes, lettuce,
house sauce served on a toasted Hoagie Roll.

FRIED OYSTER PO' BOY $14
fried oysters, tomatoes, lettuce,
house sauce served on a toasted Hoagie Roll.

HALF & HALF PO' BOY $14
fried shrimp & fried oysters, tomatoes, lettuce,
house sauce served on a toasted Hoagie Roll.

FRIED FISH PO' BOY $14
1 pc fried fish, tomatoes, lettuce,
house sauce served on a toasted Hoagie Roll.

FISH - WICH $10
served on a buttery Brioche Bun, tartar sauce
pickles, and cheddar cheese.



CHICKEN SANDWICH $12
+ served on buttery Brioche Bun w/ pickles and house sauce.
+ $1 Cole Slaw
+ $1.99 Cheddar Cheese

SPICY CHICKEN SANDWICH $12
+ served on buttery Brioche Bun w/ pickles and house sauce.
+ $1 Cole Slaw
+ $1.99 Cheddar Cheese

DRINKS

FOUNTAIN DRINKS $4
pepsi, pepsi zero, starry, dr.pepper, raspberry ice tea,
unsweeted tea, sweetened ice tea, root beer,
orange crush, pink lemonade.

THAI TEA/ NO ICE $4 / 6
YOUNG COCONUT $7
BOTTLE WATER $2

MICHELADAS

DRAFT MICHELADA $16 oz./L 32 oz. $13/20
BOTTLE MICHELADA $14

BEER & WINE

DRAFT BEER $16 oz./L 32 oz. $7/12
DOMESTIC BOTTLES $5
angry orchard, fat tire, sam adams, miller lite,
ultra, sierra nevada, coors lite, 805!
DOMESTIC BUCKET (6 BOTTLES) $25
IMPORT BOTTLES $7
singha, leo, corona extra, corona premier,
sapporo, non-alcoholic corona
IMPORT BUCKET (6 BOTTLES) $35
RED WINE $6 glass/ 22 btl.
merlot, cabernet sauvignon, stella rosa
WHITE WINE $7 glass/ 25 btl.
rose, chardonnay, pinot grigio, moscato

HAPPY HOUR (DINE-IN ONLY)

MON–FRI 11AM – 4PM

SHRIMP IN A BAG (1LB)	$15
CRAWFISH IN A BAG (1LB)	$15
CAJUN FRIES	$6
REGULAR FRIES	$5
FRIED SHRIMP	$15
LEMON PEPPER FRIES	$6
FISH N' CHIPS	$15
FRIED CALAMARI	$14
DRAFT BEER (LITER)	$8
DRAFT BEER (PINT)	$5
BEER BOTTLES	$5
WINE (GLASS)	$5

PAN ROAST



CREAMY TOMATO-BASED STEW,
WITH SAUSAGE & SIDE of RICE

SHRIMP PAN ROAST	$ 23
C FRESH PAN ROAST (SHRIMP AND CRAB)	$ 32

MORE SIDES

CAJUN FRIES	$8
LEMON PEPPER FRIES	$8
SWEET POTATO FRIES	$9
LEMON PEPPER FRIES	$8
REGULAR FRIES	$7
GARLIC BREAD	$7
STEAMED RICE	$3
BBQ FRIED RICE	$5

LOADED CRAWFISH FRIES



-fried crawfish
-melted cheese
-house sauce

$13

SNOW CRAB OR SMOKED SALMON DIP $15



SEAFOOD PLATTER $16

3 raw oysters.
3 raw scallops.
3 bikini shrimps



THAI FISH CEVICHE $11



SCALLOPS ON THE HALF SHELL $16



BIKINI SHRIMP $16



GIFT CARDS AVAILABLE

scan me

BUILD YOUR BAG!

1. PICK YOUR SEAFOOD

all seafood includes a few potatoes.

SHRIMP
$19/ lbs
$11/ 1/2 lb
+ $1 head off
+ $2 peeled



CRAWFISH
$19/ lbs



MUSSELS
$18/ lbs



CLAMS
$18/ lbs



SQUID
$19/ lbs
-includes 1 corn



LOBSTER TAIL
MP 1 6-7 oz
-includes 2 corn



SNOW CRAB LEGS
MP



KING CRAB LEGS
MP



DUNGENESS CLUSTERS
MP
-includes 1 corn





2. PICK YOUR SAUCE

OG CAJUN
our signature cajun seasoning in a rich buttery sauce w/ garlic

GARLIC BUTTER
OG cajun + extra chopped garlic

LEMON PEPPER
OG cajun + zesty lemon

CURRY
OG cajun + bold curry spices

THE WORKS
mix of all the seasonings

MELTED BUTTER & CHOPPED GARLIC
no cajun seasoning- straight up

3. PICK YOUR SPICY LEVEL

NO HEAT
MILD 🔥
MEDIUM 🔥🔥
HOT 🔥🔥🔥
FIRE 🔥🔥🔥🔥

4. PICK YOUR ADD-IN

CORN **$1.50**
3" cobb

SAUSAGE **$3**
chopped up Andouille Pork saussge (8-10 pcs)

1 HARD BOILED EGG **$2**

EXTRA POTATOES **$3**

EXTRA SAUCE **$5**
*seafood purchase required

SURF & TURF







CHEF FRIED SHRIMP — $ 23
whole fried shrimp, stir fried in a sweet chili + garlic glaze

GRILLED SALMON — $ 22
grilled skinless salmon fillet served w/ teriyaki sauce, side salad + choice of rice: white, bbq fried rice (+$1) or fries: regular, cajun, lemon pepper, or sweet potato (+$2)

CRYING TIGER RIB EYE — $ 23
grilled rib eye served w/ mild house sauce, side salad & white rice

THE LOBSTER ROLL
lobster knuckles and claw in a buttery sauce, on a New England Roll.

$ 25 just the roll
$ 28 w/ fries







FRIED BASKETS

served w/ cajun fries + ketchup
sub to regular or lemon pepper, or sweet potato (+$2)

FISH N' CHIPS — $ 19
4 pc fried fish served w/ tartar sauce

FRIED SHRIMP — $ 19
8 pc fried shrimp served w/ cocktail sauce

FRIED CALAMARI — $ 17
fried squid rings served w/ ranch

FRIED OYSTERS — $ 19
8 pc fried oysters served w/ house oyster sauce

FRIED OCEAN — $ 23
2 pc fried fish, 4 pc fried shrimp, + calamari

OG WINGS — $ 21
8 pc fried chicken wings served w/ buffalo sauce + ranch on side

KIDS MEAL — $ 12
4 chicken nuggets, 4 mozzarella sticks, + regular fries, includes small fountain drink

WINGS & TENDERS

WINGS		& TENDERS	
6 PIECE	$ 13	3 PIECE TENDERS	$ 11
8 PIECE	$ 15	3 PIECE SPICY TENDER	$ 11
10 PIECE	$ 16.50		



WET SAUCES
- house cajun
- mango
- orange chicken
- garlic & black pepper
- garlic parmasean
- buffalo

DRY SEASONING
- lemon pepper
- garlic parmesan

FRESH OYSTERS

served with cocktail sauce & lemons

1/2 DOZEN MP

1 DOZEN MP



SALADS

HOUSE SALAD — $ 9
chopped romaine w/ onion, tomato, carrot, red cabbage, + cucumber

CHICKEN SALAD — $ 12

SHRIMP SALAD — $ 16

SOUP



SEAFOOD SOUP **$ 23**
medley of seafood in a Thai broth + sour & savory soup w/ tomato, mushroom + green onions

TOM YUM **chicken $ 16** **shrimp $ 21**
Thai broth + sour soup & savory w/ tomato, mushroom + green onions

GUMBO **$ 8**
chicken, sausage, rice, veggies
bread bowl + 4

CLAM CHOWDER **$ 8**
bread bowl + 4

CURRY

YELLOW CURRY
mild + sweet Thai coconut curry w/ potatoes + onion. served w/ steamed rice



RED CURRY
mild + sweet Thai coconut curry w/bamboo + basil. served w/ steamed rice



chicken, beef, pork, or tofu $ 17
shrimp or combo (chicken, beef, shrimp) $ 21
seafood $ 25

NOODLES

PAD THAI
thin, flat rice noodles stir fried w/ egg in a sweet-savory tamarind sauce. served w/ bean sprouts + peanuts



PAD SEE EW
wide, flat rice noodles stir fried w/ egg + broccoli in sweet soy sauce



DRUNKEN NOODLES
spicy + savory rice noodles stir-fried w/ onion, tomato, basil + bell pepper



CHOW MEIN
egg noodles stir fried w/ onion, broccoli, tomato, carrot + mushroom in soy sauce + oyster sauce



chicken, beef, pork, or tofu $ 17
shrimp or combo (chicken, beef, shrimp) $ 21
seafood $ 25



GARLIC NOODLES $ 11
+ shrimp $ 5
egg noodles sauteed in butter + minced garlic topped w/ green onions + parmesan cheese

FRIED RICE

THAI STYLE
traditional, stir-fried rice w/ egg, onion, tomato, + bell pepper



CAJUN STYLE
traditional, stir-fried rice w/ egg, onion, tomato, + bell pepper



chicken, beef, pork, or tofu $ 17
shrimp or combo (chicken, beef, shrimp) $ 21
seafood $ 25