Appetizers

Crab Cake Appetizer 7.50 Shrimp Cocktail 11.00 Crab Cocktail 12.00

Crispy Shrimp Wrap 11.00 Wonton Wrapped Shrimp Sautéed Crisp And Served Over Mixed Greens With Lemon And Tai Chili Sauce

Shrimp Caesar Salad 10.50

*Fried Calamari 12.00 Tender Rings Of Calamari Breaded And Deep Fried, Served With A Spicy Remoulade Sauce

*Steamed Clams Half Pound 9.00 One Pound 16.00

Crab Cake Sliders 12.50 Lump Crab Cakes On Sourdough Rolls Served With Remoulade Dressing And Avocado, Tomato And Basil Relish

*Seafood Cobb Salad 14.00 Shrimp, Lump Crab, Bleu Cheese Crumbles, Fresh Avocado Slices, Tomato Wedges, Bacon Bits, And Sliced Eggs On Salad, Served With Your Choice Of Dressing

*Ceviche 13.50 Homemade With Fresh Tilapia Filet And Shrimp Marinated With Fresh Lemon Juice And Tequila Served With Our Homemade Mild Sauce, Fresh Avocado And Tortilla Chips

Raw On The Half Shell

*Half Dozen Oysters - Market

*Dozen Oysters - Market

*Bloody Mary Oyster Shooters - Market Oysters With Premium Vodka And Bloody Mary Mix

Sides

Sautéed Vegetables	2.75
White Rice	2.75
Mashed Potatoes	2.75
Side Salad	2.75

Soups, Stews And Kettle Specialties

New England Or Manhattan Clam Chowder 5.50

Chicken Etouffee 14.99 Stewed Cubes Of Chicken Breast With Vegetables, Spices And Cajun Seasonings, Served With Rice

*Fish Tacos 12.50 Two Fish Tacos, Homemade Coleslaw Served With Zesty Sauce

*Cioppino 23.50 Lobster, Shrimp, Clams, Mussels, Scallops And Calamari With Garlic, Herbs And Tomato Broth

Roasted Corn Chowder With Crab 5.50 Roasted Corn Chowder With Sautéed Corn, Potatoes And Lump Crab Meat In A Rich Cream Sauce

Gumbo's 18.00 Made With Okra, Gumbo File, Cajun Spices And Andouille Sausage, Choose From Crab, Shrimp, Lobster Or Get All Three In Our Signature House Gumbo

Pan Roast 18.00

Fresh Seafood Sautéed With Brandy, Cream And Tomato, Choose From Crab, Shrimp, Lobster Or All Three In Our Signature House Roast

*Surf And Turf 25.00

Pan Seared or Blackened Ribeve Steak With Demi Glaze Reduction And Sautéed Black Tiger Shrimp Served With Garlic Whipped Potatoes and Julienne Vegetables

Entrées

*Linguine With Clams 14.50 Clams Cooked With Garlic, Shallots In Olive Oil With Red Or White Sauce, Served Over Linguine

Crab Cake Entrée 16.50 House-Made Crab Cakes, Sautéed And Served With Mixed Greens, And Remoulade Sauce

*Shrimp Scampi 18.00 Shrimp Sautéed With Garlic, Shallots, White Wine And Herb Butter, Served Over Linguine

*Steamed Clams Or Mussels 15.00 Sautéed In A Pernod Sauce And Served Over Linguine

Shrimp And Crab Pasta 21.00 Farfalle Pasta With Sautéed Shrimp, Crab Meat, Julienne Red Onions In A Sundried Tomato Cream Sauce

Seafood Risotto 17.50 Sautéed Shrimp, Clams, Mussels And Scallops In A Garlic Wine Reduction And Served On A Bed Of Creamy Arborio Rice Cooked To Perfection

Parmesan Crusted Tilapia 16.50 Breaded And Sautéed Tilapia Filet With Parmesan Potato Crust, Served On Fresh

*Fresh Catch Of The Day - Market Price

Julienne Vegetables, Whipped Garlic Potatoes, With A Creamy Florentine Sauce

*Clark County Health District Consumer Advisory 3-401.11(D): Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditi

Beverages

Sparl	klina	Wine
G SULLI	arity	IV IV CIECC

Domaine Chandon, 187ml	9.00
750ml	35.00
White Wine	
Chardonnay, House	6.00
Chardonnay, Four Vines	7.50
Pinot Grigio, Maso Canali	7.50
Riesling, R. Eymound, "Monchhof"	9.00
Sauvignon Blanc, Brancott	6.50
White Zinfandel, Berringer	5.75
TO TOWAS	
Red Wine	
Cabernet Sauvignon, House	6.00
Cabernet Sauvignon, Kendall Jackson	7.75
Merlot, House	6.00
Merlot Sterling, Vintner's Collection	9.00

Featured Beer

Pinot Noir, Cambria

Asahi Kuronama (Black), Japan	5.00
Kirin, Japan	5.25
Sapporo, Japan	5.25
New Belgium 1554, Colorado	4.50
Duvel, Belgium	5.50
St. Peter's Stout, England	6.50

9.25

Beer Domestic Bottles $\frac{4.00}{4.75}$ Import and Microbrew Non-Alcoholic 3.50

Other Beverages	
Soda, Coffee, Tea and Juices	2.50
Red Bull, 6 oz.	4.25
Pelegrino Sparkling	3.00
Aquafina	3.00
Fiji Water	3.50



\$10.00 Split Plate Chars