





OUR JOURNEY TO SEAFOOD THAT CELEBRATES!

Our 'Seafood that Celebrates' menu is a culinary journey that brings together the rich traditions of American coastlines with the bold and adventurous flavors of Asian seafood. At Chasin' Tails, we pride ourselves on crafting seafood dishes that celebrate life, love, family, community and our collective humanity.

Most of our dishes and garnishes including our seafood sauces are house-made from scratch and all seafood is prepared to order using only the freshest catch and finest ingredients. Our experienced culinary team, led by executive seafood chefs, invite you to dive into the exotic flavors and traditions of the sea, crafted with care and precision. We appreciate your patience and understanding as we prepare "Seafood that Celebrates" with the dedication it deserves.

ALL THE LOVE,

Chazin' Taifs Team

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STARTERS

CHARBROILED OYSTERS

Freshly shucked roaster-sized oysters grilled with our garlic, lemon, Romano-Parmesan cheese

blend. Served with toasted French bread. 1/2 DOZEN 24 DOZEN 37

NEW! OYSTERS ROCKEFELLER

Classic New Orleans dish featuring ousters baked on half shell topped with a rich, buttery mixture of herbs, bread crumbs, cheese.

1/2 DOZEN 24 DOZEN 37

SHRIMP TACOS

Three hand-battered jumbo shrimp atop creamy avocado and slaw mix, finished with honey sriracha & pickled fresno. 2 per order. 13

VIETNAMESE CAJUN WINGS

Fish sauce, Thai chili, garlic, cajun. Can be prepared spicy or mild. 6 per order 13

CITRUS SALAD

Refreshing spring mix, cabbage, bell peppers and oranges tossed in our sesame yuzu vinaigrette. 12

> ADD 3 JUMBO HOKKAIDO SCALLOPS* 19 ADD 3 COLOSSAL SHRIMP 9 ADD BLACKENED SALMON 12

BLUE CATFISH TACOS

Hand-battered filets with creamy avocado & sriracha honey aioli, topped with fresno peppers & pickled shallots. 2 per order.

HONEY SRIRACHA SHRIMP

Hand-battered jumbo shrimp fried and tossed in our classic sriracha honey recipe. 17

CLAM CHOWDER

Hearty and creamy chowder brimming with tender clams and sweet, fresh corn.

8 OZ CUP 9.5 16 OZ BOWL 17

CRAB & SPINACH DIP

Decadent blend of tender crab meat and spinach melded with a creamy cheese mix then baked to a golden perfection. Served with crispy wontons chips, this dish is meant for sharing! 19

RAW BAR

RAW HAMACHI CRUDO*

Fresh-cut Japanese uellowtail drizzled with a passion fruit vinaigrette and topped with scallion oil, water-melon radish and crispu shallots. 17

RAW OYSTERS

Served on ice with cocktail sauce, horseradish and our yuzu

EXOTIC SELECTION

Carefully tumbled in the Pacific Northwest.

FANNY BAY OYSTERS* Vancouver BC Firm and plump with clean, mildlu bring, subtle sweetness and a fruity finish. Topped with compressed cucumber

1/2 DOZEN 29 DOZEN 49

LOCAL SELECTION

Sustainably harvested from the Chesapeake Bay.

HAPPY OYSTERS* Great Wicomico River, Virginia Plump, mild-bring with clean flavor and slight minerality.

SKINNY DIPPERS* Saint Jerome Creek, Maruland Medium-brine, soft taste with clean buttery finish.

14 DOZEN 19 DOZEN 30

CRAFT COCKTAILS

BARTENDER'S SPECIAL 🧼 NAKED & SMOKEY

Ask for a recommendation from our Bartenderl



MANHATTAN NIGHTS

Bulleit Bourbon | Beef Fat Wash |

Pho Spices | Angostura 16

PASSION MULE

OLD FASHIONED

COFFEE MAI TAI

Liqueur | Vanilla | Coconut 17

Bacardi | Captain Morgan | Orange

Overholt Rye | Pumpkin | Creme de Cacao | Vanilla | Orange 17

Orange | Ginger 17

PUMPKIN

COCONUT



Lemon | Aquafaba | Orange Bitters 16 SPICED ESPRESSO MARTINI

Rue Whiskey | Buddha's Hand | Ginger |

Tito's Vodka | Kahlua | Spice | Coffee | Pumpkin Spice Foam 15

FISHBOWLS

Tito's Vodka | Genepy | Passionfruit | Lemon | Indian Long Pepper | Maple

PRETTY IN PINK Bacardi Dragonberry Rum | Limoncello | Dragon Fruit | Strawberry | Fizz | Cotton



BABY SHARK Leblon Cachaca | Bacardi | Jameson | Kumquat | Spirulina | Basil | Mint 19



UPGRADE TO A FISH TANK TO SHARE! Serves 2-3 +20



Pink Peppercorn | Lime | Ginger

ZERO PROOF

ALCOHOL-FREE



VIRGIN PINA COLADA Caramelized Pineapple | Allspice | Coconut Water | Pina Colada Foam 13





TAMARIND TOM-YUM Seedlip Citrus | Prickly Pear |

CRISPY CATCHES

Hand-battered then deep fried

ADD CAJUN FRIES TO ANY CRISPY CATCH 6

WHOLE DANG THANG

Shrimp, gator, calamari & blue catfish on a bed of cajun fries. Served with voo doo, yuzu tartar and Thai sweet chili sauces. 32

CRISPY SHRIMP

Jumbo-sized. Served with cocktail and our voodoo sauces. 16

CRISPY CATFISH

Chesapeake Bay wild blue catfish. Served with yuzu tartar. 15

GATOR BITES

Wild-caught bayou alligator filet bites. Served with voodoo sauce. 17

CALAMARI

Served with Thai sweet chili sauce. 14

*SERVICE FEE: We have replaced tipping with an included 20% service fee because we want to provide year-round stable wages and benefits for our entire team.

SEAFOOD POTS

BOILED WITH OUR SIGNATURE CAJUN SPICES

Cooked to order crustacean wok-tossed with your choice of style and heat level. Served with corn on cob and red potato

1 CRUSTACEANS ®

KING CRAB LEGS

Colossal size, 1 pound, 99 SNOW CRAB LEGS

Canada, jumbo 8-10 oz clusters 1 cluster: 29 | 2 clusters: 49 5

WHOLE LIVE LOBSTER Eastern North Shore coldwater 1.5 pounds. 46

LOUISIANA CRAWFISH Atchafalaya Basin, wild-caught, 1 nound 17.5

GREEN-LIPPED MUSSELS New Zealand 3/4 pound 18

2 STYLE & HEAT (8)

Our flavors are now crafted with premium butter for an extra rich, creamy texture. Choose your style and heat level.

CLASSIC STYLES

OH DANG! SIGNATURE CAJUN. GARLIC. CITRUS GARLIC BUTTER

CAJUN

NEW STYLES

WHITE SHRIMP

Ecuador, jumbo-size

HEAD-OFF

HEAD-ON

ALL OPTIONS

BLUE CRABS

#1. large size

21-25 pc. per pound

16-20 pc. per pound

21-25 pc. per pound

1/2 pound: 15 | 1 pound: 27

Half Dozen: 39 | Dozen: 72

EZ PEEL (Deveined, head off)

DRAGON-FIRE PINEAPPLE CHILI SAMBAL

LEMON GARLIC

THAI COCONUT BASIL (1) DAIRY-FREE COCONUT MILK

MARYLAND STYLE OLD BAY & MELTED BUTTER

A HEAT LEVELS

MILD, MEDIUM, HOT, EXTRA HOT

EXTRAS

CORN ON COB (2C) 3 @ POTATOES (3PC) 3 ® BOILED EGG (2PC) 3 @

IASMINE RICE 3

FRENCH BREAD 3 CREOLE 'DIRTY' RICE 6 With pork, chicken liver, bell pepper, onion, garlic.

FXTRA SIDE SAUCE 5

ANDOUILLE SAUSAGE ® Traditional Cajun recipe, naturally smoked with hickoru.

1/4 POUND 7 1/2 POUND 10

GO ALL IN 9 Add a 1/4 pound of andouille sausage, 2 boiled eggs and a french baguette.

ROYAL FEASTS

All seafond feasts include our signature fresh garlic poodles and andouille sausage. ADD LOUISIANA CRAWFISH (PER LB)* 11

ONE-OUTER

Snow Crab (1 cluster), Shrimp (½ lb), Andouille Sausage (¼ lb), Garlic Noodles, Corn & Potatoes (2), Serves 1. 67

POCKET PAIR

Snow Crab (2 clusters), Shrimp (1 lb), Andouille Sausage (¼ lb), Garlic Noodles, Corn & Potatoes (3), Serves 2. 99

THREE-OF-A-KIND

Snow Crab (3 clusters), Shrimp (1 lb), Green Lipped Mussels (¾ lb), Andouille Sausage (1/2 lb), Garlic Noodles, Corn & Potatoes (4), Serves 2-3. 139

FULL HOUSE

Snow Crab (6 Clusters), King Crab (1 lb), Shrimp (2 lb), Green Mussels (1 ½ lb), Andouille Sausage (½ lb), Garlic Noodles (2X), Corn & Potatoes (8), Serves 4-6, 259

*SPECIAL PRICED CRAWFISH IS LIMITED TO FEAST SERVING SIZE.











ENTREES

16 OZ RIBEYE*

Marbled and finished with rosemary compound butter. Served with crispy red potatoes, grilled broccolini and truffle aioli. 48 ADD CRAB CAKE +15

SALMON DIRTY RICE

Blackened filet served with creole dirtu rice and grilled broccolini. 29

SHRIMP AND SAUSAGE GUMBO

Southern stew of colossal shrimp (6) naturally-smoked andoyille sausage, okra, celery, bell pepper onion served over jasmine rice. 27

SHRIMP SCAMPI

Fresh garlic noodles and veggies wok-tossed with jumbo shrimp in a zesty lemon butter and garnished with parmesan. 24

JUMBO LUMP CRAB CAKES

Sauteed jumbo lump crab cakes with fresh corn succotash & crispu red potatoes and served with dijonnaise. 2 per order. 39

SOCIAL PLATTERS

ROYAL SURF N' TURF*

40 oz Bone-In Ribeue, Australian King Prawns, jumbo Hokkajdo scallops. Accompanied with crispy red potatoes & grilled broccolini and served with green chili and truffle aioli. 139 ADD CRAB CAKE +15

LOBSTER GARLIC NOODLES

15 pound whole lobster battered, fried then work tossed with opions and jalapenos. Served atop a double serving of our fresh garlic

PAIRING PLATES

FRESH GARLIC NOODLES

Fresh fettuccine wok-tossed with garlic and topped with homemade garlic chins and parmesan shavings 11

ADD 3 JUMBO HOKKAIDO SCALLOPS* 19

ADD 3 COLOSSAL SHRIMP 9

ADD BLACKENED SALMON 12 GRILLED BROCCOLINI

Charred, dressed with garlic confit, zesty lemon then finished with

CAJUN FRIES

Extra crispy and seasoned with our signature Cajun spices. Served with sriracha honeu aioli. 9

CRISPY RED POTATOES

Red Bliss potatoes smashed, fried and seasoned then finished with Parmesan. Served with truffle aioli. 8

MAC & CHEESE

Oven-baked with diced tomatoes, monterey and cheddar. 11

ADD BLUE CRAB MEAT 6 ADD LOBSTER MEAT 10 ADD CRAWFISH TAILS 8

SOUTHERN HUSH PUPPIES (4) Homemade classic southern favorite served with honey butter. 9

BRUSSELS SPROUTS

Crisped and sauteed with oyster sauce and garlic, finished with Parmesan cheese. Sweet, umami and savoru. 9

DESSERTS ADD VANILLA ICE CREAM 3

PUMPKIN SPICE BEIGNETS

Warm and fluffu, infused with aromatic cinnamon, nutmed, and clove, lightly sprinkled with powdered sugar and served with spiced condensed milk for dipping. 10

CLASSIC BEIGNETS

French-style fried pastry sprinkled with powdered sugar and served with strawberry coulis. 10

SEASONAL BERRY CHEESCAKE Fresh berries and drizzled with strawberry compote. 9

FRIED CHEESECAKE Our improved classic dessert! Hand-hattered cheesecake drizzled

with strawberry compote and garnished with fresh berries. 10

*May contain raw or undercooked ingredients. Consuming raw or undercooked meat, seafood shellfish or eggs may increase your risk of foodborne illness if you have certain medical conditions.