



OUR JOURNEY TO SEAFOOD THAT CELEBRATES!

Our new 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 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 understanding as we bring you "Seafood that Celebrates" and ask for your patience as we give each dish the dedication it deserves.

ALL THE LOVE,
Your Chasin' Tails Team



STARTERS

CHARBROILED OYSTERS

Freshly shucked roaster-sized oysters grilled with our garlic, lemon, Romano-Parmesan cheese blend. Served with toasted French bread.

½ DOZEN 24
1 DOZEN 37

BLUE CATFISH TACOS 11

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

COCONUT BASIL MUSSELS 14

Green-lipped mussels, coconut milk, red curry, Thai basil. Served with French bread.

VIETNAMESE CAJUN WINGS 13

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

CITRUS SALAD 12

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

ADD 3 JUMBO HOKKAIDO SCALLOPS 19

ADD 3 COLOSSAL SHRIMP 9

ADD BLACKENED SALMON 12

CRISP CALAMARI 14

Hand-battered. Served with Thai sweet chili sauce.

ADD CAJUN FRIES 6

WHOLE DANG THANG 26

Crispy hand-battered shrimp, calamari and blue catfish on a bed of cajun fries. Served with yuzu tartar, Thai sweet chili and honey sriracha aioli.

CRISP SPANISH OCTOPUS 21

Wild-caught. Served with fennel and spicy andouille vinaigrette (limited availability)

RAW OYSTERS

Served on ice with cocktail sauce, horseradish and our yuzu mignonette.

EXOTIC

Imported from Canada's pristine west coast waters

KUSSHI OYSTERS*

Deep Bay, Vancouver Island, British Columbia

Petite gemlike delicacy from careful tumbling. Firm and plump with medium brine, subtle sweetness and a fruity finish. Topped with compressed cucumber.

½ DOZEN 29 • 1 DOZEN: 49

LOCAL

Sustainably harvested from the Chesapeake Bay

HAPPY OYSTERS*

Great Wicomico River, Virginia

Plump, mild-briny with a rich, clean flavor and slight minerality.

SKINNY DIPPERS*

Saint Jerome Creek, Maryland

Medium-brine, soft taste with clean buttery finish.

½ DOZEN 19 • 1 DOZEN 30

*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.

CRAFT COCKTAILS

WITH HOUSEMADE INGREDIENTS



MAVERICKS MULE 16

Tito's Vodka | Blood Orange | Lime | Ginger | Rosemary Bitters | Fizz



COLD BREW MARTINI 15

Tito's Vodka | Galliano | Coldbrew | Vanilla | Banana | Cinnamon Honey | Cream



RAVE UP & AFTER 16

Teremana Silver Tequila | Genepy | Guava Thai Basil | Hibiscus | Lime



PRETTY IN PINK FISHBOWL 17

Bacardi Dragon Berry Rum | Limoncello | Dragon Fruit | Strawberry | Fizz | Cotton Candy



PASSIONATE PISCO 17

Machu Pisco, Jinro Soju, Passion Fruit, Mango, Perilla, Aquafaba, Peychaud's Bitters

ELEMENTAL DRAGON COCKTAILS

MIXOLOGY MEETS MYTHOLOGY THIS LUNAR NEW YEAR! 18 ea.



Fire Dragon

Illegal Mezcal, Teremana Silver Tequila, pomegranate, prickly pear, maple orange



Metal (Gold) Dragon

Roku Gin, Bacardi Dragon Berry, Soho Lychee Liqueur, lemon, lychee, aquafaba



Wood Dragon

Bulleit Bourbon, Jacquin's Kummel Liqueur, Bulleit Rye Sesame, lemongrass maple



Earth Dragon

Tito's Vodka Malibu Passionfruit, pandan, coconut, lime



Water Dragon

Diplomatico Planas Rum, Leblon Cachaca, Thai basil, lemon, black pepper, milk punch, eucalyptus bitters

MOCKTAILS

HOMEADE ALCOHOL-FREE



BLOODY CRUSHER 11

Seedlip Garden 108 | Blood Orange | Rosemary | Lemon



TROPICAL TRANQUILITY 11

Seedlip Grove 42 Citrus | Guava | Thai Basil | Lemon | Fizz

SEAFOOD POTS

BOILED WITH OUR SIGNATURE CAJUN SPICES

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

1 CRUSTACEANS

KING CRAB LEGS 99
Colossal size, 1 pound

SNOW CRAB LEGS
Canada, Jumbo 8-10 oz clusters
1 cluster: 27 2 clusters: 48

WHITE SHRIMP
Ecuador, Jumbo-size
½ pound: 14.5, 1 pound: 26

GREEN-LIPPED MUSSELS 18
New Zealand, ¾ pound

WHOLE LIVE LOBSTER 46
Eastern North Shore
Coldwater. 1.5 pounds

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

2 STYLE & HEAT

Our flavors are now crafted with premium butter for an extra rich, creamy texture.
Choose your heat level from *mild, medium, hot or extra hot.*

CLASSIC STYLES

CAJUN
GARLIC BUTTER
OH DANG! SIGNATURE
CAJUN, GARLIC, CITRUS

NEW STYLES

DRAGON-FIRE (FEB 24')
PINEAPPLE CHILI SAMBAL
LEMON GARLIC
THAI COCONUT BASIL
DAIRY-FREE COCONUT MILK

3 EXTRAS

CORN ON COB (2PC) 3

POTATOES (3PC) 3

BOILED EGG (2PC) 3

ANDOUILLE SAUSAGE
Traditional Cajun recipe, naturally smoked with hickory.

¼ POUND 7 • ½ POUND 10

JASMINE RICE 3

FRENCH BREAD 3

EXTRA SIDE SAUCE 5

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



GO ALL IN 9

Add a ¼ pound of andouille sausage, 2 boiled eggs and a french baguette.

ROYAL FEASTS

All feasts include our signature fresh garlic noodles and andouille sausage.

ADD LOUISIANA CRAWFISH (PER LB)* 11

ONE-OUTTER 67

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

POCKET PAIR 109

Snow Crab (2 clusters), Shrimp (1 lb), Andouille Sausage (1/4 lb), Garlic Noodles, Corn & Potatoes (3), Serves 2.

THREE-OF-A-KIND 129

Snow Crab (3 clusters), Shrimp (1 lb), Green Lipped Mussels (¾ lb), Andouille Sausage (½ lb), Garlic Noodles, Corn & Potatoes (4), Serves 2-3.

FULL HOUSE 249

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.

*SPECIAL PRICED CRAWFISH IS LIMITED TO FEAST SERVING SIZE.



SPICY



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

ENTREES

16 OZ RIBEYE* 48

Marbled and finished with rosemary compound butter. Served with crispy red potatoes, grilled seasonal veggies and truffle chive aioli.

SALMON DIRTY RICE 29

Blackened filet served with creole dirty rice and grilled broccolini.

SHRIMP AND SAUSAGE GUMBO 27

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

PAN ROAST 26

Rich, tomato-based stew drawing its flavors from roasted chicken thighs, jumbo shrimp and andouille sausage served over jasmine rice.

CAJUN FRIED RICE 24

Wok-fried rice with jumbo shrimp, crawfish tails and andouille sausage.

SOCIAL PLATTERS

SURF N' TURF* 139

16 oz Ribeye, 1.5 lb whole live lobster, jumbo Hokkaido scallops, colossal shrimp. Served with crispy red potatoes, grilled broccolini and a side of truffle chive aioli. (Serves 2-3)

LOBSTER GARLIC NOODLES 58

An upgraded classic for our loyal fans! 1.5 pound whole lobster battered, fried then wok tossed with onions and jalapeños. Served atop a double serving of our fresh garlic noodles.

PAIRING PLATES

FRESH GARLIC NOODLES 11

Fresh fettuccine wok-tossed with garlic and topped with homemade garlic chips and parmesan shavings.

ADD 3 JUMBO HOKKAIDO SCALLOPS 19

ADD 3 COLOSSAL SHRIMP 9

ADD BLACKENED SALMON 12

GRILLED BROCCOLINI 9

Charred, dressed with garlic confit, zesty lemon then finished with shaved parmesan.

CAJUN FRIES 9

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

CRISPY RED POTATOES 8

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

MAC & CHEESE 11

Oven-baked with diced tomatoes, monterey and cheddar.

ADD BLUE CRAB MEAT 6

ADD LOBSTER MEAT 10

SOUTHERN HUSH PUPPIES 9

Homemade classic southern favorite served with honey butter.

BRUSSELS SPROUTS 9

Crisped and sauteed with oyster sauce and garlic then finished with Parmesan cheese. Sweet, umami and savory.

DESSERTS

BEIGNETS 10

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

ADD VANILLA ICE CREAM 3

SEASONAL BERRY CHEESECAKE 9

Fresh berries and drizzled with strawberry compote.

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