



3-Course Meal: \$55pp, \$110 for 2 Entire table must participate ### Fish Bowls: \$5 Off

Fish Tanks: \$10 Off



FOR <u>ONE</u> (\$55pp)

APPETIZER

SELECT ONE

CALAMARI & CAJUN FRIES

Served with Thai sweet chili sauce.

CHARBROILED OYSTERS 1/2 DOZ

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

RAW HAPPY OYSTERS 1/2 DOZ

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

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. UPGRADE FOR +10

FOR <u>TWO</u> \$55pp (\$110 for 2)

APPETIZER

SELECT ONE TO SHARE

CHARBROILED OYSTERS 1 DOZ

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

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.

RAW BAR SET

Hamachi Crudo and 1/2 dozen Happy Oysters

HAMACHI CRUDO*

HAPPY OYSTERS* Great Wicomico River, Virgini

Fresh-cut Japanese yellowtail drizzled with a passion fruit vinaigrette and topped with scallion oil, watermelon radish and crispy shallots.

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



ONE-OUTER

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

THREE-OF-A-KIND

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

DESSERT

BEIGNETS W/ ICE CREAM

French-style fried pastry sprinkled with powdered sugar with strawberry coulis. 2pc.

DESSERT

SELECT <u>ONE</u> TO SHARE

BEIGNETS W/ ICE CREAM

French-style fried pastry sprinkled with powdered sugar with strawberry coulis. 5pc.

FRIED CHEESECAKE W/ ICE CREAM

Our upgraded classic dessert! Hand-battered cheesecake drizzled with strawberry compote and garnished with fresh berries.

