

# STARTERS

## CHARBROILED OYSTERS

Freshly-shucked *Bill and Stanley* oysters topped with parmesan. With crispy French bread.

½ DOZEN 24 • 1 DOZEN 37

## FISH OF THE DAY TACOS 11

Hand-battered, served with creamy avocado and chimichurri. 2 per order.

## VIETNAMESE CAJUN WINGS 13

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

## COCONUT BASIL GREEN MUSSELS 18

New Zealand mussels, coconut milk, green curry, Thai basil. Served with crispy French bread.

## CITRUS SALAD 12

Refreshing blend of arugula, Napa and red cabbage, crisp jicama and orange bell pepper tossed in a zesty yuzu vinaigrette.

## WILD GULF SHRIMP COCKTAIL 15

Colossal size, served with chimichurri and kimchi cocktail sauce. 5 per order.

## CRISP CALAMARI 14

Hand-battered. Served with Thai sweet chili sauce.

## CRISP SEAFOOD SAMPLER 19

Hand-battered shrimp, calamari and fish of the day. Served with yuzu tartar and Thai sweet chili sauce.

# SIGNATURE COCKTAILS

WITH HOUSEMADE INGREDIENTS

## PIN THE MULE 14

Absolut Vodka | Blood Orange | Lime | Ginger | Rosemary Angostura Bitters | Fizz

## JUICY BOTTOMS [SANGRIA] 11 UPGRADE TO A FISHBOWL FOR 20 (SERVES 2)

Wine | Flavored Brandy | Flavored Rum | Orange Liqueur | Fruits

## LIQUID COURAGE\* 13

New Amsterdam Vodka | Falernum | Lemon | Raspberry Lavender | Egg White

## BOURBON BAE 15

Bulleit Bourbon | Maple | Orange | Star Anise | Angostura

## HIGH PASSION\* 14

New Amsterdam Gin | St Elder Elderflower | Lime Passion Fruit | Basil | Orange Bitters | Egg White

## LYIN' IN THE SUN 13

Plantation 3 Years Rum | Montenegro Amaro | Pineapple Coconut | Lemon | Maple

## CUCUMBERITA 14

El Jimador Silver Tequila | Solerno | Lemon | Lime Cucumber | Old Bay

## STARBURST FISHBOWL 12

Bacardi Dragonberry Rum | Limoncello | Strawberry | Fizz

## HURRICANE 12

Captain Morgan Spiced Rum | Malibu Coconut Rum Myers Dark Rum | Pineapple | Orange | Grenadine

# RAW BAR

## OYSTERS\*

Freshly shucked. Served with yuzu vinaigrette, kimchi cocktail sauce and horseradish.

### BILL AND STANLEY\*

North Atlantic, Eastern Nova Scotia.

½ DOZEN 19 • 1 DOZEN 32

### SALT BUOY\*

Brockatonorton Bay, Assateague, MD.

½ DOZEN 17 • 1 DOZEN 29

## KIMCHI OYSTERS\* 22

Six freshly-shucked *Salt Buoy* oysters in Kimchi sauce with flame-torched crackers and a 6 oz. of our seasonal pilsner.

## CRUDO\*

Thinly sliced. Light, refreshing, exotic flavors.

## HAMACHI (YELLOWTAIL)\* 16

Yuzu ponzu topped with spicy jalapeño, green onion, crispy fried shallots and a sprinkle of cilantro and togarashi.

## SALMON\* 16

Bright blend of extra virgin olive oil, capers, pickled shallots, fresh parsley and freshly cracked peppercorns.

## SCALLOP\* 19

Hokkaido jumbo scallop marinated in citrus vinaigrette and scallion oil topped with serrano pepper pureé.



SPICY



VEGETARIAN



VEGAN



GLUTEN FREE

\*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

20% DINE-IN SERVICE FEE: WE HAVE REPLACED TIPPING WITH A 20% SERVICE FEE BECAUSE IT WILL HELP US PROVIDE OUR ENTIRE TEAM A YEAR-ROUND LIVING WAGE.

# CAJUN-STYLE SEAFOOD BOIL

Made to order crustacean with your choice of style and heat level. Served with one corn on the cob and red potato.

## 1 CRUSTACEANS

### KING CRAB LEGS 79

Colossal size, 1 pound

### SNOW CRAB 39 EA.

Canada, largest size on market, 12-14 oz cluster

### WILD GULF SHRIMP

Jumbo-size, ½ pound: 13, 1 pound: 24

### GREEN-LIPPED MUSSELS 17

New Zealand, ¾ pound

### WHOLE LIVE LOBSTER 54

Eastern North Shore Coldwater. 2.5 pounds

### LIVE CRAWFISH 19

Louisiana, only when in-season, 1 pound

## 2 STYLE & HEAT

Our flavors are crafted with the French culinary technique of *Beurre monté* using premium solid butter and white wine for an extra rich and creamy texture.

### GARLIC LEMON

### CAJUN

### THAI COCONUT

Dairy Free, Alcohol Free

### SIGNATURE: OH DANG!

Garlic, Butter, Lemon, Cajun

### MILD

### MEDIUM

### HOT

### EXTRA HOT

## 3 EXTRAS

### CORN ON THE COB (2PC) 3

### JASMINE RICE 3

### POTATOES (3 PC) 3

### FRENCH BREAD 3

### BOILED EGG (2 PC) 3

### EXTRA SIDE SAUCE 4

### ANDOUILLE SAUSAGE

Traditional Cajun recipe, naturally-smoked with hickory wood for distinct flavor.

¼ POUND 7 • ½ POUND 12



### 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, handmade garlic noodles and andouille sausage.

## ONE-OUTTER 69

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, *Serves 2.*

## THREE-OF-A-KIND 129

Snow Crab (2 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 (4 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.*

# ENTRÉES

## PRIME RIBEYE 49

12 oz. *USDA Prime Angus* Ribeye marbled and finished with rosemary compound butter. Served with fingerling potatoes, brussels sprouts and a side of truffle chive aioli.

## SALMON DIRTY RICE 29

Salmon filet blackened and served on a bed of traditional Cajun dirty rice made with pork, chicken liver, bell pepper, onion, and minced garlic.

## SHRIMP AND SAUSAGE GUMBO 27

Colossal Wild Gulf Shrimp (6), andouille sausage, jasmine rice.

# SOCIAL PLATTERS

SERVES 2-3

## BLING EMPIRE 89

Fresh lobster meat, jumbo Japanese Hokkaido scallops, Colossal Gulf shrimp, Green mussels on a bed of hand-pulled fettuccine pasta.

## SURF N' TURF 149

12 oz *USDA Prime Angus* Ribeye, a 2.5 lb whole live lobster, Jumbo Japanese Hokkaido scallops, Colossal Wild Gulf shrimp. Served with fingerling potatoes and truffle chive aioli.

## WHOLE RED SNAPPER 72

Wild-caught red Snapper, deboned expertly reassembled, deep-fried then served on a bed of our signature dirty rice and herbs.

# PAIRING PLATES

## FRESH GARLIC NOODLES 11

Handmade fettuccine noodles, garlic, parmesan.

## BRUSSELS SPROUTS 10

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

## FINGERLING POTATOES 10

Smashed, seasoned, fried then tossed in parmesan. With truffle chive aioli.

## MAC & CHEESE 11

Oven-baked with diced tomatoes and our creamy three cheese blend of pepper jack, monterey and cheddar.

ADD BLUE CRAB MEAT 5

## SPICED HUSHPUPPIES 10

Classic southern favorite with an Asian twist. Served with honey butter.

# DESSERTS

## BEIGNETS 9

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

ADD VANILLA ICECREAM 3

## PINEAPPLE POT DE CREME 9

Rich and creamy butterscotch custard accompanied with Malibu roasted pineapple and smoking rosemary.

ADD VANILLA ICECREAM 3

## VANILLA ICECREAM 4



## SEAFOOD CELEBRATION TOWERS

Carefully curated on ice to showcase the freshest flavors and textures to celebrate your journey with exotic Asian seafood traditions.

### CLASSIC\* LIMITED AVAILABILITY

Two towers featuring 2 Colossal Snow Crab Clusters, 6 Bill and Stanley oysters, 6 Colossal Wild Gulf Shrimp.

SERVES 2-3 • 129

### PREMIUM\* LIMITED AVAILABILITY

2.5 lb fresh lobster, 2 colossal king crab legs (1.5 lb), 6 Bill and Stanley oysters, 6 colossal wild-gulf shrimp, Hokkaido jumbo scallop crudo and salmon crudo.

SERVES 4-5 • 199

## 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. **All 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*

