STARTERS

CHARBROILED OYSTERS (8)

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

1/2 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.

GRILLED SHRIMP TACOS 14

Three jumbo shrimp on slaw mix, topped with fresh pineapple-fresno salsa. 2 per order.

COCONUT BASIL GREEN MUSSELS 14 (3) (1)

Coconut milk, red curry, Thai basil. Served with French bread.

VIETNAMESE CAJUN WINGS 13

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

CITRUS SALAD 12 (a)

Refreshing blend of 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.

SHRIMP COCKTAIL 12

Colossal size (5), served with cocktail sauce.

CRAFT COCKTAILS

WITH HOUSEMADE INGREDIENTS



MAVERICKS MULE 16

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

JUICY BOTTOMS [SANGRIA] 15

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

BOURBON BAE 17

Old Overholt Rue | Maple | Orange | Star Anise | Cinnamon | Cherries | Peychaud's



RAVE UP & AFTER 16

Teremana Silver Teguila | Green Chartreuse | Guava | Thai Basil | Hibiscus | Lime

PARTY HEARTY 16

Illegal Joven Mezcal | Falernum | Mandarin | Coriander | Lime | Grapefruit Bitters

COLD BREW MARTINI 15

Effen Vodka | Galliano | Coldbrew | Vanilla | Banana | Cinnamon | Honey | Cream

BLOOMING BERRY 17

Diplomatico Planas Rum | Roku Gin | Allspice Dram | Lemon | Blackberry | Coconut

APEROL SOUR 16

Aperol | Roku Gin | Pitaya | Lemon | Aquafaba | Celery Bitters



PRETTY IN PINK FISHBOWL 17

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

MOCKTAILS

ALCOHOL-FREE WITH HOUSEMADE INGREDIENTS

BLOODY CRUSHER 11

Seedlip Garden 108 | Blood Orange | Rosemary | Lemon

TROPICAL TRANOUILITY 11

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

RAW OYSTERS* ®

Served with cocktail sauce and our refreshing yuzu vinaigrette.

BILL AND STANLEY*

North Atlantic. Eastern Nova Scotia.

HAPPY OYSTERS*

Chesapeake Bau Northern Neck, Virginia

Smooth, salty, savory and sweet flavor with high minerality.

Responsibly, locally harvested; Plump, mild-bring with rich, clean flavor and slight minerality.

1/2 DOZEN 19 · 1 DOZEN 30

*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

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 (8)

KING CRAB LEGS 99

Colossal size, 1 pound SNOW CRABIEGS

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, 34 pound

WHOLF LIVE LOBSTER 46

Eastern North Shore Coldwater. 1.5 pounds

LOUISIANA CRAWFISH 17.5

Atchafalaya Basin, wild-caught, 1 pound

LEMON GARLIC

2 STYLE & HEAT ®

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

CLASSIC STYLES

CAJUN GARLIC BUTTER

THAI COCONUT BASIL (1) OH DANG! SIGNATURE

NEW STYLES

CAJUN, GARLIC, CITRUS

3 EXTRAS

CORN ON THE COB (2PC) 3 (8) JASMINE RICE 3

POTATOES (3 PC) 3 (8)

BOILED EGG (2 PC) 3 (8)

FRENCH BREAD 3

EXTRA SIDE SAUCE 5

ANDOUILLE SAUSAGE (8)

Traditional Caiun recipe, naturallu-smoked with hickory wood for distinct flavor.

14 POUND 7 · 1/2 POUND 10



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. 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 LIMITED TO FEAST SERVING SIZE.











ENTRÉES

PRIME ANGUS RIBEYE* 54

16 oz USDA Prime Black Angus Ribeye marbled and finished with rosemary compound butter. Served with crispy red potatoes, seasonal veggies and truffle chive aioli.

SALMON DIRTY RICE 29

Salmon filet blackened and served with cajun dirty rice and seasonal veggies

SHRIMP AND SAUSAGE GUMBO 27

Rich stew of colossal shrimp (6), naturallu-smoked andouille sausage, okra, celery, bell peppers, and onion served over lasmine rice.

PINEAPPLE FRESNO SALMON 29

Salmon filet pan-seared and finished with fresh pineapple and fresno pepper salsa. Served with fresh corn polenta and seasonal veggies.

SOCIAL PLATTERS

BLING EMPIRE 89

Jumbo Hokkaido scallops, lobster meat, colossal shrimp, green mussels on a bed of fresh fettuccine pasta finished with Parmesan.

SURF N' TURF 149

16 oz USDA Prime Black Angus Ribeye, a 1.5 lb. whole live lobster, Jumbo Hokkaido scallops, colossal shrimp. Served with crispy red potatoes, grilled seasonal veggies and a side of truffle chive aioli.

CRISPY WHOLE FLUKE 79

Wild-caught 3 lb Fluke, deboned, expertly assembled, deep-fried and served on a bed of our homemade Cajun dirty rice and herbs.

PAIRING PLATES

FRESH GARLIC NOODLES 11

Fresh fettuccine complemented with homemade garlic chips and parmesan shavings. ADD 3 JUMBO HOKKAIDO SCALLOPS 19

ADD 3 COLOSSAL SHRIMP 9 ADD BLACKENED SALMON 12

GRILLED SEASONAL VEGGIES 10

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 9 (8)

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

CAJUN DIRTY RICE 8 Traditional southern dish with pork, chicken liver, bell

pepper, onion, garlic, and Slap Ya Mama™ seasoning. MAC & CHEESE 11

Oven-baked with diced tomatoes, monterey and cheddar. ADD BLUE CRAB MEAT 6 ADD LOBSTER MEAT 10

SOUTHERN HUSH PUPPIES 9 (a)

Crisped and sauteed with oyster sauce and garlic then

Homemade classic southern favorite served with honey butter. **BRUSSELS SPROUTS** 9

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





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

