

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 preapred spicy. 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.

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 OZEN: 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

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 Rye | Maple | Orange | Star Anise | Cinnamon | Cherries | Peychaud's



RAVE UP & AFTER 16

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

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 TRANQUILITY 11

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

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 99
Colossal size, 1 pound

GREEN-LIPPED MUSSELS 18
New Zealand, ¾ pound

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

WHOLE LIVE LOBSTER 46
Eastern North Shore
Coldwater, 1.5 pounds

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

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

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
OH DANG! **SIGNATURE**

CAJUN, GARLIC, CITRUS


NEW STYLES

LEMON GARLIC
THAI COCONUT BASIL 

3 EXTRAS

CORN ON COB (2 PC) 3 


JASMINE RICE 3

POTATOES (3 PC) 3 

FRENCH BREAD 3

BOILED EGG (2 PC) 3 

EXTRA SIDE SAUCE 5

ANDOUILLE SAUSAGE 
Traditional Cajun recipe, naturally-smoked with hickory wood for distinct flavor.
¼ POUND 7 • ½ 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 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.



SPICY



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

ENTRÉES

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

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

SHRIMP AND SAUSAGE GUMBO 27

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

SOCIAL PLATTERS

SERVES 2-3

SURF N' TURF* 139

16 oz Ribeye, 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.

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 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.

CAJUN DIRTY RICE 7

Traditional southern dish with pork, chicken liver, bell pepper, onion, garlic, and Slap Ya Mama™ seasoning.

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.



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

