



**OUR JOURNEY TO
SEAFOOD THAT CELEBRATES!**

Our '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 seafood 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 patience and understanding as we prepare "Seafood that Celebrates" with the dedication it deserves.



ALL THE LOVE,

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.

1/2 DOZEN 24 DOZEN 37

NEW! OYSTERS ROCKEFELLER

Classic New Orleans dish featuring oysters baked on half shell topped with a rich, buttery mixture of herbs, bread crumbs, cheese.

1/2 DOZEN 24 DOZEN 37

SHRIMP TACOS

Three hand-battered jumbo shrimp atop creamy avocado and slaw mix, finished with honey sriracha & pickled Fresno. 2 per order. 13

VIETNAMESE CAJUN WINGS

Fish sauce, Thai chili, garlic, cajun. Can be prepared spicy or mild. 6 per order. 13

CITRUS SALAD 🍋

Refreshing spring mix, cabbage, bell peppers and oranges tossed in our sesame zesty vinaigrette. 12

ADD 3 JUMBO HOKKAIDO SCALLOPS* 19
ADD 3 COLOSSAL SHRIMP 9
ADD BLACKENED SALMON 12

BLUE CATFISH TACOS

Hand-battered filets with creamy avocado & sriracha honey aioli, topped with Fresno peppers & pickled shallots. 2 per order. 11

HONEY SRIRACHA SHRIMP

Hand-battered jumbo shrimp fried and tossed in our classic sriracha honey recipe. 17

CLAM CHOWDER

Hearty and creamy chowder brimming with tender clams and sweet, fresh corn.

8 OZ CUP 9.5 16 OZ BOWL 17

CRAB & SPINACH DIP

Decadent blend of tender crab meat and spinach melded with a creamy cheese mix then baked to a golden perfection. Served with crispy wonton chips, this dish is meant for sharing! 19

RAW BAR

RAW HAMACHI CRUDO*

Fresh-cut Japanese yellowtail drizzled with a passion fruit vinaigrette and topped with scallion oil, water-melon radish and crispy shallots. 17

RAW OYSTERS

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

EXOTIC SELECTION

Carefully tumbled in the Pacific Northwest.

FANNY BAY OYSTERS* Vancouver, BC

Firm and plump with clean, mildly briny, subtle sweetness and a fruity finish. Topped with compressed cucumber.

1/2 DOZEN 29 DOZEN 49

LOCAL SELECTION

Sustainably harvested from the Chesapeake Bay.

HAPPY OYSTERS* Great Wicomico River, Virginia

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

SKINNY DIPPERS* Saint Jerome Creek, Maryland

Medium-brine, soft taste with clean buttery finish.

1/2 DOZEN 19 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



MOONLIGHT SATURN
Empress Gin | Falernum | Orgeat | Passionfruit | Clarified 19



PHO SPICE OLD FASHION
Bulleit Bourbon | Beef Fat Wash | Pho Spices | Angostura & Orange Bitters 19



PASSION MULE
Tito's Vodka | Genepey | Passionfruit | Lemon | Indian Long Pepper | Maple Orange | Ginger 17



TAMARIND MARGARITA
Hornitos Tequila | Tamarind | Lime | Tom Yum 17



NAKED & SMOKEY
Rye Whiskey | Buddha's Hand | Ginger | Lemon | Aquafaba | Orange Bitters 16



SPICED ESPRESSO MARTINI
Tito's Vodka | Kahlua | Spice | Coffee | Pumpkin Spice Foam 15



BARTENDER'S SPECIAL
Ask for a recommendation from our Bartender!



BLACK MAMBA
Hennessy V5 | Rye Whiskey | Black Currant | Purple Sweet Potato | Pineapple | Clarified 18



PRETTY IN PINK
Bacardi Dragonberry Rum | Limoncello | Dragon Fruit | Strawberry | Fizz | Cotton Candy 19



BABY SHARK
Leblon Cachaca | Bacardi | Jameson | Kumquat | Spirulina | Basil | Mint 19



UPGRADE TO A FISH TANK TO SHARE!
Serves 2-3, +19



ZERO PROOF

ALCOHOL-FREE



MARMALADE SKY
Kumquat | Spices | Eucalyptus | Lemon | Sprite 13



VIRGIN GOLDEN COLADA
Caramelized Pineapple | Allspice | Coconut Water | Pina Colada Foam 13



TAMARIND TOM-YUM
Seedlip Citrus | Prickly Pear | Pomegranate | Lime | Maple Orange 12



PASSION GINGER BEER
Passionfruit | Indian Long Pepper | Pink Peppercorn | Lime | Ginger 11

CRISPY CATCHES

Hand-battered then deep fried.

ADD CAJUN FRIES TO ANY CRISPY CATCH 6

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. 32

CRISPY SHRIMP

Jumbo-sized. Served with cocktail and our voodoo sauces. 16

CRISPY CATFISH

Chesapeake Bay wild blue catfish. Served with yuzu tartar. 15

GATOR BITES

Wild-caught bayou alligator filet bites. Served with voodoo sauce. 17

CALAMARI

Served with Thai sweet chili sauce. 14

SEAFOOD POTS

BOILED WITH OUR SIGNATURE CAJUN SPICES

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

1 CRUSTACEANS 🦞

KING CRAB LEGS

Colossal size, 1 pound, 99

SNOW CRAB LEGS

Canada, jumbo 8-10 oz clusters
1 cluster: 29 | 2 clusters: 49.5

WHOLE LIVE LOBSTER

Eastern North Shore, coldwater,
1.5 pounds, 46

LOUISIANA CRAWFISH

Atchafalaya Basin, wild-caught,
1 pound, 17.5

GREEN-LIPPED MUSSELS

New Zealand, 3/4 pound, 18

WHITE SHRIMP

Ecuador, jumbo-size

HEAD-OFF 21-25 pc. per pound

HEAD-ON 16-20 pc. per pound

EZ PEEL (Deveined, head off) 21-25 pc. per pound

ALL OPTIONS 1/2 pound: 15 | 1 pound: 27

BLUE CRABS 🦀 #1, large size

Half Dozen: 39 | Dozen: 72

2 STYLE & HEAT 🌶️

Our flavors are now crafted with premium butter for an extra rich, creamy texture. Choose your style and heat level.

CLASSIC STYLES

OH DANG! SIGNATURE CAJUN, GARLIC, CITRUS

GARLIC BUTTER

CAJUN

NEW STYLES

DRAGON-FIRE PINEAPPLE CHILI SAMBAL

LEMON GARLIC

THAI COCONUT BASIL 🥥

DAIRY-FREE COCONUT MILK

MARYLAND STYLE

OLD BAY & MELTED BUTTER

HEAT LEVELS

MILD, MEDIUM, HOT, EXTRA HOT

3 EXTRAS 🍷

CORN ON COB (2C) 3 🍷

POTATOES (3PC) 3 🍷

BOILED EGG (2PC) 3 🍷

JASMINE RICE 3

FRENCH BREAD 3

CREOLE 'DIRTY' RICE 6

With pork, chicken liver, bell pepper, onion, garlic.

EXTRA SIDE SAUCE 5

ANDOUILLE SAUSAGE 🍷

Traditional Cajun recipe, naturally smoked with hickory.

1/4 POUND 7 1/2 POUND 10

GO ALL IN 9

Add a 1/4 pound of andouille sausage, 2 boiled eggs and a french baguette.

ROYAL FEASTS

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All seafood feasts include our signature fresh garlic noodles and andouille sausage. ADD LOUISIANA CRAWFISH (PER LB)* 11

ONE-OUTER

Snow Crab (1 cluster), Shrimp (1/2 lb), Andouille Sausage (1/4 lb), Garlic Noodles, Corn & Potatoes (2), Serves 1. 67

POCKET PAIR

Snow Crab (2 clusters), Shrimp (1 lb), Andouille Sausage (1/4 lb), Garlic Noodles, Corn & Potatoes (3), Serves 2. 99

THREE-OF-A-KIND

Snow Crab (3 clusters), Shrimp (1 lb), Green Lipped Mussels (1/4 lb), Andouille Sausage (1/2 lb), Garlic Noodles, Corn & Potatoes (4), Serves 2-3. 139

FULL HOUSE

Snow Crab (6 Clusters), King Crab (1 lb), Shrimp (2 lb), Green Mussels (1 1/2 lb), Andouille Sausage (1/2 lb), Garlic Noodles (2X), Corn & Potatoes (8), Serves 4-6. 259

*SPECIAL PRICED CRAWFISH IS LIMITED TO FEAST SERVING SIZE.



SPICY



VEGETARIAN



VEGAN



GLUTEN FREE



DAIRY FREE

ENTREES

16 OZ RIBEYE*

Marbled and finished with rosemary compound butter. Served with crispy red potatoes, grilled broccoli and truffle aioli. 48

ADD CRAB CAKE +15

SALMON DIRTY RICE

Blackened filet served with creole dirty rice and grilled broccoli. 29

SHRIMP AND SAUSAGE GUMBO

Southern stew of colossal shrimp (6), naturally-smoked andouille sausage, okra, celery, bell pepper onion served over jasmine rice. 27

SHRIMP SCAMPI

Fresh garlic noodles and veggies wok-tossed with jumbo shrimp in a zesty lemon butter and garnished with parmesan. 24

JUMBO LUMP CRAB CAKES

Sauteed jumbo lump crab cakes with fresh corn succotash & crispy red potatoes and served with dijonaise. 2 per order. 39

SOCIAL PLATTERS

ROYAL SURF N' TURF*

40 oz Bone-In Ribeye, Australian King Prawns, jumbo Hokkaido scallops. Accompanied with crispy red potatoes & grilled broccoli and served with green chili and truffle aioli. 139

ADD CRAB CAKE +15

LOBSTER GARLIC NOODLES

1.5 pound whole lobster battered, fried then wok tossed with onions and jalapenos. Served atop a double serving of our fresh garlic noodles. 58

PAIRING PLATES

FRESH GARLIC NOODLES

Fresh fettuccine wok-tossed with garlic and topped with homemade garlic chips and parmesan shavings. 11

ADD 3 JUMBO HOKKAIDO SCALLOPS* 19

ADD 3 COLOSSAL SHRIMP 9

ADD BLACKENED SALMON 12

GRILLED BROCCOLINI

Charred, dressed with garlic confit, zesty lemon then finished with shaved parmesan. 9

CAJUN FRIES

Extra crispy and seasoned with our signature Cajun spices. Served with sriracha honey aioli. 9

CRISPY RED POTATOES

Red Bliss potatoes smashed, fried and seasoned then finished with Parmesan. Served with truffle aioli. 8

MAC & CHEESE

Oven-baked with diced tomatoes, Monterey and cheddar. 11

ADD BLUE CRAB MEAT 6 ADD LOBSTER MEAT 10

ADD CRAWFISH TAILS 8

SOUTHERN HUSH PUPPIES 🐶

Homemade classic southern favorite served with honey butter. 9

BRUSSELS SPROUTS

Crisped and sauteed with oyster sauce and garlic, finished with Parmesan cheese. Sweet, umami and savory. 9

DESSERTS

ADD VANILLA ICE CREAM 3

PUMPKIN SPICE BEIGNETS

Warm and fluffy, infused with aromatic cinnamon, nutmeg, and clove, lightly sprinkled with powdered sugar and served with spiced condensed milk for dipping. 10

CLASSIC BEIGNETS

French-style fried pastry sprinkled with powdered sugar and served with strawberry coulis. 10

SEASONAL BERRY CHEESECAKE

Fresh berries and drizzled with strawberry compote. 9

FRIED CHEESECAKE

Our improved classic dessert! Hand-battered cheesecake drizzled with strawberry compote and garnished with fresh berries. 10

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