CHASIN' TAILS™
SEAFOOD THAT CELEBRATES

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@CHASINTAILSSS

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

SHRIMP TACOS
Three hand-battered jumbo shrimp atop creamy avocado and slaw mix, finished with honey sriracha & pickled fresno. 2 per order. 14

WINGS
VIET CAJUN WINGS
Fish sauce, Thai chili, garlic, cajun. 6 per order. 14

BLACKENED WINGS
Dry rub, 6 per order. 13

CITRUS SALAD
Refreshing spring mix, cabbage, wonton crisps and oranges tossed in our sesame yuzu vinaigrette. 13

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. 12

HONEY SRIRACHA SHRIMP
Hand-battered jumbo shrimp fried and tossed in our classic sriracha honey recipe. 18

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 tortilla chips, this dish is meant for sharing! 21

BLACKENED LAMB CHOPS
Two lamb lollipops glazed with bayou mambo sauce. Served with crispy red potatoes. 19

COLD BAR

STONE CRAB CLAWS
Large Florida stone crab claws served with a classic dijonnaise.

½ POUND 42 **1 POUND** 72

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. Selection may vary based on availability.

½ DOZEN 29 **DOZEN** 49

LOCAL SELECTION
Sustainably harvested from the Chesapeake Bay.

*SKINNY DIPPERS** *Saint Jerome Creek, Maryland*
Medium-brine, soft taste with clean buttery finish.

½ DOZEN 19 **DOZEN** 30

ALL-YOU-CAN-EAT FEAST

ENDLESS SEAFOOD MADE TO ORDER!

CLASSIC
$79 PER PERSON

UPGRADE TO PREMIUM
All Classic Options + Snow Crab, King Prawns, Ribeyes, Exotic Oysters & more!
ADD $49
To Classic Price

UPGRADE TO ROYALTY
All Classic and Premium Options + King Crab, Live Lobsters, Bone-in Ribeye & more!
ADD $89
To Classic Price

NEW SEASONAL ADDITIONS TO EVERY TIER!
Lamb Chops | Wagyu Zabuton | Stone Crab Claws

Fri/Sat/Sun PM & Holidays: Add 10% to all tiers
Kids under 4 ft: Half-price; Under 3 ft: FREE

THE FINE PRINT: 90 minutes time limit after first order arrives. Entire table must participate at same tier. 1st round: Up to 3 seafood/ribeye selections per guest. After 1st round: limit 1 selection per round. **Help us fight waste; Due to very high food costs, unaeten seafood will be boxed for 50% of menu price.** A service fee of 20% will be added to all parties.

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. 34

CRISPY SHRIMP
Jumbo-sized. Served with cocktail and our voodoo sauces. 17

CRISPY CATFISH
Chesapeake Bay wild blue catfish. Served with yuzu tartar. 16

GATOR BITES
Wild-caught bayou alligator filet bites. Served with voodoo sauce. 18

CALAMARI
Served with Thai sweet chili sauce. 15

SOCIAL PLATTERS

ROYAL SURF N' TURF*
24 oz Bone-In Ribeye, Australian King Prawns, jumbo Hokkaido scallops. Accompanied with crispy red potatoes & grilled broccolini and served with green chili and truffle aioli. 119
ADD CRAB CAKE +15

LOBSTER GARLIC NOODLES
1½ pound whole lobster battered, fried then wok tossed with onions and jalapeños. Served atop a double serving of our fresh garlic noodles. 58

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.

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 LEG
XL size, 1 pound, 109

SNOW CRAB LEGS
Canada, jumbo 8-10 oz clusters, 1 cluster: 30 | 2 clusters: 56.5

WHOLE LIVE LOBSTER
Eastern North Shore, coldwater, 1½ pounds, 54.5

LOUISIANA CRAWFISH
Eunice, 1 pound, 17.5

GREEN-LIPPED MUSSELS
New Zealand, ¾ 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
½ pound: 17 | 1 pound: 29.5

AUSTRALIAN KING PRAWNS
U8 XL size, ½ pound, 42

LOBSTER TAIL
Maine, coldwater, 6-7 oz, 39

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
BAYOU MAMBO
SWEET, TANGY, UMAMI
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 (2PC) 3
POTATOES (3PC) 3
BOILED EGG (2PC) 3
JASMINE RICE 3
FRENCH BREAD 3
EXTRA SIDE SAUCE 5

ANDOUILLE SAUSAGE
Traditional Cajun recipe, naturally smoked with hickory.
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 seafood feasts include our signature fresh garlic noodles and andouille sausage. **ADD LOUISIANA CRAWFISH (PER LB)* 11**

ONE-OUTER
Snow Crab (1 cluster), Shrimp (½ lb), Andouille Sausage (¼ lb), Garlic Noodles, Corn & Potatoes (2), Serves 1. 67

POCKET PAIR
Snow Crab (2 clusters), Shrimp (1 lb), Andouille Sausage (¼ lb), Garlic Noodles, Corn & Potatoes (3), Serves 2. 99

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), Serves 2-3. 139

FULL HOUSE
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. 259
ADD WHOLE LIVE LOBSTER +35

***SPECIAL PRICED CRAWFISH IS LIMITED TO FEAST SERVING SIZE.**

SPICY VEGETARIAN VEGAN GLUTEN FREE DAIRY FREE

11.12.2025

ENTREES

16 OZ RIBEYE*
Marbled and finished with rosemary compound butter. Served with crispy red potatoes, grilled broccolini and truffle aioli. 53
ADD CRAB CAKE +15

BLACKENED SALMON
Blackened filet served with jasmine rice and grilled broccolini. 29

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

WAGYU ZABUTON FRITES
5 oz Imperial American Wagyu drizzled with garlic butter, served with cajun fries and truffle aioli. 37

PAIRING PLATES

FRESH GARLIC NOODLES
Fresh ramen 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, drizzled with 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 favorite served with honey butter. 9

BRUSSELS SPROUTS
Crisped and sautéed with oyster sauce and garlic, finished with Parmesan cheese. Sweet, umami and savory. 9

DESSERTS
ADD VANILLA ICE CREAM 3

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.