



Build Your Boil

1 - 1.5 lbs | Serves 1-2

Includes mixed green salad with choice of ranch or house vinaigrette

PEEL-AND-EAT SHRIMP **\$45**

SNOW CRAB CLUSTERS **\$60**

WHOLE LOBSTER **\$65**

DUNGENESS CRAB CLUSTERS **\$70**

Crabby Special **\$150**

Includes family-style mixed green salad and two cups of New England clam chowder

PEEL-AND-EAT SHRIMP, WHOLE LOBSTER,
DUNGENESS CRAB, MUSSELS, AND CLAMS

BUTTERS & SAUCES

GARLIC BUTTER | CAJUN BUTTER | CAJUN REMOULADE

New England Clam Chowder

BREAD BOWL **\$24**

CUP **\$20**

Shrimp Ceviche

BOWL **\$26**

Sides

SOURDOUGH BREAD **\$5**

CORN **\$7**

STEAMED RICE **\$8**

CAJUN FRIES **\$8**

BOILED EGGS (2) **\$10**

ANDOUILLE SAUSAGE **\$12**

CORN BREAD **\$12**

Kids Menu

CRABBY CHEESE BURGER **\$14**

CHICKEN TENDERS **\$14**

FISH & CHIPS **\$14**



Cocktails

BLUE BUTTERFLY LEMONDROP **\$20**

ketel one citroen vodka, blueberry, lemon, butterfly pea flowers

COASTAL CANTARITO **\$20**

tanteo blanco tequila, citrus blend, fever-tree grapefruit soda

HAWAIIAN MARGARITA **\$20**

kuleana huihui white rum, pineapple, lime, agave

WEST COAST PEACH **\$20**

bulleit bourbon, lemon, peach, iced tea

Beer

THREE WEAVERS 'SEAFARER' KOLSCH **\$10**

THREE WEAVERS 'EXPATRIATE' IPA **\$10**

Wines by the Glass

CHANDON CALIFORNIA BRUT **\$15**

EMMOLO SAUVIGNON BLANC **\$17**

WHISPERING ANGEL ROSE **\$17**

DAOU CABERNET SAUVIGNON **\$17**