



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

LOBSTER TAIL 🦞 \$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 🦞, LOBSTER TAIL 🦞,

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**