



## BEERS

### BOTTLES

#### DOMESTIC / 7

*Budweiser*

*Bud Light*

*Michelob Ultra*

#### PREMIUM / 8

*Corona*

*Dos Equis Lager*

*Heineken*

*Heineken 0.0 (N/A)*

*High Noon*

*Modelo*

#### CRAFT / 9

*Firestone 805*

*Four Peaks Kilt Lifter*

### DRAFTS

#### DOMESTIC / 7

*Coors Light*

#### PREMIUM / 8

*Blue Moon*

*Stella Artois*

#### CRAFT / 9

*Tower Station IPA*

## COCKTAILS

### House Specialties!

#### OCEAN TRAIL BLOODY MARY

tito's vodka, spicy bloody mary mix, cajun jumbo shrimp, bay seasoning / 14

#### OCEAN TRAIL HURRICANE

bacardi rum, captain morgan spiced rum, orange juice, pineapple juice, float of myers's rum / 14

#### GATOR BITE

tito's vodka, pineapple and lime juice, midori, blue curacao / 14

#### CREOLE KISS SAZERAC

bulleit rye, chocolate bitters, absinthe, lemon twist / 14

#### MANGO MARDI-RITA

tequila, mango, lime juice, served on the rocks with a spicy rim / 14

### CLASSIC SHOOTER\*

fresh oyster, vodka, bloody mary mix / 8



## WINES

### CHARDONNAY

	<i>glass</i>	<i>bottle</i>
<i>Sterling Chardonnay</i> .....	10	36
<i>Kendall Jackson Chardonnay</i> .....	12	44
<i>Sonoma Cutrer Chardonnay</i> .....	14	52

### SAUVIGNON BLANC

<i>Oyster Bay Sauvignon Blanc</i> .....	12	44
<i>Groth Sauvignon Blanc</i> .....	15	56

### INTERESTING WHITES

<i>Scarpetta Pinot Grigio</i> .....	10	36
<i>Pacific Rim Riesling</i> .....	9	32
<i>Araciel Albarino</i> .....	14	52

### SPARKLING

<i>La Cantina Pizzolato</i> .....	10	
<i>Bartenura Moscato</i> .....	11	

### PINOT NOIR

<i>Calera Pinot Noir</i> .....	14	52
<i>Meiomi Pinot Noir</i> .....	13	48

### MERLOT / MALBEC

<i>Kendall Jackson Merlot</i> .....	11	40
<i>Piattelli Malbec</i> .....	11	40

### CABERNET SAUVIGNON

<i>Oberon Cabernet Sauvignon</i> .....	20	76
<i>Kendall Jackson Cabernet Sauvignon</i> .....	12	44
<i>Justin Cabernet Sauvignon</i> .....	17	64

## DESSERTS

### DECADENT CHOCOLATE CAKE

ganache, caramel rum sauce, mascarpone vanilla bean whip / 8

### CLASSIC NEW YORK STYLE CHEESECAKE

strawberry coulis, whipped cream, gaufrette wafer / 8

### CITRUSY KEY LIME PIE

graham cracker crust, tequila crème anglaise / 8

#### GF GLUTEN FREE ITEM

\* Eating raw or undercooked meat, fish and shellfish can increase the risk of foodborne illness. To better serve you, please share any dietary sensitivities with us.

Prices do not include tax. A 22% gratuity will be added to parties of six or more.

## SPECIALTIES

Served steaming hot with choice of spice (1-10) and white or dirty rice (white rice with seasoned ground beef)

## APPETIZERS

### CHILLED

#### OYSTERS ON THE HALF SHELL\* GF

Half Dozen 27 / Full Dozen 45

**ICED SEAFOOD PLATTER\***  
shrimp, crab, oysters, mussels and clams [enough for two] / 74

#### BIG SHRIMP COCKTAIL

five colossal shrimp, house cocktail sauce and lemon / 32

#### CRAB MEAT COCKTAIL

house remoulade sauce and lemon / 39

### HOT

#### House Favorite!

#### CAJUN STYLE SHRIMP BOIL GF

¾ pound of shrimp [no shells] with garlic-creole spice and lemon / 25

#### SMOKED CHEDDAR SEAFOOD DIP

cajun spiced crab, shrimp and crawfish served bubbling hot with toasted crostini / 19

#### BEER STEAMED CLAMS

little neck clams in garlic-beer broth with tasso ham / 22

#### STEAMED P.E.I. MUSSELS

black mussels in creamy creole lemon herb sauce / 23

#### SHRIMP & GRITS

cajun spiced shrimp over smoky cheese grits, house remoulade sauce and lemon / 23

#### House Favorites!

#### PAN ROASTS

rich lobster-citrus broth simmered with seafood and finished with tomato cream sauce  
**Shrimp 29 / Crawfish 34**  
**Crab Meat 39 / Combo 39**

#### CRAWFISH ÉTOUFFÉE

tender crawfish tails smothered in a spicy-rich tomato sauce / 24  
**Shrimp 21 / Crab Meat 30**  
**Combo 26**

#### SEAFOOD CREOLE

shrimp, clams, scallops and crab in red creole sauce / 29  
[SAUCE CONTAINS BAY SHRIMP]

#### LOUISIANA GUMBO

rich creole stews with andouille sausage, gumbo filé and okra [CONTAINS PORK & CHICKEN]  
**Chicken 19 / Shrimp 27**  
**Crawfish 33 / Crab Meat 35**  
**Oyster 40 / Combo 45**

#### JAMBALAYA PASTA

shrimp, chicken and andouille sausage tossed in a creamy cajun sauce with fettuccine **bold, comforting and full of flavor** / 24

## SOUPS AND SALADS

Served with our signature oyster crackers.

#### NEW ENGLAND STYLE CLAM CHOWDER

[CONTAINS PORK]  
**Cup 11 / Bowl 13**

#### SEAFOOD CORN CHOWDER

loaded with seafood, corn and spices  
**Cup 13 / Bowl 15**

#### CAESAR SALAD

creamy caesar dressing  
**Half 15 / Full 17**  
**With Chicken 16 / 19**  
**With Shrimp 21 / 28**  
**With Crab 27 / 39**

#### SOUP AND SALAD

small bowl of new england clam chowder [CONTAINS PORK] or seafood corn chowder and a half caesar salad\* / 21

## SIDES

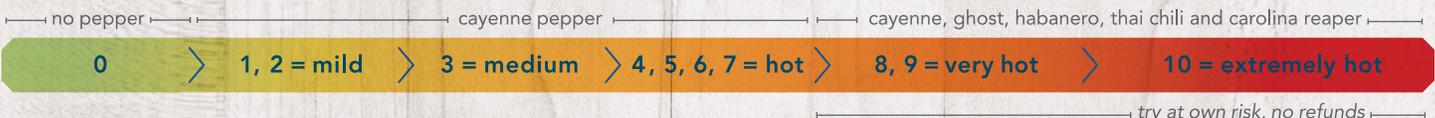
**White Rice** / 3

**Dirty Rice**  
white rice with seasoned ground beef / 5

**Additional Bread** / 3

**Red Beans & Andouille Sausage** / 6.50  
**With Rice** / 8

**Steamed Collard Greens**  
ham hock, bacon, onions / 6.25



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