



BEERS

BOTTLES

DOMESTIC / 7

Budweiser

Bud Light

Coors Original

Coors Light

Miller Lite

Michelob Ultra

PREMIUM / 8

Blue Moon

Corona

Dos Equis Lager

Guinness

Heineken

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

VOODOO JUICE

tito's vodka, curaçao, grenadine, splash of sweet and sour / 14

AMARETTO FRENCH 75

gin, sparkling wine, amaretto liqueur, lemon twist / 14

MANGO MARDI-RITA

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

SHOOTERS

CLASSIC SHOOTER*

fresh oyster, vodka, bloody mary mix / 8

MANGO SHOOTER*

shrimp, tequila, mango purée / 8

CAJUN STRAWBERRY SHOOTER*

fresh oyster, vodka, strawberry, cajun lightning hot sauce / 8

OYSTER SHOOTER FLIGHT*

your choice of three shooters / 22



WINES

Available by the glass

CHARDONNAY

Canyon Road Chardonnay / 9

Kendall Jackson Chardonnay / 12

Sonoma Cutrer Chardonnay / 14

SAUVIGNON BLANC / ROSÉ

Oyster Bay Sauvignon Blanc / 12

La Vieille Ferme Rosé / 10

PINOT GRIGIO / RIESLING

Canyon Road Pinot Grigio / 9

Urban Riesling / 11

SPARKLING

Ruffino Prosecco / 10

Bartenura Moscato / 11

PINOT NOIR

Canyon Road Pinot Noir / 9

Meiomi Pinot Noir / 13

Kim Crawford Pinot Noir / 15

MERLOT / MALBEC

Kendall Jackson Merlot / 11

Piattelli Malbec / 11

CABERNET SAUVIGNON

*Canyon Road
Cabernet Sauvignon / 9*

*Kendall Jackson
Cabernet Sauvignon / 12*

Justin Cabernet Sauvignon / 17

GF GLUTEN FREE ITEM

Prices do not include tax. * Eating raw or undercooked meat, fish and shellfish can increase the risk of foodborne illness. A 22% gratuity will be added to parties of six or more.



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, 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 smokey cheese grits, house remoulade sauce, and lemon / 23



SPECIALTIES

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

House Favorites! PAN ROASTS

rich lobster-citrus broth simmered with seafood and finished with tomato cream sauce

Crawfish 34 / Shrimp 29
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 / Crawfish 33

Shrimp 27 / Crab Meat 35

Oyster 40 / Combo 45



SOUPS AND SALADS

Served with our signature oyster crackers.

NEW ENGLAND STYLE CLAM CHOWDER

[CONTAINS PORK]

Small Bowl 11 / Large Bowl 13

SEAFOOD CORN CHOWDER

loaded with seafood, corn and spices

Small Bowl 13 / Large Bowl 15

CAJUN SHRIMP COBB SALAD

cajun shrimp, chopped romaine, roasted corn, egg, avocado, bacon, red pepper-ranch dressing / 25

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

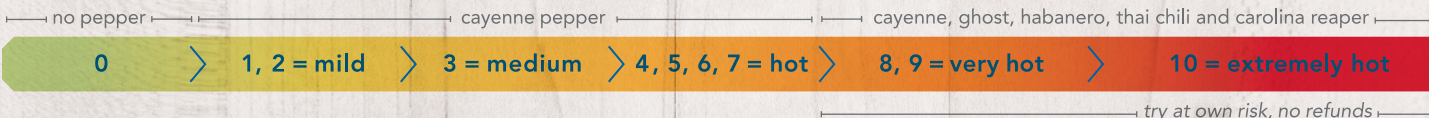
Red Beans & Andouille Sausage / 6.50
With Rice / 8

Steamed Collard Greens

ham hock, bacon, onions / 6.25

WEEKLY DESSERT

Ask your bartender for selections and details / 8



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