



BOIL

SEAFOOD HOUSE

1 PICK YOUR CATCH

- Louisiana Crawfish \$9
- Gulf Shrimp(Head \$14 or Headless \$18
- Blue Crab \$8
- Snow Crab Legs \$29
- King Crab Legs \$55
- Dungeness Crab \$29
- Lobster \$39
- Mussels \$12
- Clams \$12

2 PICK YOUR FLAVOR

- Caribbean
- Cajun
- Garlic Butter
- Boil House

3 PICK YOUR HEAT

- Low
- Medium
- High
- Extra High

* 1 Free French Bread for dipping with order of 2

*Seafood selection based on price per pound

NO EXCHANGE AND NO RETURN
Please ask your server if you have any question about a menu item.

Seaboard BUCKETS

THE CAJUN CLASSIC \$31

1 lb of LA Crawfish, 1 lb of Head on Gulf Shrimp, 1 Andouille Sausage, 2 Corn and 2 Potatoes.

THE SHACK \$50

1 lb of Head on Gulf Shrimp, 1 lb of Snow Crab Legs, 1 Andouille Sausage, 2 Corn and 2 Potatoes.

THE TASTE OF NEW ORLEANS \$39

1 lb Blue Crab, 1 lb of LA Crawfish, 1 lb of Head on Gulf Shrimp, 1 Andouille Sausage, 2 Corn and 2 Potatoes.

THE HOUSE \$59

1 lb of LA Crawfish, 1 lb of Head on Gulf Shrimp, 1 lb of Snow Crab Legs, 1 Andouille Sausage, 2 Corn and 2 Potatoes.

THE FEAST \$110

1.35 lb Lobster, 1 lb of LA Crawfish, 1 lb of Snow Crab Legs, 1 lb of Head on Gulf Shrimp, 1 lb Clam, 1 lb Mussels, 1 Andouille Sausage, 2 Corn and 2 Potatoes.

Upgrade any bucket with head-on shrimp to headless shrimp for only \$4.00 more

No substitutions available for Seafood Bucket.

Menu items and prices are subject to change without notice.

Parties of 5 or more will have automatic 18% gratuity.

No split checks on parties of 5 or more.

Chargrilled & RAW

NEW

CHARGRILLED DUNGENESS CRAB

Chargrilled Dungeness crab topped with herb butter sauce and special blend of cheese.

Cluster \$15.75 / \$29.75

NEW ORLEANS CHARGRILLED OYSTER

Chargrilled oysters topped with herb butter sauce and special blend of cheese.

Half Dz \$13 / Whole Dz \$22

RAW OYSTERS

Half Dz \$9 / Whole Dz \$16

WARNING: "THERE MAY BE A RISK ASSOCIATED WITH CONSUMING RAW SHELLFISH AS IS THE CASE WITH OTHER RAW PROTEIN PRODUCTS. IF YOU SUFFER FROM CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE OTHER IMMUNE DISORDERS, YOU SHOULD EAT THESE PRODUCTS FULLY COOKED"

FOOD ALLERGY NOTICE: If a person in your party has a food allergy or a special dietary requirement, please inform a member of our staff before placing your order.

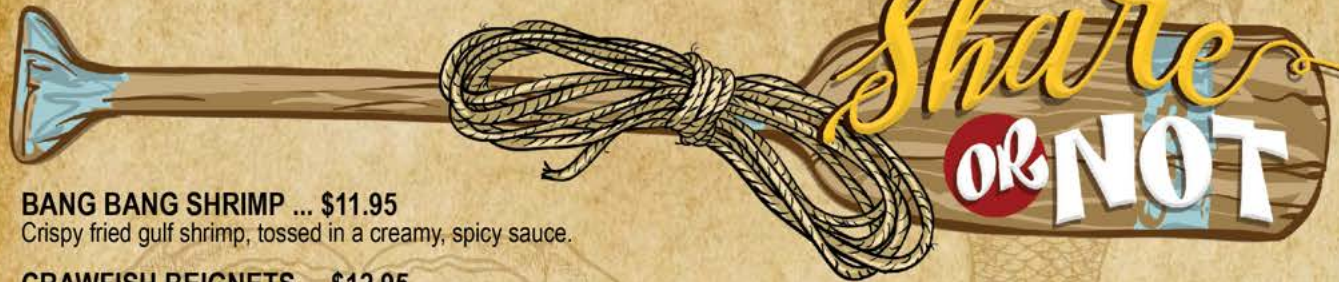


Platters served with corn fritters and fries.

- SHRIMP.....PO-BOY \$11.95 / PLATTER \$16.95**
Fried Gulf shrimp po-boy dressed with lettuce, tomato, house pickles and mayo topped with House Made Bang Bang Sauce.
- CATFISH.....PO-BOY \$11.95 / PLATTER \$16.95**
Fried catfish strip po-boy dressed with lettuce, tomato, house pickles and mayo topped with House Made Wasabi Aioli
- COMBO.....PLATTER \$25.95**
Fried Gulf shrimp, catfish strips and crab cake served with Corn Fritters and Fries.
- CHICKEN TENDER.....PO-BOY \$9.95 / PLATTER \$12.95**
Fried chicken po-boy dressed with lettuce, tomato, house pickles and mayo topped with House Made Dijon Sauce.

SOUP & SALADS

- BOIL HOUSE SALADS ... \$9.95**
Salad Mix, Cucumber, Cherry Tomato, Carrot Swirls, Pickled Onions, Boiled Mushrooms, Mozzarella and Croutons.
- CAESAR SALAD ... \$9.95**
Chopped Romaine lettuce, Herb Parmesan Cheese, and Croutons.
- ADD FRIED GULF SHRIMP ... \$6.95**
- ADD SEARED AHI TUNA ... \$7.95**
- ADD FRIED CHICKEN TENDERS ... \$5.95**
- Dressings:** Ranch, Remoulade, Italian, Wasabi Ranch, Zesty Honey Mustard, Caesar
- BOIL HOUSE SOUPS**
Cup \$7.95 / Bowl \$14.95
- GUMBO**
Shrimp, Sausage, Crab Meat and Rice in a Louisiana Dark Roux
- CRAWFISH ETOUFAE**
Louisiana Crawfish Tails in a Light Blonde Roux



- BANG BANG SHRIMP ... \$11.95**
Crispy fried gulf shrimp, tossed in a creamy, spicy sauce.
- CRAWFISH BEIGNETS ... \$12.95**
LA Crawfish, mozzarella, caramelized holy trinity with pepper aoli.
- VOODOO RICE ... \$7.95**
Cajun-spiced blend of rice, Louisiana crawfish, gulf shrimp, sausage, herbs, and mozzarella cheese
- CRAB CAKE ... \$13.75**
Fried crab cake N'awlins style. Served with slaw & house aoli.
- BAYOU ROLL ... \$10.95**
Louisiana Crawfish Tails, Gulf shrimp, sausage, mozzarella cheese stuffing lightly fried in a spring roll.
- FRIED CALAMARI ... \$10.95**
Fried light and crispy served with cocktail sauce.
- WINGS ... \$9.75**
6 pcs. Lightly breaded & fried. (flavors: Cajun, Asian, Caribbean)

- SWAMP BITES ... \$12.75**
Fried alligator tenders served with pepper aoli.
- FIRE CRACKER BRUSSEL SPROUTS ... \$9.95**
Lightly fried crispy brussel sprouts tossed in our signature fire cracker sauce

PASTAS

- CREOLE SEAFOOD PASTA ... \$21.95**
Louisiana Crawfish Tails, Boiled Gulf Shrimp, Andouillie Sausage, Cherry Tomatoes with our Couyon Pasta Sauce and pasta linguine served with Garlic Butter Toast
- CAJUN ALFREDO ... \$21.95**
Lightly breaded and fried Crab Cake, Boiled Gulf Shrimp and with a creamy cajun alfredo sauce and pasta linguine served with Garlic Butter Toast



- SIDE SALAD \$5.95**
- SIDE CAESAR SALAD \$5.95**

- RICE \$1.95**
- FRENCH BREAD \$1.95**
- FRENCH FRIES \$3.95**
Seasoned

- ANDOUILLE SAUSAGE \$3.95**
- CORN & POTATOES \$3.75**
- CORN \$3.75**
- POTATOES \$3.75**
- MUSHROOMS \$3.75**





LOUISIANA MULE

Absoulte Vodka, Bayou Satsuma Rum,
Ginger Beer,
Orange Juice, Lime Juice 9

BLUE HAWAIIAN

Malibu Coconut Rum, Bols Blue Curacao,
Coconut, Pineapple juice, Citrus 9

SIDECAR

Hennessy, Bols Triple Sec, Lemon Juice 10

MANGO MARGARITA

Avion Tequila, Bols
Triple Sec, Mango, Citrus 10

HURRICANE

Bacardi Superior Rum, Passion Fruit,
Orange Juice, Pineapple Juice,
Grenadine, Topped with Kraken Rum 10

FRENCH 75

Gordon's Gin, Lemon Juice
Simple Syrup, Arte Latino Cava Brut 12

ZOMBIE

Bacardi Superior Rum, Southern Comfort 100,
Bols Triple Sec, Passion Fruit,
Citrus, Grenadine, Angostura Bitters 10

STRAWBERRY BASIL LEMONADE

Bacardi Superior Rum, Bols Triple Sec,
Basil, Strawberry, Citrus 9

BAYOU MELON

Avion Tequila, Cointreau,
Watermelon,
Lime Juice, Soda 10

ADIOS MF

Absolute Vodka, Bacardi Superior
Rum, Avion Tequila, Gordon's Gin,
Bols Blue Curacao,
Sour, Sprite 12



FROZEN

NON-ALCOHOLIC DAIQUIRS

Strawberry, Banana, Pina Colada, Miami Vice, Margarita, or Mango 7

FROZEN COCKTAILS

Strawberry Daiquiri, Miami Vice, Pina Colada, Blue Hawaiian, Banana Freeze 10

FROZEN MARGARITAS

House Lime Margarita, Strawberry, Mango, Passion Fruit, or Watermelon 10



DRAFT BEER

Gnarly Barley Juicifer - IPA 7
Hammond, LA 6%

Urban South Holy Roller - IPA 7
New Orleans, LA 6.3%

Abita Amber - Vienna Lager 5
Abita Springs, LA 4.5%

Blue Moon - Blegain White 5
Golden, CO 4.2%

Michelob Ultra - Lager 4
St. Louis, MO 4.2%
Magazine Location Only

Karbach Strawberry Fields - Blonde 6
Houston, TX 5.2%
Tulane Location Only

Nola Blonde - Blonde Ale 6
New Orleans, LA 5%
Tulane Location Only

BOTTLE/CAN BEER

Abita Strawberry - Lager Seasonal* 6
Abita Springs, LA 4.2%

Bud Light - Lager 4
St. Louis, MO 4.2%

Michelob Ultra - Lager 4
St. Louis, MO 4.2%

Stella Artois - Pale Lager 6
Leuven, Belgium 5%

Corona - Pale Lager 5
Cerveceria Modelo, Mexico 4.5%

Dos Equis 5
Cervezeas, Mexico 4.7%

Yuengling - Amber Lager 4
Pottsville, PA 4.5%

Heineken - Pale Ale 5.5
Netherlands 5%

Coors Light - Lager 4
Golden, CO 4.2%

WINES

Jam Cellars Candy Rose 10
Butter Chardonnay 10
Flavorbomb Peach Moscato 12
Flavorbomb Berry Red Blend 12
Underwood Pinot Noir 10
Merf Cabernet Sauvignon 10

BEVERAGES

Coke, Diet Coke, Sprite, Root Beer, Fruit Punch, Lemonade, Iced Tea* 2.75