

Wine

SPARKLING WINES
DOMAINE CHANDON, BRUT 187ML
MOSCATO, VILLA M ROSSO DOLCE, ITALY

	GLASS	BOTTLE
	10 (SPLIT)	
	9	36

LIGHT & REFRESHING WHITE WINES
PINOT GRIGIO, SANTA CRISTINA BY ANTINORI,
 SICILY, ITALY

	6	24
RIESLING, SAINT M, PFLAZ-GERMANY	7	22
PINOT GRIGIO, SANTA MARGHERITA, VALDIDGE, ITALY	11	42
SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH-NEW ZEALAND	8	32

BLUSH WINES
WHITE ZINFANDEL, BERINGER, CA

	6	22
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CHARDONNAY
KENDALL JACKSON VINTNERS RESERVE, CA
FERRARI-CARANO, ALEXANDER VALLEY, CA

	8	32
	9	36

CABERNET SAUVIGNON
ROBERT MONDAVI PRIVATE SELECT, CA
FERRARI CARANO, ALEXANDER VALLEY, CA

	7	26
	9	36

MERLOT
FERRARI CARANO, SONOMA, CA
ROBERT MONDAVI PRIVATE SELECT, CA

	9	36
	7	26

PINOT NOIR
ROBERT MONDAVI PRIVATE SELECT, CA

	7	26
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BOTTLED WATER

ACQUA PANNA NATURAL SPRING WATER 5
S.PELLEGRINO SPARKLING NATURAL MINERAL WATER 5

BEER

DRAFT BEERS

DOMESTIC 3.75
 IMPORT 4.75

PREMIUM AMERICAN BEERS 4.5



BUDWEISER, BUD LIGHT
 MILLER LITE
 MICHELOB ULTRA
 COORS LIGHT
 O' DOUL'S NA BEER

IMPORTED BEERS 5

HEINEKEN
 CORONA, CORONA LIGHT
 AMSTEL LIGHT
 NEW CASTLE

DESSERTS

NEW YORK CHEESE CAKE

PROFITEROLES

**CHOCOLATE COATED
 PEANUT BUTTER ICE CREAM**

**HOURS
 (DAILY)
 Open 24/7**



FRESH ON THE SHELL

CLAMS ON THE HALF SHELL*

11.99 (1/2 DOZEN) - 16.99 (DOZEN)

OYSTERS ON THE HALF SHELL*

12.99 (1/2 DOZEN) - 18.99 (DOZEN)

COLD SEAFOOD COMBINATION*

19.99
 SHRIMP COCKTAIL
 CLAMS
 OYSTERS

OYSTER SHOOTERS*

TEQUILA 4
 VODKA 4
 ANY 3 SHOOTERS FOR 10

APPETIZERS, SOUPS AND SALADS

SHRIMP COCKTAIL 12.99

LUMP CRAB COCKTAIL 15.99

CAESAR SALAD 7.99

JUMBO SHRIMP 12.99
 CRAB 13.99

MANHATTAN CLAM CHOWDER

CUP 5.99
 BOWL 7.99

NEW ENGLAND CLAM CHOWDER

CUP 5.99
 BOWL 7.99

STEAMERS

LITTLENECK CLAMS 15.99

NEW ZEALAND MUSSELS 15.99

PAN ROASTS

FRESH SEAFOOD SAUTÉED WITH BRANDY, CREAM AND TOMATO. SERVED WITH STEAMED RICE.

PALACE PAN ROAST 22.99

SHRIMP, CRAB, CHICKEN AND ANDOUILLE SAUSAGE

CRAB PAN ROAST 19.99

SHRIMP PAN ROAST 19.99

LOBSTER PAN ROAST 20.99

COMBO PAN ROAST 21.99

SHRIMP, CRAB AND LOBSTER

GUMBO

A TASTY CREOLE SOUP MADE WITH A VARIETY OF SEAFOOD, OKRA AND ANDOUILLE SAUSAGE. SERVED WITH STEAMED RICE.

HOUSE GUMBO 21.99

SHRIMP, CRAB AND LOBSTER

CRAB GUMBO 19.99

LOBSTER GUMBO 20.99

CHICKEN GUMBO 15.99

SHRIMP GUMBO 19.99

\$5 Shared Plate Charge on Entrées

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.



HOUSE FAVORITES

CIOPPINO 23.99

FISH STEW PREPARED WITH SHRIMP, CRAB, COD, MUSSELS AND CLAMS.

SHRIMP SCAMPI 17.99

SERVED WITH LINGUINE AND YOUR CHOICE OF RED OR WHITE SAUCE.

ÉTOUFFÉE 20.99

TRADITIONAL CAJUN STEW PREPARED WITH SHRIMP, CRAB AND LOBSTER.

SEAFOOD JAMBALAYA 23.99

SHRIMP, CRAB, LOBSTER, ANDOUILLE SAUSAGE, MUSSELS AND CLAMS.

BOUILLABAISSE 23.99

CLASSIC FRENCH STEW WITH ONIONS, CELERY, SHRIMP, CRAB, LOBSTER, COD, MUSSELS AND CLAMS.

LINGUINE AND CLAMS 16.99

CHOICE OF RED OR WHITE SAUCE.

ALASKAN CHOWDER 17.99

SERVED NEW ENGLAND OR MANHATTAN STYLE WITH SHRIMP, CRAB AND LOBSTER.

SHRIMP & LOBSTER FRA DIABLO 22.99

SAUTÉED SHRIMP AND LOBSTER IN A SPICY TOMATO SAUCE SERVED WITH LINGUINE.

ENTRÉE ADDITIONS

LOBSTER 7.99

CLAMS 3.99

OKRA 2.99

SHRIMP 3.99

CHICKEN 2.99

RICE 1.99

CRAB 3.99

SAUSAGE 3.99

PASTA 1.99

MOONLIGHT SPECIALS 1AM-9AM

16 OZ. BUD LIGHT DRAFT 2.00

BLOODY MARY 3.50

OYSTERS ON THE HALF SHELL (1/2 DOZEN) 8.99

\$5 SHARED PLATE CHARGE ON ENTRÉES