

LUNCH MENU

11am – 3pm

SOUP AND SALAD 12.75
small bowl of new england clam chowder [contains pork] or seafood corn chowder and a half caesar salad*

CAJUN STYLE SHRIMP & SALAD 12.75
half order cajun shrimp and a half caesar salad*

SPECIALITIES

(1/2 portions)

served steaming hot in a large bowl with choice of spice (1-10) and white or dirty rice (white rice with seasoned ground beef)

PAN ROASTS

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

crawfish	15.25	}	shrimp	15.25
crab meat	15.25		combo	17.25

LOUISIANA GUMBO

rich creole stews with andouille sausage gumbo filé and okra [contains pork & chicken]

chicken	15.25	}	crawfish	15.25
crab meat	15.25		shrimp	15.25
oyster	17.25		combo	17.25

SEAFOOD CREOLE 15.25

shrimp, clams, scallops and crab in creole sauce [contains bay shrimp in sauce]

CRAWFISH ÉTOUFFÉE 15.25

tender crawfish tails smothered in a spicy-rich tomato sauce

shrimp	16.25	}	combo	18.50
crab meat	16.25			

SIGNATURE DRINKS

OCEAN TRAIL BLOODY MARY

tito's vodka with our original spicy bloody mary mix, a dash of worcestershire and tabasco with a squeeze of lime, garnished with an olive, fresh lime and a shrimp, bay seasoning around the rim of the glass **11.00**

OCEAN TRAIL HURRICANE

bacardi rum, captain morgan spiced rum, orange and pineapple juice, served over ice, garnished with an orange or cherry, splash of grenadine & a float of myers's dark rum **11.50**

FAT TUESDAY SPECIAL

(AVAILABLE ALL DAY, TUESDAYS ONLY)

BACARDI HURRICANES **8.00**

WINE

CHARDONNAY } canyon road chardonnay **7.75**
kendall jackson chardonnay **11.00**
sonoma cutrer chardonnay **14.00**

SAUVIGNON BLANC/ROSÉ } oyster bay sauvignon blanc **11.00**
la vieille ferme rosé **9.50**

PINOT GRIGIO/RIESLING } canyon road pinot grigio **7.75**
urban riesling **10.00**

SPARKLING } ruffino prosecco **8.00**
bartenura moscato **10.00**

PINOT NOIR } canyon road pinot noir **7.75**
meiomi pinot noir **13.00**
kim crawford pinot noir **15.00**

MERLOT/MALBEC } kendall jackson merlot **10.00**
piattelli malbec **10.00**

CABERNET SAUVIGNON } canyon road cabernet sauvignon **7.75**
kendall jackson cabernet sauvignon **11.50**
justin cabernet sauvignon **18.00**

BEER

DOMESTIC BOTTLE } budweiser, bud light, coors original, coors light, miller lite, michelob ultra **6.75**

PREMIUM BOTTLE } blue moon, corona, dos equis lager, four peaks kilt lifter, guinness, heineken **7.25**

DOMESTIC DRAFT } bud light **7.00**

PREMIUM DRAFT } four peaks kilt lifter, lagunitas IPA, stella artois **7.50**

Indicates Signature Item

GF = gluten free

no pepper | cayenne pepper | cayenne, ghost, habanero, thai chili and carolina reaper

0 > 1, 2 = mild > 3 = medium > 4, 5, 6, 7 = hot > 8, 9 = very hot > 10 = extremely hot

try at own risk, no refunds

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.

DINNER MENU

items available all day

CHILLED APPETIZERS

- OYSTER SHOOTER* } fresh oyster served with ½ shot of vodka and bloody mary mix **6.50**
- OYSTERS ON THE ½ SHELL* } ½ dozen or full **19.00/36.25 GF**
- ICED SEAFOOD PLATTER* } shrimp, crab, oysters, mussels and clams (enough for two) **51.75 GF**
- BIG SHRIMP COCKTAIL* } five colossal shrimp, house cocktail sauce and lemon **23.00**
- CRAB MEAT COCKTAIL } house remoulade sauce and lemon **23.00**

HOT APPETIZERS

- CAJUN STYLE SHRIMP BOIL } ¾ pound of shrimp (no shells) with garlic-creole spice and lemon **20.50 GF**
- BEER STEAMED CLAMS } little neck clams in garlic-beer broth with tasso ham **20.50**
- STEAMED P.E.I. MUSSELS } black mussels, white wine, shallots and herbs **18.25 GF**

SIDES

- white rice **3.50**
- red beans with andouille sausage **5.00 (with rice 6.00)**
- dirty rice (white rice with seasoned ground beef) **4.25**
- steamed collard greens with ham, bacon, onions **4.00**
- additional bread (first two baskets on us) **3.25**

WEEKLY DESSERT

ask your bartender for selections and details **6.75**

SPECIALTIES

served steaming hot in a large bowl with choice of spice (1-10) and white or dirty rice (white rice with seasoned ground beef)

- PAN ROASTS } rich lobster-citrus broth simmered with seafood and finished with tomato cream
- crawfish **23.00**
- shrimp **23.00**
- crab meat **23.75**
- combo **25.50**

- SEAFOOD CREOLE } shrimp, clams, scallops and crab in red creole sauce [contains bay shrimp in sauce] **24.00**
- LOUISIANA GUMBO } rich creole stews with andouille sausage, gumbo filé and okra [contains pork & chicken]
- chicken **18.25**
- crawfish **22.25**
- shrimp **23.00**
- crab meat **25.50**
- oyster **26.50**
- combo **28.50**

- CRAWFISH ÉTOUFFÉE } tender crawfish tails smothered in a spicy-rich tomato sauce
- shrimp **21.25**
- crab meat **22.25**
- combo **23.00**
- combo **24.00**

SOUP / SALAD

served with our signature oyster crackers

- SEAFOOD CORN CHOWDER } loaded with seafood, corn and spices **small bowl 9.00 large bowl 11.50**
- NEW ENGLAND STYLE CLAM CHOWDER } **small bowl 9.00 large bowl 11.50** [contains pork]
- CAESAR SALAD* } creamy caesar dressing **half / full 9.00 / 11.50**
- add chicken **11.75 / 15.25**
- add shrimp **12.75 / 18.00**
- add crab **20.50 / 23.00**