

\*All entrees are served with 1 complimentary side, and most entrees are served with 2. The sides are: Jasmine white rice, red skin potatoes, green beans, French fries, or cole slaw.

### APPETIZERS

Bairdi Snow Crab (AK)-2 ways-	22
Soft Shell Crab (MD) -3 ways-	21
King Crab Bites (AK)-2 ways-	30
Crabmeat Vermicelli	17
Blue Crab Claws (LA)-2 ways-	26
Crabcake Nuggets	14
Fresh North Atlantic Scallops	15
Pepper Bacon Wrapped Scallops	14
Calamari -2 ways-	12
Oysters Rockefeller	14
Little Neck Clams (RI) -4 ways-	15
Medium Shrimp	10
Egg Rolls	8
-with Shrimp, Crab, Pork, Chicken, and peanut butter-	
Fried Chicken Fingers	9
Edamame	6

### GONE FISHING

King Salmon (Alaska)	33
Halibut (Alaska)	29
Basa (Asia)	20
Swordfish (Hawaii)	29
Ahi Tuna (Hawaii)	30
-Chargrilled, Blackened, or Seared-	
Stuffed Basa (Asia)	25
-stuffed with fresh lump crab meat, then broiled to perfection and topped with hollandaise sauce-	
Whole Sea Bass (Mediterranean)	29

### FOR THE LANDLUBBER

Chicken on Pasta	18
Pork Chops & Pasta Alfredo	22
Gearhart Ranch Premium Wagyu Burger	20
Sliced Filet with Tomato & Green Pepper	18
6oz Filet Mignon & Pasta Alfredo	27
8oz Filet Mignon & Pasta Alfredo	35
12oz Filet Mignon & Pasta Alfredo	52
14oz Angus Strip Steak	31
32oz Porterhouse	67

**Any Steak Can Surf: pricing applicable for steak combos only**

King Crab	39
Snow Crab	22
Lobster Tail	35/38
Whole Maine Lobster	28
Fried Shrimp	10

8oz Strip Steak & King Crab	55
8oz Strip Steak & Bairdi Snow Crab	37
8oz Strip Steak & a 1 ¼ lb Maine Lobster	43

~Dinner for 2~ 32oz Porterhouse with

24oz of King Crab Legs	148
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### SOUPS

New England Clam Chowder	5/10
Seafood Gumbo	5/10

### COAST TO COAST CRABS

Alaskan "RED" King Crab Legs -24oz	85
King Crab Fingers -16oz -2 ways-	54
Bairdi Snow Crab (AK)-20oz	44
Florida Stone Crab Claws -Medium	49
Large	75
Soft Shell Crab (MD) -2 ways-	43
Blue Crab Claws (LA)-2 ways-	40
Crabcakes & Pasta -2 pcs-	24
Crabmeat Vermicelli	27
King Crab Fingers with Fettuccine	47
King Crabmeat-	40
-Cantonese, Garlic, Stir Fry, Lo Mein, Steamed, Fried Rice, or Pasta Alfredo-	
King Meat Roll Sandwich	20

### FROM OUR LOBSTER TANKS

1 ¼ lb Whole Maine Lobster-3 ways-	30
Lobster Meat	32
-Cantonese, Garlic, Stir Fry, Lo Mein, Steamed, Broiled, or Salt & Pepper-	
Lobster Roll Sandwich	20
South African Lobster Tails:	
3 ½ oz- 3pcs	45
6 oz	37
14 oz	92

### HOW ABOUT SHRIMP? \*in the shell

MEDIUM SHRIMP	19
Garlic*, Hot & Spicy*, Tempura, Black Bean, Cantonese, Fried Rice, Stir Fry, Vermicelli, Salt 'n' Pepper, Fried, or over Pasta	
Jumbo Shrimp: Scampi* or Fried	25
Stuffed Jumbo Shrimp and Pasta	30

### A LITTLE VARIETY

Fresh North Atlantic Scallops -3 ways-	30
Seafood Stir Fry	22
Vegetable Stir Fry	16
Fried Oysters	20
Fried Combo	20

### A LA CARTE SIDE DISHES

Sautéed Spinach	6
Broccoli-with garlic oil and bob's seasoned sea salt	8
Chinese Vegetable Fried Rice	3
Pasta -alfredo/garlic-	10

-MOST ITEMS ARE AVAILABLE GLUTEN FREE-

-All menu items are subject to availability-

-All menu items are weighed prior to cooking

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## Desserts

**\*Bob's Slice of Paradise.....\$8      ½.....\$4.25**

*Straight from the Japanese island of Okinawa, this purple filling has a delicate, sweet taste featuring a macadamia nut crust topped with a coconut milk pudding & fresh whipped cream.*

**Bob's Luau Cake.....\$7      ½.....\$3.75**

*Light white cake layered and smothered with haupia.*

**Coconut Cake.....\$7      ½.....\$3.75**

*Light white cake with fresh whipped cream and sprinkled coconut flakes.*

**Key Lime Pie.....\$7      ½.....\$3.75**

*A creamy and tangy frozen lime favorite on a traditional graham cracker crust with our homemade whipped cream.*

**\*Mud Pie.....\$9      ½.....\$4.75**

*Kona cappuccino chip ice cream from local creamery, Homer's, layered with ganache and topped with drizzled chocolate and slivered almonds.*

**Apple Pie.....\$11**

*Big enough for 2! Fresh from Wisconsin's "The Elegant Farmer", this delectable desert has been named "The Best Pie in America" by The Food Network. A treat of juicy sweet-tart apples layered with a crispy crust comes baked in a paper bag for a truly unique taste. Try it ala mode.....\$13*

**Pumpkin Pie.....\$7      ½.....\$3.75**

*Baked fresh daily! This seasonal favorite is topped with homemade whipped cream.*

**\*Desserts w/ asterisk contain nuts.**

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