

\*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.



## HAPPY MOTHER'S DAY 2021!!

### APPETIZERS

King Crab Fingers-3 ways.....	31
King Crab Bites -8oz.....	30
Crab Empanadas.....	12
Crab Stuffed Mushrooms.....	16
Jonah Crab Claws (MA).....	13
Crabmeat Vermicelli.....	17
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
Black Mussels (PEI).....	10
Jumbo Shrimp Cocktail.....	16
Medium Shrimp.....	10
Egg Rolls.....	8
-with Shrimp, Crab, Pork, Chicken, and peanut butter-	
Fried Chicken Fingers.....	9
Edamame.....	6

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

<u>MEDIUM SHRIMP</u> .....	19
Garlic*, Hot & Spicy*, Tempura, Black Bean, Cantonese, Vermicelli, Salt 'n' Pepper, Fried, or over Pasta	
Jumbo Shrimp: Scampi* or Fried.....	25
Stuffed Jumbo Shrimp and Pasta.....	30

### FOR THE LANDLUBBER

Chicken on Pasta.....	18
Pork Chops & Pasta Alfredo.....	22
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 Prime NY Strip Steak.....	40
32oz Porterhouse.....	70
38oz Prime Dry Aged Tomahawk.....	150

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

King Crab-10oz.....	43
Snow Crab-10oz.....	27
Jonah Crab Claws.....	13
Lobster Tail.....	35/38
Whole Maine Lobster.....	28
Fried Shrimp.....	10
8oz Strip Steak & King Crab.....	58
8oz Strip Steak & Snow Crab.....	42
8oz Strip Steak & a 1 ¼ lb Maine Lobster.....	43
~Dinner for 2~ 32oz Porterhouse with 24oz of King Crab.....	160
~PRIME Dinner for 2~ 38oz Prime Dry Aged Tomahawk with 24oz of King Crab.....	240

-MOST ITEMS ARE AVAILABLE GLUTEN FREE-

-All menu items are subject to availability-

### SOUPS

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

### \*RAW BAR

Oysters: 1/2 Dozen.....	9
Dozen.....	18

### 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-	
Dover Sole (Holland) -sauteed whole.....	55
Whole Sea Bass (Mediterranean).....	29

### COAST TO COAST CRABS

Alaskan "RED" King Crab Legs -24oz.....	95
King Crab Fingers -2 ways.....	54
Bairdi Snow Crab (AK)-20oz.....	54
Jonah Crab Claws (MA).....	26
Crabcakes & Pasta-2 pcs.....	24
Crabmeat Vermicelli.....	27
King Crab Fingers with Fettucine .....	43
King Crabmeat.....	40
-Cantonese, Garlic, Steamed, 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, Steamed, Broiled, or Salt & Pepper-	
Lobster Roll Sandwich.....	20
South African Lobster Tails:	
3 ½ oz- 3pcs.....	45
6 oz.....	37
14 oz.....	92

### A LITTLE VARIETY

Fresh North Atlantic Scallops -3 ways.....	30
Fried Oysters.....	20
Fried Combo.....	20
Black Mussels on pasta (PEI).....	20
Seafood Italiano.....	22

### A LA CARTE SIDE DISHES

Broccoli-with garlic oil and bob's seasoned sea salt.....	8
Pasta -alfredo/garlic.....	10



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## **SUSHI**

### ***California Roll.....14***

*Crabmeat, cucumber, avocado*

### ***Caterpillar Roll.....9***

*Shrimp tempura, cucumber, crunchy tempura, unagi sauce topped with avocado*

### ***Spicy Tuna Roll.....9***

*Minced tuna with spicy mayo, avocado, and light tempura*

### ***Shrimp Tempura Roll.....7***

*Shrimp tempura, cucumber, avocado, unagi sauce*

### ***Lobster Tempura Roll.....13***

*Lobster tempura, cucumber, avocado, unagi sauce*

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# DAILY SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY
2 - 3 oz Filet Mignon & Salt n' Pepper Scallops	3 - 3½ oz South African Lobster Tails	Lobster Meat Lo Mein	2 - 3 oz Filet Mignon & 10oz King Crab Legs
<b>\$40</b>	<b>\$40</b>	<b>\$27</b>	<b>\$60</b>
Reg. Price <b>\$45</b>	Reg. Price <b>\$45</b>	Reg. Price <b>\$32</b>	Reg. Price <b>\$65</b>

Available All Day. No Substitutions.

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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.*

**\*Caramel Fudge Pecan.....\$9      ½.....\$4.75**

*Smooth and rich ganache cake with creamy caramel in the middle, and sweet chocolate on top.*

**\*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*

**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.*

**Gluten Free Cheesecake.....\$8      ½.....\$4.25**

*Naturally sweetened by organic agave with a lower glycemic index than sugar. All the flavor without the "sugar rush".*

**Apple Pie.....\$15**

*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.....\$17*

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