



\*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**

King Crab Fingers-3 ways-	31
Crab Empanadas	12
Crab Stuffed Mushrooms	16
Blue Crab Claws (LA) -2 ways-	26
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**

MEDIUM SHRIMP	12
Jumbo Shrimp: Scampi* or Fried	16
Stuffed Jumbo Shrimp and Pasta	18

**FOR THE LANDLUBBER**

Chicken on Pasta	13
Chicken Sandwich	11
Pork Chop & Pasta Alfredo	12
Half Pound Premium Wagyu Pub Burger	20
Sliced Filet with Tomato & Green Pepper	13
Steak Sandwich	13
6oz Tenderloin Tail & Pasta Alfredo	14
6oz Filet Mignon & Pasta Alfredo	27
8oz Strip Steak -end cut-	15
<b>Any Steak Can Surf: pricing applicable for steak combos only</b>	
King Crab-10oz	43
Snow Crab-10oz	27
Jonah Crab Claws	13
Lobster Tail	35/38
Whole Maine Lobster	28
Fried Shrimp	10

**SOUPS**

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

**GONE FISHING**

King Salmon (Alaska)	22
Basa (Asia)	11
Swordfish (Hawaii)	19
Ahi Tuna (Hawaii)	19
Fish Sandwich	11
Stuffed Basa (Asia)	17
-stuffed with fresh lump crab meat, then broiled to perfection and topped with hollandaise sauce-	
Whole Sea Bass (Mediterranean)	29

**COAST TO COAST CRABS**

Alaskan "RED" King Crab Legs -24oz	95
Bairdi Snow Crab (AK)-20oz	54
King Crab Fingers -2 ways-	54
Jonah Crab Claws (MA)	15
Crabcake & Pasta	15
Crabmeat Vermicelli	19
King Crab Fingers with Fettucine	43
King Crabmeat-	28
-Cantonese, Garlic, Stir Fry, Lo Mein, Steamed, Fried Rice, or Pasta Alfredo-	

**FROM OUR LOBSTER TANKS**

1 ¼ lb Maine Lobster -3 ways-	30
Lobster Meat	22
-Cantonese, Garlic, Stir Fry, Lo Mein, Steamed, Broiled, or Salt & Pepper-	
Lobster Roll Sandwich	20
South African Lobster Tails:	
3 ½ oz- 3pcs	45

**A LITTLE VARIETY**

Fresh North Atlantic Scallops -3 ways-	17
Seafood Stir Fry	15
Vegetable Stir Fry	11
Fried Oysters	15
Fried Combo	15
Black Mussels on pasta (PEI)	20
Seafood Italiano	22



-MOST ITEMS ARE AVAILABLE GLUTEN FREE-

-All menu items are subject to availability-

-All menu items are weighed prior to cooking

*\*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.*

## **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*

**-MOST ITEMS ARE AVAILABLE GLUTEN FREE-**

**-All menu items are subject to availability-**

**-All menu items are weighed prior to cooking**

*\*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.*

# DAILY SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY
2 - 3 oz Filet Mignon & Salt n' Pepper Scallops	3 - 3 <sup>1</sup> / <sub>2</sub> 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.

-MOST ITEMS ARE AVAILABLE GLUTEN FREE-

-All menu items are subject to availability-

-All menu items are weighed prior to cooking

*\*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.*

## 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.**