

~Gulf Coast Seafood Boil~

Get out the newspaper and napkins and ready your appetites! A seriously awesome blend of spices and brew combine to cook your choices of: Shrimp, Clams, Mussels and Cajun Sausage are simmered with New Potatoes, Baby Carrots and fresh ears of Corn. A side of Slaw rounds it off, and don't forget to mop up all the Garlic Sauce with loaves of fresh bread.

To all that amazing goodness, we add the Seafood!

Our Basic Boil always includes

~ Jumbo Shrimp, Black Mussels and Littleneck Clams!

Additional options include your choices of:

- ~ Prime Oysters
- ~ Snow Crab Clusters
- ~ King Crab Legs
- ~ Florida Lobster Tails
- ~ Locally caught fresh Fish
- ~ Stone Crab Claws, seasonal
- ~ Large Sea Scallops
- ~ Whole Crawfish

Get ready to get your hands dirty!!

Hunks of crusty bread are served on the side to mop up our amazingly addictive Parmesan Garlic Butter, and soak up all the juices as you dig in. We round it all off with a side of Old Fashioned Coleslaw and bunch of Lemon Wedges. Served Family Style with tons of napkins ;)

Our Basic Boil starts

with all the sides and goodies for a minimum of Ten people

Additional seafood is based on Seasonal Market Price and is subject to change.