



VOODOO CRAB

CAJUN BOIL & FRESH SEAFOOD

APPETIZERS

VOODOO WINGS	13 (6PCS) 22 (12PCS)
Fried Wings, select a special sauce. Honey Sesame Garlic 𠄎 Spicy Cajun (dry) 𠄎 Buffalo	
POPCORN SHRIMP	12
Crispy shrimp tempura served with voodoo sauce	
CRISPY RISOTTO BALL	6
Panko & parmesan cheese	
CRISPY CALAMARI	12
Served with salsa	
KOBE SLIDERS	11
Onion, tomato, cheese, and spicy mayo sauce	
CHAR-BROILED OYSTERS	19 (6PCS)
Broiled in homemade Louisiana cajun sauce	
BAKED CLAMS	12 (6PCS) 23 (12PCS)
Panko crusted, remoulade, and bacon	
FRIED FISH BASKET w. CAJUN POTATO WEDGES	12
Crispy flounder served with voodoo sauce and tartar sauce	
WHITE WINE MUSSELS	14
White wine garlic sauce and french baguette	
SOFT SHELL CRAB	12
Cajun seasoned served with cajun fries	
LOUISIANA'S CRAB CAKE	16
Egg washed, panko, avocado, corn, served with arugula and mango chili sauce	

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER with Bacon	6
GARDEN SALAD	6

RAW BAR

RAW OYSTER	15 (6PCS)
* SHRIMP COCKTAIL	13 (6PCS)
* LITTLENECK CLAMS	13 (6PCS)

PASTA & FRIED RICE

PASTA JAMBALAYA <i>MUST TRY</i>	19
Shrimp, crawfish meat, andouille sausage, onion, garlic in cajun sauce	
VEGETABLE FRIED RICE	8
SHRIMP OR CHICKEN FRIED RICE	11
CRAB MEAT FRIED RICE	15
GARLIC NOODLES	6

DESSERTS

BOURBON BREAD PUDDING	10
<i>NEW</i> CRÈME BRÛLÉE	8
HAAGEN-DAZS ICE CREAM - 2 scoops	5
Choice of vanilla or chocolate	
SORBET	5
CHOCOLATE MOLTEN LAVA CAKE	9
Served with vanilla ice cream	

MEAT ENTREES

<i>NEW</i> GRILLED LOBSTER RISOTTO	M/P
Baked canadian lobster, creamy black risotto, steamed broccoli & snow peas	
BROILED YOUNG CHICKEN (HALF)	20
Served w. mashed potato and mesclun greens with balsamic dressing	
GRILLED SALMON	26
Mashed potatoes, mesclun green, and balsamic teriyaki sauce	
BLACKENED CATFISH	23
Served with collard green	
PAN SEARED BRANZINO	23
Served with white balsamic vinegrette, mushroom and fresh arugula	
BBQ RIBS	22 HALF RACK 40 FULL RACK
Spice rubbed	
MARINATED KOREAN STYLE RIBEYE STEAK	31
Marinated with a sweet soy, sesame, garlic, onions and grilled to perfection served with a side of kimchi	
TOMAHAWK STEAK WITH GRILLED VEGETABLE	91
Perfectly marbled and generously flavored bone-in cut	

// THE BOIL //



STEP 1 ⇒ SELECT YOUR SEAFOOD

Tiger Shrimp	\$16 / ½ lb (8 pcs)
(wild caught, headless, shell-off)	
Shrimp (head-on)	\$12 / ½ lb (6 pcs)
Shrimp (head-off)	\$14 / ½ lb (10 pcs)
Crawfish	\$9 / ½ lb (8+ pcs)
Green Mussels	\$10 / ½ lb (8 pcs)
Black Mussels	\$9 / ½ lb (12+ pcs)
Manila Clams	\$9 / ½ lb (12 pcs)
Snow Crab Legs	\$20 / ½ lb (5 legs)
Calamari	\$10 / ½ lb
Whole Lobster	M/P

STEP 2 ⇒ YOUR CHOICE OF SAUCE

Plain • Juicy Cajun • Garlic Butter • Lemon Pepper
Old Bay Sauce • Voodoo Experience (mixture of all)

SPICY LEVEL - NO SPICY / MILD / MEDIUM / FIRE

STEP 3 ⇒ ADD INS (OPTIONAL)

Sweet Corn (4pcs)	\$4
Andouille Sausage (½ lb)	\$5
Potatoes (4pcs)	\$3
Spaghetti Noodles	\$4

SIDE ORDERS

SWEET CORN ON THE COB	6
COLLARD GREEN	6
ANDOUILLE SAUSAGE	6
MASHED POTATO	6
CAJUN POTATO WEDGES	6
<i>NEW</i> WAFFLE FRIES	7
MAC AND CHEESE	7

*A gratuity of 18% will be applied to parties of 6 or more. Please notify staff of any food allergies. * Consuming raw or uncooked meat, seafood may increase the risk of illness.

☀️ EYE CANDY COCKTAILS ☀️



AMBER ELIXIR \$15

Dusse, cherry syrup, pomegranate juice, lime juice

PASSION FRUIT BUBBLE \$13

Bacardi Silver Rum, Gold Rum, Passion Fruit Syrup, Triple Sec, Lime Juice, Presented with Smoking Bubble

D'USSÉ PARTY PUNCH \$14

D'ussé VSOP, Amaretto, Orange Juice, Pineapple, Lime juice, & Grenadine

AMELIA \$12

absolut vodka, St Germain, blackberry purée, lemon juice, syrup, garnished with thyme

PENICILLIN \$13

Toki Whiskey, Lemon Juice, Ginger Honey Syrup, Splash Hennessy VS, Garnished with Candied Ginger

SPRING FLING \$12

Ketel one cucumber and mint spritz, pineapple juice, lime juice, and agave

ISLAND MARGARITA \$12

Coconut Tequila, Triple Sec, Lime Juice, Sour Mix

BLOOD ORANGE SPARKLER \$12

Ketel one peach and blood orange, ketel one vodka, blood orange syrup, orange juice, lime juice, & triple sec

NEW STRANGER PUNCH \$12

Brandy, coconut rum, clarified coconut milk, pineapple juice, lemon juice

NEW CHOCOLATE NEGRONI \$13

Tanqueray gin, white crème de cacao, Mr Black coffee liqueur, campari, sweet vermouth

NEW CITRUS KISSED IRISH \$12

Jameson Orange, altos tequila, grapefruit juice, lime juice, syrup, orange bitter

NEW CORPSE REVIVER \$12

Malfy citrus gin, lillet blanc, cointreau, lemon juice, orangebitter

HOCUS FOCUS (MOCKTAIL) \$7

Grenadine, lemon juice, simple syrup, seltzer, topped with butterfly pea tea



ADULT CapriSun

FROZEN VODOO JUICE \$12 SIGNATURE

5 BOTTLES OF RUM! Coconut, Citrus, Pineapple, Banana, and Dark Rums Blended with Orange, Pineapple, and Cranberry Juices.

EL DIABLO \$12

Tequila, Black Raspberry Liqueur, Lime Juice & Ginger Beer

MULES IN POUCH \$12

Vodka, Lime Juice & Ginger Beer



let's drink TOGETHER

RED WINE

\$10 glass / \$34 bottle

TWO VINES ☞ Cabernet Sauvignon Blanc, California
Rich palate of dark fruit flavors, with subtle hints of caramel and cocoa.

RED ROCK ☞ Merlot, California
Lush concentrations of black cherry and plum

BRANCOTT ☞ Pinot Noir, California
Elegant aromas of black cherry, sweet plum, cocoa.

WHITE WINE

\$10 glass / \$34 bottle

MEZZACORONA ☞ Pinot Grigio, Italy
Old aroma of exotic fruit, almond and vanilla.

MERF ☞ Chardonnay, Washington
Pleasant and refreshing with nice varietal grapefruits character and good structure.

CUPCAKE ☞ Sauvignon Blanc, New Zealand
Flavors of Meyer lemons and key limes integrate with hints of grapefruit, gooseberry and citrus

CAMPO VIEJO ☞ Sparkling Rosé, Spain
Pleasant and powerful on the nose with a strong presence of ripe red berries. With has a rounded, pleasant feel in the mouth.

CHATEAU ST. MICHELLE ☞ Rosé, Washington
A sweeter rose, leaving your palate full of berry and citric flavors



NEW PLEASE ASK THE SERVER FOR SEASONAL BEER SELECTION

DRAFT \$7 (12oz)

BEER TOWER \$24

(Draft Only 5 l oz)

VOODOO RANGER IPA
SAMUEL ADAMS SEASONAL
BLUE MOON
STELLA ARTOIS
MODELO
MONTAUK WAVE CHASER

\$6 / BOTTLE - PRESIDENTE / CORONA / MODELO NEGRA

SODA \$2

JUICE \$4

CRANBERRY JUICE / ORANGE JUICE / PINEAPPLE JUICE

