SALTÜATER **C R A B**

APPETIZERS

EDAMAME Steamed soybeans in pods, lightly sprinkled with Kosher salt	4.95
GYOZA (6 pc) steamed or pan-fried Japanese style chicken dumplings	5.50
TEMPURA BRUSSEL SPROUT Crispy tempura brussel sprouts, with spicy mayo on the side	6.50
SEAFOOD DIP Shrimp, crawfish, scallop, spinach, artichoke, cheese, topped S.W.C special seasoning, served with Tortilla chips	12.95 I with
SPICY CRAWFISH NACHO Spicy crawfish, Dorito nacho chips, pico de gallo, spicy mayo & sriracha	12.95
FRIED CALAMARI Served with remoulade sauce	10.95
SPICY TUNA JALAPENO POPPERS (5PC)* Served with spicy mayo, crab mix, dab of sriracha & micro gr tempura battered & fried	12.50 eens,
FRIED JUMBO SOFT SHELL CRAB Panko coated & crispy fried, served with spicy yuzu sauce	11.95
FRIED GREEN TOMATO W. CRABMIX Topped with spicy crabmix, spicy mayo, sweet chili sauce & r greens	11.95 nicro
TUNA TATAKI* Seared tuna on top of greens, served with spicy yuzu sauce	12.95
SUSHI APPETIZER* (5 PCS) Assorted nigiri sushi (seafood on a small clump of rice)	7.95
SASHIMI APPETIZER* (6 PCS) Assorted fresh cut fish at chef's choice	11.50
FRESH RAW OYSTERS * - M.P ask servers for daily offering	j

SOUP & SALAD

MISO SOUP Seaweed, scallion & tofu in fe	ermentir	ng soybean paste broth	2.95
LOBSTER BISQUE			7.99
GUMBO Lump crab, shrimp, clam, chi in a roux based broth	cken, sa	ausage & veggies slow	10.95 cooked
CUCUMBER SALAD Diced cucumber served with	yuzu sa	auce, garnished with sea	4.95 aweed
SEAWEED SALAD Sweet, savery & tangy seawe	eed on t	op of cucumber	5.50
PEAR SALAD Fresh pear, cucumber, Arcad with praline pecans, served w HOUSE SALAD Arcadian greens, tomato & cu Add CHICKEN Add LUMP CRAB MEAT	vith hon ucumbe + 6	ey miso dressing r Add SALMON	12.95 opped 4.99 + 10 + 8
Dressing: Honey Miso, Ging Yuzu			•
SANDWICHE	S +	1 Side	

GROUPER SANDWICH

15.95

12.95

Beer battered wild caught grouper (6oz), Arcadian greens, tomato, red onion & house made tartar sauce

PO' BOY

served with Arcadian, tomato, red onion & remoulade sauce **CATFISH 13.95 SHRIMP** 12.95 **OYSTER 13.95**

CHICKEN SANDWICH

Arcadian, tomato, red onion, house mayo, brioche bread bun Choice of: grilled, blackened or fried

EXTRA SIDES

Miso Brussel Sprouts	\$6	Cole Slaw
Chunky Mashed Potato	\$4	Side Salad

\$3.50 Side Broccoli \$5 d \$2.75 French Fries

33

28

White Rice \$2.50 Cajun Rice w. Corn & Sausage \$6

S.W.C MAIN COURSE

SEARED SEA SCALLOPS

White wine lemon-herb butter sauce, on a bed of asparagus, served

ATLANTIC SALMON w. SCALLOP & LUMP CRAB

with mashed potato

GRILLED TILAPIA & JUMBO SHRIMP

Topped with lump crab in a lemon butter sauce, with cajun rice

GRILLED or BLACKENED FISH

Served with french fries & 1 side

MAHI MAHI

CATFISH

16.95

S.W.C BASKET served with fries, cole slaw and remoulade

17.95

In white wine sauce, with baby spinach & mashed potato

RIBEYE STEAK

\$3.95

12 oz US choice ribeye char-grilled to your satisfaction, served with mashed potato and grilled zucchini

DRUNKEN LAMB

43

5 lamb chops marinated in S.W.C. secret sauce over night, grilled to perfection, served with mashed potato and broccoli

8 OYSTERS GROUPER 15.95 **CHICKEN STRIPS** 12.95 13.95 **10 SHRIMPS CATFISH** bite size filets 14.95 14.95 TILAPIA (4) 13.95

PLEASE READ MENU CAREFULLY. ASK SERVER IF YOU ARE UNSURE. ITEMS ORDERED BY MISTAKE CANNOT BE RETURNED

*RAW - consuming raw or undercooked food may increase your risk of food-borne illness Please be aware that we use gluten, dairy, nuts & shellfish. We cannot guarantee a gluten-free kitchen For your convenience a 15% gratuity will be added to every check Menu items are based on seasonal-market availability and prices are subject to change without notice

38

S.W.C BOILS

SNOW CRAB 1 CLS 17 / 2 CLS 32 (price subject to change due to market fluctuation) SHRIMP (headless) 1/2 LB 13 / 1 LB 21 6 oz 21 LOBSTER TAIL

BOIL COMBOS

COMBO #1 48

1 lb clams $\frac{1}{2}$ lb shrimp or crawfish 2 clusters of snow crab legs

NIGIRI*

Fresh fish on top of a cluster of rice, 2 pcs SALMON 5.95 **EBI SHRIMP** 4.95 SMOKED SALMON 5.95 MACKEREL 5.50 **SWEET SHRIMP** 6.95 TUNA 6.95 YELLOWTAIL 6.95 **CRAB STICK** 4.50

BASIC ROLL*

CALIFORNIA	6.50	SPICY SALMON	6.95
PHILLY	6.95	SPICY TUNA	6.95
SPICY CRAWFISH	6.95	SPICY YELLOWTAIL	7.95
CRUNCHY SHRIMP	7.50	AVOCADO ROLL	3.95
CRUNCHY CRAB	6.50	OSHINKO ROLL	3.50
CUCUMBER ROLL	3.50	SALMON AVOCADO	6.95
ASPARAGUS ROLL	3.50	TUNA AVOCADO	6.95

SALTWATER CRAB ROLL

Shrimp tempura, cucumber, topped with lump crab, eel sauce, sweet chilli, thin dry chilli, microgreens, red tobiko

LOS ANGELES ROLL

Shrimp tempura, cucumber, spicy crawfish, topped with crab stick, avocado, spicy mayo, eel sauce, sriracha, crunchy, scallion, masago & furikake

RAINBOW ROLL

Crab sticks, cucumber, topped with salmon, yellowtail, tuna, ebi shrimp, avocado

GODZILLA (deep fried)

15.95 Shrimp tempura, cream cheese, spicy crawfish, avocado, topped with spicy mayo, eel sauce, sriracha, jalapeño, crunchy, furikake, green onion, masago

MINIMUM TOTAL OF 1 POUND PER BOIL Comes with French bread, corn and potato

> CLAMS CRAWFISH **GREEN MUSSELS** KING CRAB LEG

1 LB 13 ¹/₂ LB 9/1 LB 15 ½ LB 10 / 1 LB 16 1 LB M.P

ADD ONS:

Smoked Sausage +6 Boiled Egg +1 Corn +1.25 Potato +1 **Extra Garlic Butter +2** Extra Cajun Garlic Butter +3

NO SUBSTITUTIONS PLEASE

Served with a coastal cajun butter, French bread, corn and potato

58

COMBO #2 1 lb clams $\frac{1}{2}$ lb shrimp or crawfish 2 lobster tails

SASHIMI*

3 pieces of fresh cut fish	
SALMON	9
TUNA	9
YELLOWTAIL	9
OCTOPUS	7.50
TUNA TATAKI	10.50
SPICY YELLOWTAIL SASHIMI	13.95
SUPER WHITE TUNA	8.50

COMBO #3

105

1 lb clams

1 lb shrimp or crawfish 1 lb green mussels

1 lb king crab legs

SUSHI BURRITOS*

95
cumber,

RED DRAGON 14.95 Spicy tuna, cucumber, avocado, Arcadian greens

SPICY CRUNCHY 12.95 Crabmix, crunchy, cucumber, avocado, Arcadian greens

SUSHI SASHIMI ENTRÉE*

served with miso soup & side spicy yuzu salad

SUSHI & SASHIMI COMBO

9 pcs of sashimi, 5 pcs of nigiri, and 1 california roll

LOVE BOAT

72

11.95

12.95

9.95

16.95

31

18 pc Sashimi at chef's choice, 12 pc nigiri at chef's choice, Rainbow roll & Godzilla roll

THAT'S HOW WE ROLL*

VOLCANO ROLL (deep fried)

spicy crawfish, cream cheese, avocado, fried in panko, topped with jalapeño, spicy mayo, sriracha, scallion, red tobiko

BATMAN ROLL

Shrimp tempura, cream cheese, spicy crawfish, topped with crab stick, crunchy, eel sauce, spicy mayo

SHAGGY DOG

Shrimp tempura, topped with crab stick, spicy mayo, sweet chili, eel sauce

JAPANESE SPRING ROLL (no rice or seaweed)

Salmon, yellowtail, tuna, cucumber, avocado, Arcadian, pineapple, crabmix, scallion, wrapped in rice paper, spicy yuzu sauce

BIG BOY (deep fried)

12.95

17.95

15.95

13.95

15.95

9.50

SPIDERMAN

Jumbo Soft shell crab, cucumber, avocado, Arcadian greens, eel sauce & sweet chili

GARDEN ROLL

Japanese burdock, cucumber, asparagus, oshinko, avocado on the top

LIL' ONES for children 10 and under please

CHEESE QUESADILLA	6
FRIED TEMPURA SHRIMPS (3PC)	6

KIDS SIDE OPTIONS: Fruit Cup, French Fries, or Steamed Rice

Spicy crawfish, avocado, crabstick, cream cheese, coated with panko, topped with eel sauce & spicy mayo

SEXY ROLL

16.95

Salmon, white tuna, cucumber, crab stick, topped with tuna, avocado, jalapeño, dab of sriracha, Japanese chili powder

CHICKEN STRIPS 7.50 FRIED TEMPURA CRAB STICKS (3PC) 6

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