



SEAFOOD BOILS

all seafood boils are tossed in butter of choice or served on the side
don't see what you like here? customize your own boil creation!

SINGLE CATCH

- big red** 23.99
- one pound of argentine red shrimp with corn ribs, country pleasin' sausage, mushrooms & red potatoes
- snow day** 44.99
- one pound of snow crab with corn ribs, country pleasin' sausage, mushrooms & red potatoes
- captain's dungeness** 49.99
- one pound of dungeness crab with corn ribs, country pleasin' sausage, mushrooms & red potatoes
- the king's ransom** 99.99
- one pound of golden alaskan king crab with corn ribs, country pleasin' sausage, mushrooms, pearl onions & red potatoes

HOUSE COMBOS

- triple catch** 59.99
- half pound each of snow crab, dungeness crab & argentine red shrimp with corn ribs, country pleasin' sausage, mushrooms, pearl onions & red potatoes
- claw & tail** 79.99
- half pound each of snow crab, dungeness crab & argentine red shrimp, one cold-water canadian lobster tail, corn ribs, country pleasin' sausage, mushrooms, red potatoes, pearl onions & a hard-boiled egg
- crab pot sampler** 89.99
- half pound each of snow crab, dungeness crab & king crab with corn ribs, country pleasin' sausage, red potatoes, mushrooms, pearl onions & a hard-boiled egg

FEASTS TO SHARE

- dockside feast for 2** 149.99
- one pound each of snow crab, dungeness crab & argentine red shrimp, two cold-water canadian lobster tails, corn ribs, country pleasin' sausage, mushrooms, pearl onions, red potatoes & a hard boiled egg
- king's table for 2** 199.99
- one pound each of king crab, snow crab, dungeness crab & argentine red shrimp with corn ribs, country pleasin' sausage, red potatoes, pearl onions, mushrooms & two hard-boiled eggs
- full royal treatment** 279.99
- one pound each of king crab, snow crab, dungeness crab & argentine red shrimp, four cold-water canadian lobster tails, corn ribs, country pleasin' sausage, red potatoes, pearl onions, mushrooms & two hard-boiled eggs

DIPPING BUTTERS

4 oz 3.00 8 oz 6.00

- twisted citrus**
a bright blend of lemon, lime & orange with lemon pepper
- garlic butter**
blended with minced garlic, white wine & seasoning
- original cajun**
blended with our signature cajun seasoning 🌶
- smoky honey chipotle**
a sweet and smoky blend of honey, chipotle, smoked paprika & lime 🌶🌶
- clarified butter**
pure, silky butter
- butter flight** 12.00
can't decide? try them all!
twisted citrus, garlic butter, original cajun, smoky honey chipotle

feeling spicy? ask your server to make it HOT! 🌶🌶🌶

BUILD YOUR OWN BOIL

1

choose your seafood

argentine reds

1/2 lb. 12.00 1 lb. 24.00

snow crab

1/2 lb. 18.00 1 lb. 36.00

dungeness crab

1/2 lb. 20.00 1 lb. 40.00

king crab

1/2 lb. 45.00 1 lb. 90.00

6 oz. cold-water canadian lobster tail

20.00 each

2

choose your butter flavor

original cajun 🌶

smoky honey chipotle 🌶🌶

twisted citrus

garlic butter

3

add something extra 3.00 each

sausage (1)

pearl onions (4 oz)

red potatoes (1)

boiled egg (1)

corn ribs (3)

mushrooms (4 oz)

seafood origins

domestic: snow crab, dungeness crab, golden king crab, catfish, gulf shrimp, gator
imported: cold-water canadian lobster tail, argentine reds, redfish, emperor fish, coconut shrimp, salmon, crawfish, jumbo lump crab

🌿 vegetarian option available 🌶 indicates a dish containing spice

*consuming raw or undercooked fish, shellfish, or meat may increase your risk of foodborne illness
*if you have a food allergy or special dietary requirements, please inform a staff member

STARTERS

-  **corn ribs** 12.99
crispy corn ribs tossed in tajín & finished with garlic aioli, queso fresco & cilantro
- gator bites** 15.99
beer-brined, tenderized alligator tail meat, hand battered & fried until golden brown
-  **crab house wings** 15.99
one pound of crispy wings tossed in our smoky honey chipotle butter sauce
-  **pickles & peppers** 9.99
a heaping pile of fried pickle chips & fried pickled jalapeños served with ranch
-  **poseidon's pearls** 14.99
deviled eggs topped with bacon jam, chives & crispy shrimp tossed in spicy mayo
- crab fries** 17.99
fries smothered in creamy she-crab soup, topped with crab meat & chives
-  **green tomatoes** 8.99
crispy fried green tomatoes finished with remoulade and chives
-  **lobster corn dogs** 19.99
tempura-fried cold-water canadian lobster tail skewers served over island slaw, drizzled with spicy mayo
- she-crab soup** 6.99
a rich, creamy crab soup finished with chives, served with crackers
- mozzarella sticks** 11.99
four oversized mozzarella sticks, fried golden, dusted with parmesan, served with marinara
- crab & spinach dip** 15.99
house-made spinach-artichoke dip topped with crab meat, served with crispy wonton chips

PLATTERS

all of our platters are hand-battered to order using shaggy's signature fish fry, served with fries & house-made hushpuppies

- gulf shrimp** 25.99
15 gulf shrimp
- coconut shrimp** 17.99
15 coconut shrimp
- mississippi catfish** 17.99
10 oz of simmons catfish
- captain's catch sampler** 29.99
simmons catfish, gulf shrimp & gator bites

SALADS

- gulf shrimp farmhouse** 19.99
grilled or fried gulf shrimp over spring mix & romaine with tomato, avocado & roasted corn
-  **bourbon glazed salmon** 24.99
bourbon-glazed norwegian salmon over spring mix & romaine with sliced strawberries, candied pecans & goat cheese with a dijon vinaigrette
- chicken caesar** 15.99
your choice of fried or grilled with crisp romaine, croutons, parmesan & red onion
- gulf shrimp caesar** 19.99
your choice of fried or grilled with crisp romaine, croutons, parmesan & red onion

ranch • blue cheese • avocado ranch • caesar • dijon vinaigrette • honey mustard

FROM THE KITCHEN

 TRY SOME OF OUR FAVES

ENTREES

- bourbon glazed salmon** 31.99
eight-ounce norwegian salmon fillet brushed with bourbon glaze, served over sweet potato mash with green beans & candied pecans
-  **lobster mac n cheese** 34.99
tender lobster meat and rotini pasta tossed in rich lobster cheese sauce, then crowned with even more lobster & chives
-  **the stacker** 28.99
a fan favorite returns! jumbo lump crab cake layered with fried green tomatoes, topped with gulf shrimp & crawfish cajun cream
- crab cakes** 32.99
two baked, house-made jumbo lump crab cakes served with chipotle aioli, seasoned red potatoes & green beans
- crab stuffed lobster tail** 34.99
six-ounce cold-water canadian lobster tail crowned with a house-made jumbo lump crab cake and served with seasoned red potatoes, green beans & clarified butter
- shaggy's alfredo** chicken 15.99 gulf shrimp 23.99
choice of fried or grilled chicken or gulf shrimp over fettuccine tossed in creamy alfredo sauce and finished with parmesan & chives
-  **blackened redfish with crawfish cajun cream** 28.99
blackened redfish topped with crawfish cajun cream & chives, served with seasoned red potatoes & green beans
- island ribs** 22.99
half rack of st. louis-style ribs glazed with pineapple-jalapeño bbq sauce and served with fries and island slaw
-  **island ribs & coconut shrimp** 28.99
half rack of st. louis-style ribs glazed with pineapple-jalapeño bbq sauce, paired with coconut shrimp, fries & island slaw, served with asian zing sauce

BURGERS & HANDHELDS

gluten free bun available upon request

substitute a grilled or fried chicken breast at no additional cost!

- shaggy's famous cheeseburger** 13.99
so good, we named our boat after it! certified angus steakburger* served on a brioche bun with lettuce, tomato, red onion, pickles & fries
-  **surf-n-turf burger** 19.99
certified angus steakburger* topped with rich lobster cheese sauce & lobster claw meat, served on a brioche bun with lettuce, tomato & fries
- bacon jam burger** 17.99
certified angus steakburger* topped with bacon, pepper jack cheese & savory bacon jam, served on a brioche bun with lettuce, tomato, red onion, pickles & fries
- lobster roll blt** 22.99
chunky lobster salad with seasoned mayo and celery, layered with bacon, tomato & bibb lettuce on a toasted lobster roll
- the emperor** 14.99
your choice of tempura-fried or grilled emperor fish, topped with island slaw & chipotle aioli

SIDES 4.50

- fries
 - sweet potato mash
 - waffle sweet fries
 - roasted corn
 - boiled corn ribs (3)
 - boiled red potatoes
 - green beans
 - seasoned red potatoes
- island slaw
 - hushpuppies
 - seafood boiled eggs
 - sausage links (2)
 - side house salad ✓
 - side caesar ✓