



VOODOO CRAB

CAJUN BOIL & FRESH SEAFOOD

APPETIZERS

VOODOO WINGS 9 (6PCS) ☀ 16 (12PCS)

Fried Wings, select a special sauce:

Honey Sesame Garlic ☞ Spicy Cajun (dry) ☞ Buffalo

POPCORN SHRIMP 10

Crispy shrimp tempura served with voodoo sauce

CRISPY CALAMARI 8

Served with salsa

KOBE SLIDERS 10

Onion, tomato, cheese, and spicy mayo sauce

CHAR-BROILED OYSTERS 15 (6PCS)

Onion, tomato, cheese, and spicy mayo sauce

BAKED CLAMS 10 (6PCS) | 16 (12PCS)

Panko crusted, remoulade, and bacon

FRIED FISH BASKET W. CAJUN POTATO WEDGES 10

Crispy flounder served with voodoo sauce and tartar sauce

WHITE WINE MUSSELS 12

White wine garlic sauce and french baguette

SOFT SHELL CRAB 11

Cajun seasoned served with cajun fries

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER with Bacon 6

GARDEN SALAD 6

SIDE ORDERS

SWEET CORN ON THE COB 6

ANDOUILLE SAUSAGE 6

MASHED POTATO 6

CAJUN POTATO WEDGES 6

VEGETABLE FRIED RICE 6

SHRIMP OR CHICKEN FRIED RICE 9

GARLIC NOODLES 6

SWEET POTATO FRIES 6

DESSERTS

HAAGEN-DAZS ICE CREAM - 2 scoops 5

Choice of vanilla, chocolate, or dulce de leche

SORBET mango or coconut - 2 scoops 5

CHOCOLATE MOLTEN LAVA CAKE 9

Served with vanilla ice cream

RAW BAR

*** OYSTER OF THE WEEK** 11 (6PCS)

Our oyster selection changes daily, please ask your server to know more about today's fresh catch

SHRIMP COCKTAIL 12 (6PCS)

*** LITTLENECK CLAMS** 12 (6PCS)

*** VODOO SEAFOOD TOWER** 58

6 oysters, 6 clams, 6 shrimps, and 1/2 lobster

MEAT ENTREES

BROILED YOUNG CHICKEN (HALF) 18

Served w. mashed potato and mesclun greens with balsamic dressing

GRILLED SALMON 21

Mashed potatoes, mesclun green, and balsamic teriyaki sauce

BBQ RIBS 18 HALF RACK | 34 FULL RACK

Spice rubbed

*** MARINATED KOREAN STYLE RIBEYE STEAK** 24

Marinated with a sweet soy, sesame, garlic, onions and grilled to perfection served with a side of kimchi

*** GRILLED TOMAHAWK RIBEYE (2 LB)** 69

Perfectly marbled and generously flavored bone-in cut

// THE BOIL //

STEP 1 ⇒ SELECT YOUR SEAFOOD

1lb with same sauce choice will include potato and corn

Calamari \$7.5 / 1/2 lb

Crawfish \$6.5 / 1/2 lb (12+ pcs)

Shrimp (head-on) \$9.5 / 1/2 lb (6 pcs)

Shrimp (head-off) \$11.5 / 1/2 lb (10 pcs)

Green Mussels \$8 / 1/2 lb (12 pcs)

Black Mussels \$7 / 1/2 lb (12+ pcs)

Manila Clams \$8.5 / 1/2 lb (12 pcs)

Snow Crab Legs \$15 / 1/2 lb (5 pcs)

Whole Lobster \$28

Whole Dungeness Crab 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 (3pcs) \$3

Andouille Sausage (1/2 lb) \$5

Potatoes (3pcs) \$3

Spaghetti Noodles \$4

*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.