

RAW BAR

(Served w. yuzu scallion, cocktail, & tabasco sauces)

BLUE POINT (½ doz / dozen)	11/20
LITTLE NECK CLAMS (½ doz / dozen)	11/20
SHRIMP COCKTAIL (½ doz)	14
CHILLED SNOW CRAB LEGS (½ cluster)	15
CHILLED LOBSTER (Half/Whole)	16/28
SEAFOOD TOWER (For 2)	68

Whole lobster, 4 oysters, 4 little neck clams,
4 shrimp cocktail, half cluster of snow crab legs



APPETIZERS



BEEF TARTAR **NEW**
Prime beef tenderloin w. seaweed & scallion in sesame oil, top w. quail egg



13 BAKED OYSTERS (6)

Fresh blue point oyster top w. Our signature seasoning breadcrumb & bacon



13 BRUSSEL SPROUT

Grilled brussels sprout w. bacon, parsley & butter



FRIED CALAMARI
Served w. tomato marinara & tartar sauce



9 WHOLE BAKED CLAMS (6)

Fresh baked clam top w. Our signature seasoning breadcrumb and bacon



12 POPCORN CHICKEN

Crispy chicken w. salt, pepper & basil paprika



TANGY CHILI WINGS (5)
Crispy, sweet & tangy with flavors of soy & garlic



8 CRAB CAKE (2)

Blue crab, celery, mustard & sweet chili mayo



14 ROCK SHRIMP

Crispy shrimp tossed in spicy mayo

GRILLED LOBSTER **NEW** 18
Grilled half fresh lobster top w. Signature breadcrumb and bacon, cheddar cheese & yuzu Mayo

LOBSTER AVOCADO BOAT **NEW** 13
Grilled fresh lobster meat & shrimp in half avocado with yuzu soy sauce

GRILLED SEA SCALLOP (4) 13
Served w. seasonal vegetables in cauliflower puree sauce

MUSSELS IN WHITE WINE SAUCE 12

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER 8
JUMBO CRAB MEAT SALAD 13
Jumbo lump crab meat & avocado in spicy mayo & soy yuzu dressing

LOBSTER BISQUE 9
HOUSE SALAD 8
House greens with balsamic vinegar dressing

ULTIMATE BOIL \$50

(Served with sweet corn & potatoes)

CHOOSE ONE ITEM

SNOW CRAB LEGS (2 Half Clusters) /
WHOLE LOBSTER (1 ¼ LB) /
SEA SCALLOP (1 LB)

CHOOSE TWO ITEMS

FRESH BLACK MUSSELS (1 LB)
NEW ZEALAND GREEN MUSSELS (1 LB) /
LITTLE NECK CLAMS (1 LB) /
HEAD-OFF SHRIMPS (1 LB) /
BABY OCTOPUS (1 LB) /
CRAWFISH (1 LB) (Seasonal) /
MARYLAND BLUE CRAB (2 Pcs) (Seasonal) /

CHOOSE ONE SAUCE
AND SPICY LEVEL



ENTRÉES

SURF & TURF 30
Grilled filet mignon & half Maine lobster, seasonal vegetables, truffle mushroom sauce on the side

TRUFFLE SEAFOOD SPAGHETTI 23
Served w. shrimps, scallops, mussels & squid in truffle creamy sauce

GRILLED FILET MIGNON 26
Served w. seasonal vegetables in port wine tobyanaki sauce

LOBSTER ROLL 22
Chunky lobster tossed in celery, parsley, yuzu mayo, served w. cajun fries and coleslaw

LOBSTER MAC & CHEESE 23

SOFT SHELL CRAB BURGER 17
Crispy fried soft shell crab w. spicy remoulade sauce, served w. cajun fries & coleslaw



ANGUS STEAK BURGER 17
Served w. lettuce, tomato, onion, cheddar cheese, cajun fries & coleslaw

CRISPY FISH BURGER 15
Served w. cajun fries & coleslaw

BASKETS \$12

All come with cajun fries

* **CHICKEN TENDERS** (4)
* **FRIED SHRIMPS** (6)

* **FRIED FISH FILET** (4)
* **FRIED CHICKEN WINGS** (5)

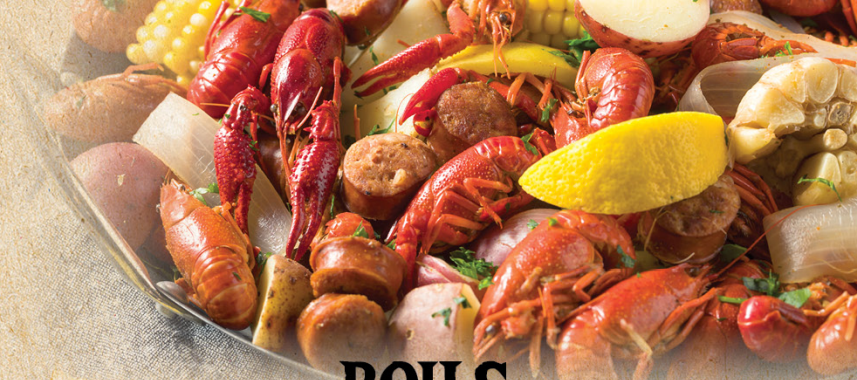
KIDS MENU \$11

(For children age of 12 and under)

Served w. fries & apple juice

* **SPAGHETTI W. BUTTER SAUCE**
* **CRISPY FISH FILET**

* **MAC & CHEESE**
* **CHICKEN TENDER**



BOILS

Served w. sweet corn & potatoes

STEP 1 CHOOSE YOUR SEAFOOD

MINIMUM ONE POUND PER ORDER

FRESH BLACK MUSSELS	8 (½ lb) / 15 (1 lb)
NEW ZEALAND GREEN MUSSELS	10 (½ lb) / 18 (1 lb)
LITTLE NECK CLAMS	11 (½ lb) / 20 (1 lb)
BABY OCTOPUS	8 (½ lb) / 15 (1 lb)
HEAD-OFF SHRIMPS	12 (½ lb) / 22 (1 lb)
SCALLOP	13 (½ lb) / 25 (1 lb)
CRAWFISH (SEASONAL)	9 (½ lb) / 16 (1 lb)
SNOW CRAB LEGS	16 (½ lb) / 29 (1 lb)
MARYLAND BLUE CRAB (3) SEASONAL	13
ALASKA KING CRAB (1 LB)	39
WHOLE LOBSTER (1 ¼ LB)	28

\$3 Extra for additional sauce on the side

STEP 2 CHOOSE YOUR SAUCE

CAJUN GARLIC BUTTER ORIGINAL
SPICY JUICY LEMON PEPPER CAJUN CLAWS BLEND

STEP 3 CHOOSE YOUR SPICY LEVEL

MILD MEDIUM SPICY FIRE

ADD ON ITEM

SWEET CORN	3	SAUSAGE	5	SPAGHETTI NOODLES	4
POTATO	3	QUAIL EGG	3		

DESSERT

CHOCOLATE CAKE 8 **CHEESECAKE** 8

SOFT DRINKS

SODA 2 **JUICE** 3
Pepsi / Diet Pepsi / 7-up / Ginger Ale /
Lemonade / Orange / Sweetened ice tea /
Unsweetened ice tea Apple juice / Orange juice / Pineapple juice /
Cranberry juice
VOSS STILL WATER (800ML) 8
PERRIER SPARKLING WATER (750ML) 6

SIGNATURE COCKTAILS

BIKINI 20oz <i>LIMITED EDITION</i> 12	LYCHEETINI 11
Premium vanilla vodka, coconut rum, pineapple rum & pineapple juice. Served in LED pouch	Premium vodka, lychee puree
PINK SANDS 20oz <i>LIMITED EDITION</i> 12	BLUEBERRY MARGARITAS 11
Premium grapefruit vodka, grapefruit juice, syrup, fresh lemon juice, triple sec, splash of soda & grenadine. Served in LED pouch	Tequila, orange liqueur, lime juice, mint
SPARKLING ELDERFLOWER <i>NEW</i> 12	RED SANGRIA 11
1908 Gin, elderflower liquor, yuzu juice, top with tonic	STRAWBERRY CHAMPAGNE 11
TROPICAL <i>NEW</i> 11	Premium vodka, strawberry schnapps, strawberry puree, lychee puree and champagne
Midori, cruzan coconut rum, lychee puree, pineapple juice	SCORPION BOWL 15
VERYBERRY MOJITO 11	Rum, vodka, gin, cruzan
Passion fruit rum, fresh strawberries, blueberries, mint, lime juice	151 volcano, pineapple juice, orange juice, cranberry juice and splash of grenadine



WHITE WINES

	Glass	Bottle
MEZZACORONA Pinot Grigio - Italy	9	32
SANTA MARGHERITA Pinot Grigio - Italy		55
HAY MAKER Sauvignon Blanc - New Zealand	9	32
CHATEAU STE MICHELLE Riesling - Columbia Valley	9	32
CHATEAU ST JEAN Chardonnay - California	9	32
BERTRAND COTE DES Rose - France	9	34
MIONETTO Prosecco - Italy	9	32

RED WINES

	Glass	Bottle
ROBERT MONDAVI PRIVATE SELECTION Cabernet Sauvignon - California	9	32
CHATEAU STE MICHELLE Cabernet Sauvignon - Columbia Valley		42
COPPOLA DIAMOND COLLECTION Pinot Noir - Oregon	9	32
RED ROCK RESERVE Merlot - California	9	32
BROQUEL Malbe - Argentina	9	35

BEER ON TAP

STELLA ARTOIS 7	BUD LIGHT 6
LAGUNITAS 8	BLUE MOON 7
DOGFISH HEAD 90 MIN IPA 9	SAPPORO 8
Seasonal Beers On Tap (Please ask your server for more details)	8

BOTTLES \$5

CORONA	HEINEKEN	BUDWEISER
COORS LIGHT	GUINNESS	

3:30PM - 7:00PM
HAPPY HOUR
MEMBERS ONLY @ BAR

\$1 OYSTER OR CLAM
HALF PRICE FOR TAP BEERS

DOWNLOAD OUR APP FOR MORE GREAT DEALS AT "CAJUN CLAWS"



OPEN 7 DAYS A WEEK

MONDAY - THURSDAY: 2:00PM - 10:00PM
FRIDAY: 2:00PM - 11:00PM
SATURDAY: 12:00PM - 11:00PM
SUNDAY: 12:00PM - 9:00PM

BENEFIT OF CAJUN CLAWS APP

JOIN US



Mobile Ordering

Easy ordering of takeout & delivery from your phone



Exclusive Offers

Receive exclusive discounts for loyalty members only



Customer Care Portal

Send us feedback & suggestions so we can service you better



Loyalty Rewards

Earn points for every order & redeem rewards



REDEEM REWARDS

\$1 Spend = 1 Point
 Save while you're spending

200 points = **\$10**
 450 points = **\$25**
 800 points = **\$50**
 1400 points = **\$100**

WHERE THE SPICE IS NICE

Cajun Claws

SEAFOOD BOIL & CLAM BAR

631.714.4477

6 N OCEAN AVE. PATCHOGUE, NY 11772

www.CajunClawsRestaurant.com



TAKE OUT
ONE POUND OF BOIL SHRIMP FOR FREE

with purchase of \$100 or more
 Expiration Date: 12-31-2020
 Cannot be combined with any other offer

DINE IN
FREE MEAL

For First Time Visit

* Join our membership and receive equal value of gift card for first time visit. * Maximum up to \$300. * Up to 20% of total value for each time visit. * Expire 180 days from days of issued. * \$3 one time enrollment fee applied. * Cannot be combined with any other offer. * All right reserved by Cajun Claws. * Limited time only