

# THE SEAFOOD PLACE

Wed - Fri 10:30am-8pm 🔸 Sat 8am-8pm

Entrees

Call 931-732-3663 www.theseafoodplace.net





## **Jumbo Stuffed Shrimp | 20**

Fish of The Day | Market Price

2-U15 Shrimp stuffed with our Cream Crab Trap

## Crab Cake | 18

Perfectly seasoned 8 oz Crab cake made with Jumbo Lump Blue Crab

#### Fried Oyster | 16

Fresh shucked Oyster, lightly breaded with Cajun rice flour, fried until golden brown

### Crab Trap | 18

This is a classic Crab Imperial recipe that will make you want more! 6oz of Jumbo Lump Blue Crab with our special sauce mixture and very little breading

#### Cajun Salmon Bites | 16

Fresh Salmon tossed in our very own Cajun seasoning topped with housemade creamy sweet spicy sauce

# Shrimp and Grits 117

Creamy Smoked Gouda Grits, topped with wild caught Argentina Pink Shrimp, Alligator Sausage and Garlic Butter

#### Not The Gumbo | 15

Definitely NOT the traditional Gumbo. This is a creamy bowl of deliciousness filled with Jumbo Argentina Pink Shrimp, Crawfish tails, Jumbo Lump blue Crab and local Andouille sausage and a mild heat.

#### Seafood Macaroni and Cheese | 14

Our Seafood Macaroni and Cheese has 4 creamy cheeses, Jumbo Lump Crab, Crawfish tails and Jumbo Shrimp

## Shrimp Creole | 15

This Shrimp Creole makes the perfect spicy dinner and starts with the holy trinity of Southern vegetables - onions, green bell peppers & celery and is served over jasmine rice

#### Fried Shrimp | 12 Add Hot Honey for 2

Wild caught Argentina Pink shrimp, fried to perfection with a light rice flour and our cajun seasoning.

## Shrimp Boil | 15

Local Andouille Sausage, Corn, Potatoes and 1/2lb 16/20 Argentina Pink Shrimp. Add \$2 for P&D Pinks.

# ADD

Snow, Dungeness, Bairdi | Market Price

# Sides

Half Serving 3 | Full 6

Oven Roasted Brussels Sprout Potato Salad, Cole Slaw Mom's Baked Beans, Broccoli, Grandma's Macaroni Salad, Crisp Salad, Apple Sauce

#### Crab Cake 118

Perfectly seasoned 8oz Crab cake. Made with Jumbo Lump Blue Crab. Served on a buttery Brioche roll and side of our secret

#### Pretzel Trap | 19

Toasted pretzel roll sliced and stuffed with our signature Crab imperial (Crab Trap)

#### Tullahoma Take-Awav | 12

Local shredded roast beef, made with hearty gravy topped with jumbo Cajun fried shrimp and house made coleslaw on a toasted hoagie roll

#### Wagyu Burger | 10

Local Doddy Farms Wagyu 1/3 lb burger patty served on a Roma Bakery roll

#### Fried Wagyu Bologna | 10

Local Wagyu Cheddar Jalapeno Bologna is served on a toasted Brioche roll with spicey mustard and sliced red onions. It is an amazing treat.

#### Alligator Sausage | 10

Served on a soft toasty Roma Bakery roll Add grilled onions & peppers | \$2

#### **Po Boys** | 15

#### Shrimp | Soft Shell Crab | Oyster

Lightly breaded with Cajun rice flour, fried until golden brown all nestled in a toasted Roma Bakery roll with creamy homemade remoulade sauce on a bed of shredded lettuce

### Wagyu Beef Hot Dog | 8

Premier American Wagyu hot dog, no preservatives, no nitrates. Served on a Roma Bakery roll

# Dad Bod Dog | 12

Wagyu beef hot dog topped with 4oz Fillet Mignon, topped with cheese and remoulade sauce, baked on a Pretzel roll

#### Angus Burger | 10

Local Garrison Valley all Angus 1/2 lb Hamburger patty, generously seasoned. Served on a Pretzel roll

# Lidis Meny

Includes one Side

Grilled Cheese 18 Angus Sliders I 8 Macaroni & Cheese I 8 Fish of the Day | 10 Kids 4oz Fillet | 10 Seafood Macaroni & Cheese I 10



# Fried Crab Fingers | 20

Our fried crab fingers are coated in a light rice flour with some of our Cajun seasoning and served with 3 different dipping sauces.

## Game Day Seafood Dip | 17

Creamy Cajun dip with Jumbo Crab and wild caught diced Shrimp, served with tortilla chips

# **Cream of Crab Soup**

Serving 7.95 | Pint 14.75

Thick-bodied creamy soup with generous Jumbo lumps of Blue Crab

## Shrimp, Crab, Corn Chowder Serving 7.95 | Pint 14.75

Thick-bodied creamy soup with generous lumps of Blue Crab, Jumbo Shrimp and Corn



# Oystens

Oysters (Raw) | Market Price

## Mignonette | 5

Raw with house-made Mignonette

# **Ovster Rockefeller** | 2.75 ea

Baked with spinach, butter, onions & garlic



Cajun I Garlic Parmesan Surfer Slappin | OG Dry Rub

#### **Shrimp Tacos** | 15

3 flour tortilla's with 4 Jumbo shrimp laid on finely chopped cabbage, topped with our special white sauce

#### Shrimp Bowl | 15

12 Jumbo shrimp on top of rice with layer of cabbage topped with our special white sauce

Shrimp with Rice

\*Consuming raw or undercooked foods such as meat, poultry, shellfish and eggs may increase your risk of food-borne illness. = Gluten Free



