

THE SEAFOOD PLACE

→ Wed - Sat 8am-8pm ←

105 NW Atlantic St.
Tullahoma, Tennessee

Call 931-732-3663
www.theseafoodplace.net

Appetizers

- ⊗ **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
- ⊗ **Lobster Bisque**
Serving 13 | Pint 20
Smooth, creamy, perfectly seasoned, hearty Lobster bisque
- ⊗ **Seafood Nachos** | 17
Creamy Cajun sauce filled with Jumbo Lump Crab, Alligator Sausage, & Crawfish Tails, served with tortilla chips
- ⊗ **Game Day Seafood Dip** | 17
Creamy Cajun dip with Jumbo Crab and wild caught diced Shrimp, served with Tortilla Chips

- Crisp Salad** | 8
Add: Crab Trap 11 | Shrimp 6 | Fillet 6
Thinly sliced iceberg lettuce, red pepper, yellow peppers and mozzarella cheese

Entrees

- ⊗ **Shrimp Boil** | 15
Local Andouille Sausage, Corn, Potatoes and 1/2 lb 16/20 Argentina Pink Shrimp
Add \$2 for P&D Pinks
- Shrimp and Grits** | 17
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
- 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



Choose Your Flavor

Cajun | 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**
1/2 Serving 11 | Full 21



Platters

SERVED WITH 2 FULL SIDES

- Fish of The Day** Market Price
- ⊗ **Jumbo Stuffed Shrimp** 24
2 - U15 Shrimp Stuffed with our Creamy Crab Trap
- ⊗ **Crab Cake Platter**
1 Crab Cake 26
2 Crab Cakes 42
Perfectly seasoned 8oz Crab cakes made with Jumbo Lump Blue Crab
- ⊗ **Fried Oyster Platter** 20
Fresh shucked Oyster, lightly breaded with Cajun rice flour, fried until golden brown
- ⊗ **Crab Trap** 26
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** 19
Fresh Salmon tossed in our very own Cajun seasoning topped with housemade creamy sweet spicy sauce

Sides

Half Serving 3 | Full 6

- Oven Roasted Brussels Sprout
- Cole Slaw
- Potato Salad
- Broccoli
- Mom's Baked Beans
- Grandma's Macaroni Salad

Add Snow or Dungeness Crab | Market Price



Oysters

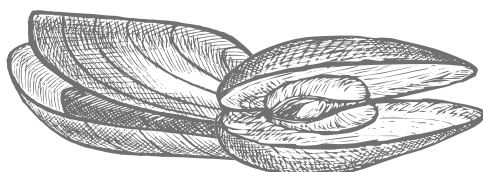
Oysters (Steamed/Raw) | Market Price

1/2 Dozen | Dozen | Ask about what variety of oysters are available!

Specialty Oysters

Market Price

- Pink Champagne Mignonette**
Raw with house-made Pink Champagne Sauce *
- Grilled Spicy Tarragon**
Baked with house-made Tarragon butter
- Oyster Rockefeller**
Baked with spinach, butter, onions, celery, & garlic
- Sampler Platter**
Four of each of our delicious specialty oysters



Sandwiches

Served With 2 Half Sides

- ⊗ **Crab Cake Sandwich** | 20
Perfectly seasoned 8oz Crab cake. Made with Jumbo Lump blue Crab. Served on a buttery Brioche roll and side of our secret sauce
- Pretzel Trap** | 24
Toasted pretzel roll sliced and stuffed with our signature Crab imperial (Crab trap)
- Fillet Trap Sandwich** | 24
This sandwich is nothing less than decadent. Marinated 4oz Fillet Mignon topped with our signature Crab imperial and drizzled with our Crab trap sauce. Served on a buttery Brioche roll
- 1/2 lb Wagyu** | 24
Local Doddy Farms Wagyu 1/2 lb burger patty served on a Roma Bakery roll
- Alligator Sausage** | 14
Served on a soft toasty Roma Bakery roll
Add grilled onions & peppers | \$2

- Fried Oyster Po Boy** | 16
Fresh shucked Oysters, lightly breaded with Cajun rice flour, fried until golden brown all nestled in a toasted Roma Bakery roll with creamy homemade remoulade sauce all on a bed of shredded lettuce

Shrimp Salad Sandwich

(Inspired by Akil) | 16

Delicious wild caught Shrimp steamed and chilled, tossed in our homemade creamy dill sauced. Served on bed of thinly shredded lettuce on a soft Roma Bakery roll

Soft Shell Po Boy

 | 18

Maryland Soft Shell Crab, lightly breaded with Cajun rice flour, fried until golden brown, 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

Trap Dog

 | 15

Wagyu beef hot dog topped with our Crab Trap served on a Roma Bakery roll

Dad Bod Dog

 | 15

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

1/2 lb Hamburger

 | 15

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

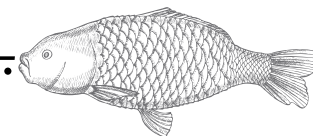
Kid's Menu

Includes Two 1/2 Sides

- Grilled Cheese 10
- Angus Sliders 10
- PB&J 8
- Macaroni & Cheese 10
- Fish of the Day 12
- Kids 4oz Fillet 12
- Seafood Macaroni & Cheese 12

Kid's Sides

- Apple Sauce
- Chips
- Mom's Baked Beans
- Potato Salad
- Macaroni Salad
- Broccoli
- Coleslaw
- Oven Roasted Brussels Sprout



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

⊗ Gluten Free