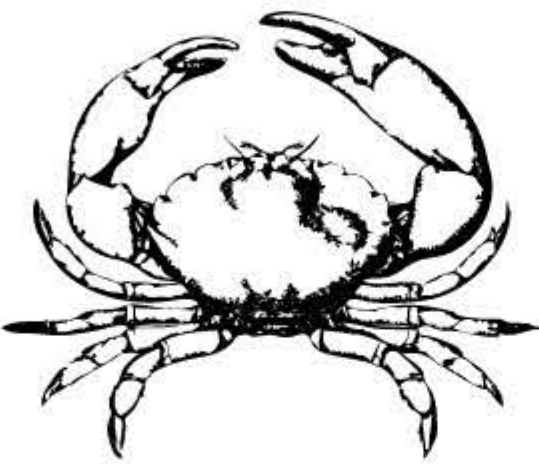


105 NW Atlantic St.
Tullahoma, Tennessee



Appetizers



Fried Crab Fingers | 21.75

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 | 18

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



Cream of Crab Soup

Serving 8.95 | Pint 15.75

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



Shrimp, Crab, Corn Chowder

Serving 8.95 | Pint 15.75

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



Lobster Bisque

Serving 9.95 | Pint 17.95

Smooth, Creamy perfectly seasoned hearty Lobster Bisque

Oysters

Oysters (Raw) | Market Price



Mignonette | 5

Raw with house-made Mignonette



Oyster Rockefeller | 2.75 ea

Baked with spinach, butter, onions & garlic

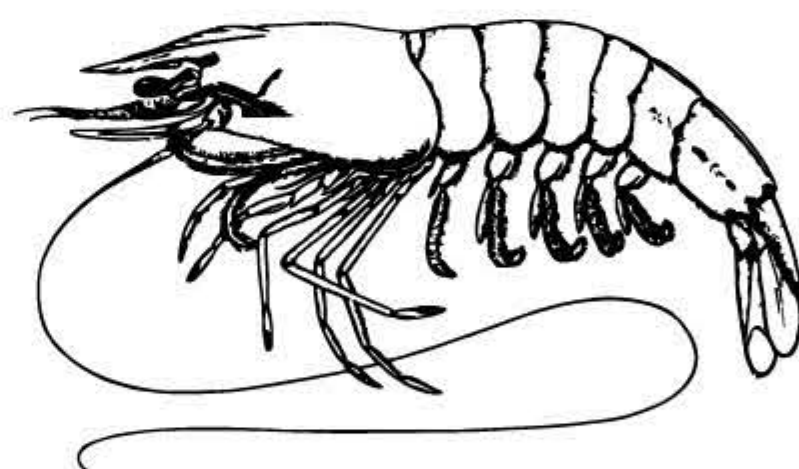


Savory Garlic | 2.75 ea

Baked with garlic butter parmesan & seasoning

Choose Your Flavor

Cajun | Garlic Parmesan Surfer
Slappin | OG Dry Rub | Coconut



Shrimp Tacos | 17

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



Shrimp Bowl | 17

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



Shrimp with Rice

1/2 Serving | 13 Full | 25

Served with a side of jasmine rice

THE SEAFOOD PLACE

Wed - Sat 10:30am-8pm

Entrees

Fish of The Day | Market Price



Jumbo Stuffed Shrimp | 21

3-U15 Shrimp stuffed with our Cream Crab Trap



Crab Cake | 21

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



Fried Oysters | 19

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



Crab Trap | 20

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



Shrimp and Grits | 20

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



Not The Gumbo | 18

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 | 17

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



Shrimp Creole | 18

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 | 15 Add Hot Honey for 2

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



Shrimp Boil | 18

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

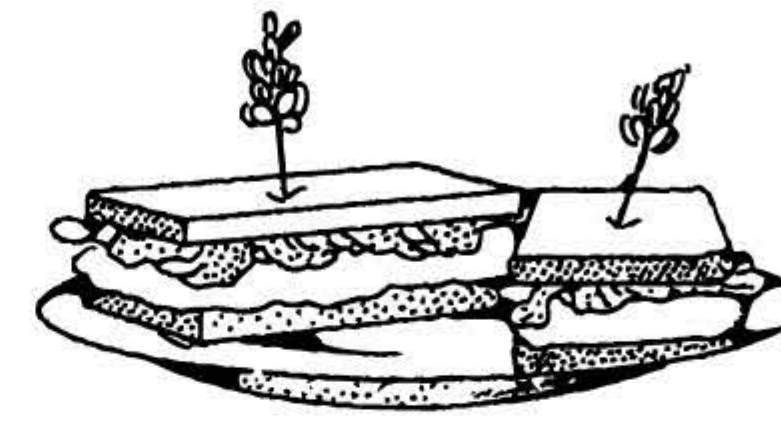
Oven Roasted Brussels Sprout

Potato Salad, Cole Slaw, Smashed Potatoes,

Mom's Baked Beans, Broccoli,

Grandma's Macaroni Salad, Crisp Salad, Apple Sauce

Call 931-732-3663
www.theseafoodplace.net



Sandwiches

Crab Cake | 22

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 | 22

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

Tullahoma Take-Away | 15

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 | 13

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

Oyster Rockefeller Po Boy | 19

Twist on classic rockefeller - Toasted hoagie roll topped with rich & flavorful rockefeller sauce. Loaded with perfectly cooked oysters

Alligator Sausage | 12

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

Po Boys | 18

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 | 11

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

Dad Bod Dog | 18

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

Angus Burger | 13

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

Kid's Menu

Includes one Side

Grilled Cheese | 9

Angus Sliders | 9

Macaroni & Cheese | 9

Fish of the Day | 11

Kids 4oz Fillet | 11

Seafood Macaroni & Cheese | 11

*Prices are subject to change without notice

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



= Gluten Free