

APPETIZERS, SOUPS AND SALADS

Clams on the Half Shell*

Half Dozen 11.99
Dozen 16.99

Cold Seafood Combination* 16.99
3 Cocktail Shrimp, 3 Raw Clams & 3 Raw Oysters

Shrimp Cocktail 12.99

Manhattan Clam Chowder

Cup 4.99
Bowl 6.99

Oysters on the Half Shell*

Half Dozen 11.99
Dozen 16.99

Caesar Salad 7.99
With 3 Jumbo Shrimp 12.99

Lump Crab Cocktail 15.99

New England Clam Chowder

Cup 4.99
Bowl 6.99

STEAMERS

Little Neck Clams 15.99 New Zealand Mussels 15.99

PAN ROASTS

Fresh Seafood sautéed with Brandy, Cream and Tomato. Served with Steamed Rice.

PALACE PAN ROAST 22.99

Shrimp, Crab, Chicken and Andouille Sausage

Crab Pan Roast 18.99 **Lobster Roast** 19.99

Shrimp Roast 18.99 **Combo Roast** 19.99

Shrimp, Crab and Lobster

GUMBO

A tasty Creole Soup made with a variety of Seafood, Okra and Andouille Sausage.
Served with Steamed Rice.

HOUSE GUMBO 19.99

Shrimp, Crab and Lobster

Crab Gumbo 18.99 **Shrimp Gumbo** 18.99

Chicken Gumbo 15.99 **Lobster Gumbo** 19.99

\$5 Shared Plate Charge

HOUSE FAVORITES

Cioppino 21.99
Tomato Stew prepared with Shrimp, Crab,
Cod Mussels and Clams.

Shrimp Scampi 17.99
Served with Linguine and
your choice of red or white sauce.

Étouffée 18.99
Traditional Cajun Stew prepared with Shrimp,
Crab and Lobster.

Seafood Jambalaya 23.99
Shrimp, Crab, Lobster, Andouille Sausage, Mussels & Clams.

Bouillabaisse 21.99
Classic French Stew with Onions, Celery, Shrimp,
Crab, Lobster, Cod, Mussels and Clams.

Linguine Alla Vongole 16.99
Served with your choice of
red or white sauce.

Alaskan Chowder 17.99
Served New England or Manhattan Style
with Shrimp, Crab and Lobster.

Shrimp & Lobster Fra Diabolo . . . 22.99
Spicy Tomato Sauce served with Linguine.

ENTRÉE ADDITIONS

Lobster 7.99	Shrimp 3.99	Crab 3.99
Clams 3.99	Chicken 2.99	Sausage 3.99
Okra 2.99	Rice 1.99	Pasta 1.99

BEER AND WINE PAIRINGS

Steamed Clams - Widmer Hefeweizen or Santa Margarita Pinot Grigio

Pan Roast - Kirin Ichiban or Estancia Chardonnay

Gumbo - New Castle Brown Ale or Kendall Jackson Cabernet Sauvignon

Bouillabaisse - Kona Longboard or Francis Coppola Merlot

Seafood Jambalaya - Michelob Shock Top or Chateau St Michelle Riesling

A selection of premium Cocktails, Beer and Wine upon request.

*Thoroughly Cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at higher risk of these foods are consumed raw or under cooked.