

Prices subject to market

These prices are for cash payments.

Card purchases are 4% higher.



114 E Central Ave
Mt. Holly, NC 28120
(980) 277-8300

HOUSE OPTIONS

Includes: red potatoes, corn and sausage

The BB.....\$26

½ lbs. Snow Crab legs

Shrimp

The Seafood Boil NC.....\$35

½ lbs. Mussels

Snow Crabs legs

Shrimp

The Triple C'S.....\$55

½ lbs. Crawfish

Clams

Scallops

Snow Crab legs

Shrimp

BUILD -A- BOIL

Boil bag Includes: red potatoes, corn, sausage and praline cornbread

\$12

Large shrimp ½ lbs. \$9

Mussels ½ lbs. \$8

Clams ½ lbs. \$8

Crawfish ½ lbs. \$7

* Market Price *

Lobster tail 4.2oz

Alaskan King crab legs ½ lbs.

Snow crab legs ½ lbs.

Jumbo Scallops ½ lbs.

Dungeness Cluster ½ lbs.

Pick a Sausage!

Andouille Pork
Smoked Turkey

Pick a Sauce!

Spicy Garlic
Butter Garlic
Lemon Pepper
Buffalo (mild)
All 4
Add Extra Heat

COMBO OPTIONS

Includes more: red potatoes, corn and sausage

The CC.....\$75

1 lbs. Snow Crab legs

Shrimp

Crawfish

Mussels

The Reny.....\$97

1 lbs. Jumbo Scallops

Snow Crab legs

Shrimp

Crawfish

Mussels

Sides

Eggs	\$2
Praline Cornbread	\$2
Corn on the Cob	\$3
Red Potatoes	\$3
Brussels Sprouts (parmesan cheese)	\$6
Veggie Bowl (zucchini, squash, mushrooms, broccoli and onions)	\$7
Seafood Mac-n-Cheese (lump crab and shrimp)	\$8

Praline Sweets

Double Chocolate Brownie	\$3.50
Beignet Bundt Cake	\$3.50
Pecan Candy	\$5.00
Red Velvet Cake	\$4.00

Order Online



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.

CREOLE BOWLS

Choice of turkey or andouille pork sausage
All bowls come with bread



Alligator Voodoo

alligator tail, onions, green peppers in
Voodoo sauce and Cajun spices
\$16



Seafood Jambalaya

shrimp, sauteed onions, bell peppers, okra,
tomatoes and Cajun spices
\$17

Crawfish Etouffee

crawfish, onions, green peppers, garlic in a
rich etouffee
\$16

Crawfish Linguine

spinach, sauteed onions, minced garlic, sun-
dried tomatoes and fried onions
\$18

Seafood Dirty Rice

shrimp, crab meat, sauteed onions
\$15

Seafood Gumbo

shrimp, crab meat, onions, celery and okra
\$16

Red Beans & Rice

red beans, smoked turkey, onions and
garlic
\$12

Seafood Grits

scallops, crawfish tails, shrimp, onions, bell
peppers and sun-dried tomatoes
\$20



Quad Bowl

1/4 lbs. of shrimp, mussels, clams and craw-
fish with over choice of rice, linguine or veg-
gies
\$22

CREOLE BOWL **ADD-INS!**

Add mussels, crawfish, alligator, shrimp or lobster tail to
any Creole bowl

SEAFOOD SPECIALTIES

Salmon Croquettes (remoulade
sauce)
\$16

Seafood Mac-n-Cheese (lump
crab and shrimp) 16oz
\$16

Crab Cake (remoulade sauce)
\$16

GRILLED PLATTER

Choice of 2 sides

Seafood mac, seafood dirty rice,
red potatoes, corn, Brussel
sprouts, sauteed veggies

Grilled Shrimp \$15

Salmon Croquettes \$20

Salmon \$18

Crab Cake \$20

GARLIC BUTTER SHRIMP

peeled & deveined

Garlic Butter Shrimp 1/2 lbs.
\$8

Garlic Butter Shrimp Bowl
(1/2 lbs. garlic butter shrimp,
squash, zucchini, broccoli, onion,
mushroom and eggs
\$12

Garlic Butter Shrimp 1 lbs.
\$15

Garlic Butter Shrimp Special
(1 lbs. of jumbo shrimp, potatoes,
corn, sausage and cornbread
\$24

SANDWICHES

Grilled Shrimp Po'boy
(hoagie, lettuce, tomato, pickle and
remoulade sauce)
\$10

Grilled Catfish Po'boy
(hoagie, lettuce, tomato, pickle and
remoulade sauce)
\$10

Crab Cake Burger
(brioche bun, lettuce, tomato, pickle
and remoulade sauce)
\$12

Salmon Croquette Burger (brioche
bun, lettuce, tomato, pickle and re-
moulade sauce)
\$12