

# FROZAY DINNER MENU

## RICHMOND'S ULTIMATE SEAFOOD HANGOUT

14 N 18<sup>TH</sup> STREET | RICHMOND, VA 23223

### APPETIZERS

**FRIED PLANTAINS** \$6  
CARAMELIZED BANANAS

**CRAB CLAWS** \$22  
WHITE WINE BUTTER SAUCE

**CORNBREAD** \$5  
GRAND MARNIER GLAZE

**BIG ASH SHRIMP** \$16  
WHITE WINE BUTTER SAUCE

**FRIED CALAMARI** \$12  
SRIRACHA AIOLI

**SIGNATURE WINGS** \$10  
SWEET WHISKEY, OLD BAY, HENNESSY,  
BUFFALO, BBQ, HONEY JERK, LEMON PEPPER

**ALASKAN CRAB CAKES** \$14  
PAN-SEARED SERVED WITH SRIRACHA AIOLI

**SPINACH DIP** \$10  
ADD: CRAB +\$6 | SHRIMP +\$6

### SEASONAL FAVORITES

\*\*SERVED WITH FRENCH FRIES

**\*\*FRIED LOBSTER BURGER** \$16  
LOBSTER TAIL, LETTUCE, TOMATO, SRIRACHA AIOLI

**\*\* CAKE BURGER** \$16  
LETTUCE, TOMATO, SRIRACHA AIOLI

18% GRATUITY IS ADDED TO EVERY ORDER

### SMALL PLATES

**CAJUN PASTA** \$13  
BROCCOLI AND PEPPERS IN A CAJUN ALFREDO SAUCE SERVED WITH CORNBREAD  
ADD: CHICKEN 5 | SHRIMP 6 | SALMON 7 | LOBSTER TAIL 14

**FRIED RICE** \$10  
ADD: VEGGIE SUPREME 2 | CHICKEN 5 | SHRIMP 6 | SALMON 7  
STIR-FRIED RICE, ONIONS, CARROTS, PEAS, A FRIED EGG & CORNBREAD

**JERK CHICKEN PASTA** \$16  
SPICY JERK PARMESAN ALFREDO SAUCE SERVED WITH CORNBREAD

**\*\*FRIED FISH** \$16  
SOUTHERN FRIED WHITING SERVED WITH FRIES

### PREMIUM ENTREES

**THE CHEF'S CATCH** \$24  
SALMON STUFFED WITH CRAB SERVED WITH ASPARAGUS AND ROASTED POTATOES  
ADD: SHRIMP 6 | LOBSTER TAIL 14

**LOBSTER & SHRIMP** \$24  
LOBSTER TAIL SERVED WITH SAUTÉED SHRIMP, ASPARAGUS AND ROASTED POTATOES

**\*NEW ZEALAND LAMB CHOPS** \$26  
HALF RACK SERVED WITH ASPARAGUS AND ROASTED POTATOES  
ADD: 1/2 RACK 12 | SHRIMP 6 | LOBSTER TAIL 14

**\*12oz RIBEYE** \$20  
SERVED WITH ASPARAGUS AND ROASTED POTATOES  
ADD: SHRIMP 6 | LOBSTER TAIL 14

**CRAB STUFFED SHRIMP** \$30  
TURKEY BACON SAUCE SERVED WITH ASPARAGUS AND ROASTED POTATOES

**WHOLE RED SNAPPER** \$22  
HONEY JERK OR LEMMON PEPPER SERVED WITH ASPARAGUS AND ROASTED POTATOES

\*THESE ITEMS MAY BE ORDERED RAW OR UNDERCOOKED BY REQUEST. CONSUMING RAW OR UNDERCOOKED MEATS, FISH OR POULTRY MAY CAUSE FOODBORNE ILLNESS.

### SIGNATURE DRINKS

**JUICE & BERRIES** \$14  
STRAWBERRY PUREE, HENNESSY, GRAND  
MARNIER, RED BULL

**THE CODE** \$14  
D'USSE, AMARETTO, PINEAPPLE JUICE

**SUNSET MIMOSA** \$12  
PATRON, OJ, PINEAPPLE AND CHAMPAGNE

**HENNY TEA** \$14  
HENNESSY, SWEET TEA, LEMON JUICE AND  
GRAND MARNIER

**HARD APPLE** \$12  
CROWN APPLE, COKE, PEACH SCHNAPPS

**FROZEN FROZAY** \$12  
FLAVORS:  
STRAWBERRY, FROSE, MANGO

**LIGHTS OUT** \$12  
BACARDI RUM, DRAGONBERRY RUM, GRAND  
MARNIER, PINEAPPLE JUICE, CRANBERRY

**HENNY SANGRIA** \$12  
HENNESSY, RED WINE, CRANBERRY

**CIROC SANGRIA** \$12  
MANGO CIROC, WHITE WINE, PINEAPPLE

**MOSCATO MULE** \$10  
PINK MOSCATO, STRAWBERRY LEMONADE  
VODKA, HOUSE LEMONADE

### DESSERT

**BOURBON BREAD PUDDING** \$5  
VANILLA GLAZE

**RASPBERRY CHEESECAKE** \$5  
FRESH BERRIES