



## BUILD-YOUR-OWN SEAFOOD BOIL

Customize your boil with fresh seafood options, spices, and extras (gf)

### SEAFOOD

- 1/2 lb BLACK TIGER SHRIMP 15
- SNOW CRAB CLUSTER 23
- 5 oz LOBSTER TAIL 20
- 1/2 lb CLAMS 12
- 1/2 lb CRAWFISH 8
- 1/2 lb MUSSELS 6

### EXTRAS

- ANDOUILLE SAUSAGE 5
- BRUSSELS SPROUTS 4
- BABY POTATOES 4
- CORN ON THE COB 4
- MUSHROOMS 4
- GARLIC CLOVES 4

### FLAVOR

- CLASSIC NOLA
- GARLIC BUTTER
- CITRUS & HERB
- HEAT**
- MILD
- MEDIUM
- SPICY

## SEAFOOD BOIL COMBOS

### SLY'S CLASSIC BOIL

Snow crab, shrimp, crawfish, clams, andouille sausage, potatoes, corn. Classic NOLA flavor, choice of heat (gf) 38

### LOWCOUNTRY BOIL

Shrimp, andouille sausage, corn on the cob, baby potatoes. Classic NOLA flavor, choice of heat (gf) 35

### EAST COAST BOIL

Lobster tail, mussels, clams, baby potatoes, button mushrooms, garlic. Citrus & Herb flavor, mild heat (gf) 42

## OYSTERS

- Rappahannock Oysters** 3 ea  
Raw on the half-shell à la carte (gf)
- Steamed Oysters** 20  
1/2 dozen served w/cocktail sauce (gf)
- Charbroiled Oysters** 20  
1/2 dozen w/mild or spicy herb butter (gf)
- Fried Oysters** 22  
6 oysters tempura battered & fried served with rémoulade
- Oysters Rockefeller** 22  
6 oysters on the half-shell broiled w/a rich creamy spinach sauce (gf)
- Oysters Chorizo** 24  
6 oysters grilled with chorizo & signature tangy citrus sauce (gf)

## STARTERS & TAPAS

- Crab Cakes** 16  
Two jumbo lump crab cakes topped with rémoulade
- Scallops Florentine** 24  
Two pan seared scallops in a creamy spinach Florentine sauce (gf)
- Mushroom Toast** 16  
Bankson Lake Farms mushrooms in a creamy sauce on baguettes
- Shrimp Cocktail** 16  
1/2 lb of Old Bay seasoned shrimp chilled with cocktail sauce (gf)
- Fried Calamari** 16  
Served with marinara sauce
- Mussels** 16  
Steamed & tossed in Calabrian chili butter served with a baguette (gf mod)



## ENTRÉES

### Walleye 38

Bronzed and served with Cajun andouille cream sauce, basmati rice, and asparagus (gf)

### Cajun Pasta 40

Lobster, crawfish, and andouille sausage in a gouda cheese sauce with cavatappi

### Shrimp & Clams Marinara 28

Tossed with fettuccine in rustic Italian tomato sauce

### Soy Glazed Shrimp 26

1/2lb sautéed in soy glaze served with basmati rice and asparagus (gf)

### Lobster Carbonara 38

Lobster & bacon in creamy classic carbonara sauce

### NY Strip 46

14oz strip pan seared to temp served with loaded mashed potatoes, asparagus, and compound butter (gf)

### Whiskey Chicken 26

Pecan encrusted chicken in honey whiskey cream sauce served with baby potatoes & Brussels sprouts

### Catch of the Day MP

Served with basmati rice & veggie OTD

## BASKETS & PO' BOYS

Served with coleslaw & hushpuppies

### Fried Shrimp 18

1/2lb tempura battered & fried tail on shrimp with cocktail sauce

### Lobster Roll 25

Lobster meat in a zesty rémoulade and lettuce on a toasted bun



### Steak Po'Boy 22

Sliced strip steak topped with creamy cheese, peppers, lettuce, and tomato horseradish sauce on a toasted bun

### Shrimp Po' Boy 18

Fried shrimp with lettuce, tomato, and rémoulade on a toasted bun

### Sly's Ultimate Po' Boy 25

Fried shrimp and calamari, crawfish tails topped with lettuce, tomato, and rémoulade on a toasted bun

## SIDES

Brussels Sprouts (gf) 8

Loaded Mashed Potatoes (gf) 8

Side Salad (gf) 8

Basmati Rice (gf) 5

Roasted Potatoes (gf) 6

Hushpuppies 5

Asparagus (gf) 5

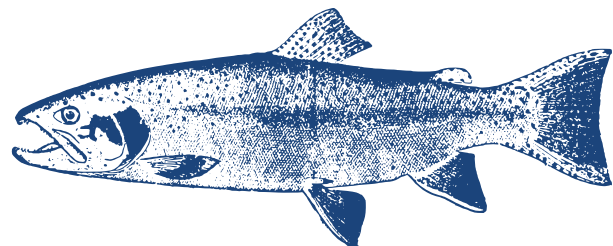
Roasted Vegetable OTD (gf) 6

House Coleslaw (gf) 4

## DESSERTS

NY Cheesecake 8

Key Lime Pie 8





## Kid's Menu

### LIL' SLY BURGER

Cheeseburger with lettuce, tomato, onion, pickles, ketchup & mustard on a sesame seed Hawaiian roll with hushpuppies 12

### MAC & CHEESE

Cavatappi & creamy gouda cheese sauce 10

### BUTTER NOODLES

Linguine with butter & parmesan 8

### CHEESY RICE

Basmati rice with creamy gouda cheese sauce 6

### ADD PROTEINS:

Shrimp \$1 ea.

Bacon \$5

Lobster \$8

Andouille Sausage \$3

**FOR GUESTS 12 & UNDER**