



BUILD-YOUR-OWN SEAFOOD BOIL

Customize your boil with fresh seafood options, spices, and extras. 3 item minimum. (gf)

SEAFOOD

- 1/2 lb BLACK TIGER SHRIMP 15
- SNOW CRAB CLUSTER 23
- 5 oz LOBSTER TAIL 20
- WHOLE LOBSTER 30
- 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) 42

LOWCOUNTRY BOIL

Shrimp, andouille sausage, corn on the cob, baby potatoes. Classic NOLA flavor, choice of heat (gf) 42

EAST COAST BOIL

Lobster tail, mussels, clams, baby potatoes, button mushrooms, garlic. Citrus & Herb flavor, mild heat (gf) 42
With a whole lobster 52

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

- Seafood Chowder** 15
New England style chowder with chef's choice of fresh shellfish
- Crab Cakes** 16
Two jumbo lump crab cakes topped with rémoulade
- Mushroom Toast** 22
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 48

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 28

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

Lobster Carbonara 48

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 hushpuppies & salad or seafood chowder

Fried Shrimp 26

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

Lobster Roll 48

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



Steak Po'Boy 32

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

Shrimp Po' Boy 24

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

Sly's Ultimate Po' Boy 28

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

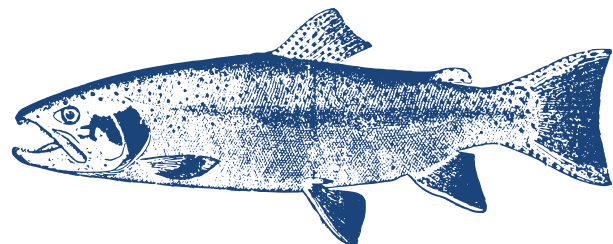
Hushpuppies 5

Asparagus (gf) 5

Roasted Vegetable OTD (gf) 6

DESSERTS

Ask your server for details





Kid's Menu

LIL' SLY'S BOIL

Shrimp, andouille sausage, potato's and corn
Mild or Spicy 18

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