

Let's get SHUCK'N busy!



THE

# Wet Clam<sup>®</sup>

**SHUCK'N DELICIOUS**

Lake Havasu City, Arizona

**\*\*Please note\*\***

WHILE NOT INTENDED, OUR CONTENT MAY BE OFFENSIVE TO SOME PEOPLE, SO WE ARE RATING OURSELVES PG-13. THAT DOESN'T MEAN WE AREN'T FAMILY FRIENDLY! WE ARE HAPPY TO OFFER G-RATED KIDS MENUS AND MERCHANDISE UPON REQUEST.

*\*Pricing is subject to change\**

*18% Gratuity included in parties of 6 or more*



## -AMAZING APPETIZERS-

### SLIP'N SQUID \$15

Scrumptious calamari rings topped with parmesan and parsley served with **Scarlet Red Marinara** to slip your squid into.

### DEEP DIPPED CLAMS \$10

Make your mouth happy with these deep-fried clam strips served with **Cock-tale sauce OR Sriracha Aioli.**

### SAUCE IT UP! \$7

Taste our delicious specialty sauce samples and get **DIP'N** with grilled bread (Old Bay & Lemon Pepper not included)

### BONE'N WINGS \$12

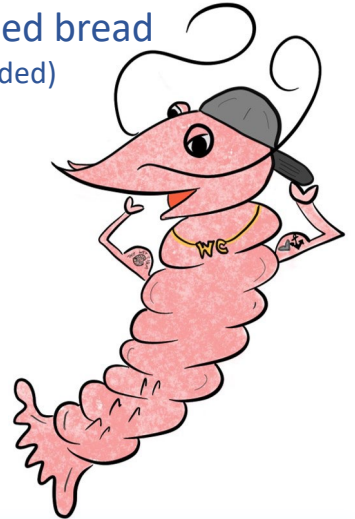
Just use your fingers!

Get busy with these jumbo wings! Toss them **HOW YOU LIKE!**

**Tango My Mangoes, French Honey, Gar-Lick-He parmesan, Or Naughty N Spice!**  
Served with Wet Clam Ranch or Blue Cheese (ineligible for discounts)

### COCKY SHRIMP \$16

This appetizer will **chill you to the bone!**  
Ice cold Half Naked Pink Argentine Shrimp served with **Cock-tale** sauce and lemons.



### LOADED CRAB FRIES \$14

French fries drenched in **Special White Sauce** and mixed with crab meat and topped with parsley.

**There's enough of this one to go around - everyone gets a taste.**

### SKINNY DIP \$14

Take a **dip** into this pool of steamy, creamy, cheesy, shrimp and crab dip with toasted baguettes.

### APHRODISIACS \$13

8 Plump deep-fried oysters to put you in the mood served with **Cock-tale** sauce!

### BOATS N OH'S! \$9

A boat full of house made battered onion rings deep-fried to a crispiness that will make you **scream OH!** Served with **Sriracha Aioli OR Wet Clam Ranch.**

### FREAKY FLAT BREAD \$10

Choose any specialty sauce to spread over this herb flatbread with 5 cheese blend, shrimp, sausage and tomato. Flavor it your way to make it freaky delicious!

### KAYLAR'S CRAB CAKES \$10

Two plump crab cakes served over a bed of coleslaw dripping with Sriracha Aioli, **good down to the last bite!** (make it a Crabby Tami meal for \$5)

### TOAST ME ½ \$4 Full \$6

French bread warmed in our hot oven, drizzled with **Gar-lick-he Butter** and topped with Italian cheese.

### SMOTHERED ITALIAN BALLS \$9

Meatballs drenched in **your favorite specialty sauce** then topped with melted Italian cheese!

### TALK CURDY TO ME! \$10

Relax! Take it cheesy, they aren't that spicy. Jalapeño cheese curds served with **Scarlet Red Marinara** or caramel.

### LOBSTER RISQUE c \$6 b \$11

**Don't be shy, be risqué.**  
Enjoy this lobster bisque soup with chunks of real lobster meat!

### CHOW IT DOWN c \$4 b \$8

New England style clam chowder that will have **you feeling all warm inside down to the last drop.**

## HAVE A THREESOME

Have you had three at the same time? Try this:  
**Skinny Dip, OH! Rings and Deep Dipped Clams.**  
**\$20**

-No substitutions & ineligible for discounts-

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\**

**Add  
noodles  
for only \$2**

## **-SEAFOOD BOWLS- CHOOSE A SPECIALTY SAUCE BELOW**

ALL BOWLS SERVED WITH CHOICE OF

- MIXED VEGGIES
- CORN, SAUSAGE & POTATOES
- OR BOTH FOR \$5

**“Size DD” Double Down portion to last longer!**

**Add a Toast  
Me cheesy  
garlic bread  
and get Dip’N  
that sauce!**

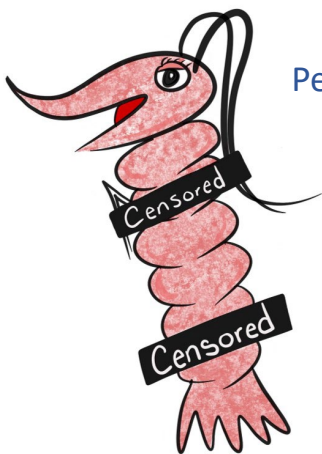
**CLAMS \$22 DD \$40**  
There isn’t anything  
better than **The Wet Clam!**  
Well, maybe a bowl of them.



**SNOW CRAB**  
Long and leggy snow crab.  
Crack open and  
suck the meat out!  
**\*Market Price\***

### **HALF NAKED SHRIMP \$25 DD \$48**

The heads are gone,  
but you’ll still get some tail.  
Peeled, deveined, sweet, succulent,  
jumbo wild caught  
**Pink Argentinian shrimp.**



**KING CRAB**  
Longer legs but . . .  
with more junk  
in the trunk!  
**\*Market Price\***

### **NUDE SHRIMP \$22 DD \$42**

Don’t blush! Peeled and  
deveined shrimp.  
**Easy to eat, no prep  
required!**

### **DEAD MAN’S CHEST \$29**

Look at this treasure!  
Shrimp, Mussels and Clams!  
Add your choice of side soaked up with  
your favorite sauce, this dish is to die for!

### **BLUE MUSSELS \$20 DD \$38**

Has it been a while?  
Give yourself a workout  
with a bowl of these  
delicious mussels!

### **ADD A LOBSTER TAIL**

Who doesn’t love a  
little tail?  
4-5 OZ  
**\*Market Price\***

### **EAT YOUR VEGGIES! \$8**

Bowl of fresh cut broccoli,  
zucchini, yellow squash,  
carrots and cauliflower!  
**(V), (VE)**

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*\**

### **🔥 THAI IT UP!**

Yellow coconut curry  
sauce that’s **S & M-**  
Scrumptious and  
Mouthwatering! **(VE)**

## **-SPECIALTY SAUCES-**



### **NAUGHTY N SPICE**

Indulge with this **spicy hot  
cayenne cream** sauce that will have  
you begging for more!



### **TEQUILA LIME**

This tequila sauce will not  
be the one **TA-KILL-YA**, and  
you won’t be ashamed to  
talk about it the next day!  
**Spicy creamy sauce made  
with Jalapeños!**



### **GAR-LICK-HE BUTTER**

Good OL’ fashioned butter,  
garlic, and parmesan –  
you can’t go wrong.

### **DOWN BY THE OL’ BAY**

Traditional is always good!  
Old Bay seasoning mix with butter.  
Order with water for dairy free. **(VE)**

### **SPECIAL WHITE SAUCE**

Get your mind out of the  
gutter! It’s just **Alfredo sauce!**  
But it’s so creamy it will keep  
you coming here over and over.

### **LEMON PEPPER BUTTER**

Plane Jane here!  
Lemon pepper mixed with butter  
for a little citrus that’s delicious.

### **SCARLET RED MARINARA**

A thick, luscious, red marinara sauce  
with blended veggies!

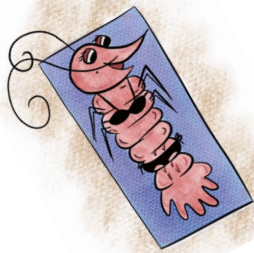


gluten free pasta available  
please allow longer cook time

## -PLEASURING PASTAS-

\*parsley sprinkled on all pastas\*

ALL PASTA SAUCES ARE INTERCHANGABLE BY SAUCE, WHICH IS YOUR FAVORITE?



### SHRIMP SKIMPY \$18

Leave skimp to the suits! Loaded with bay shrimp and drenched down with **Gar-Lick-He** butter, served over linguini pasta.

### CITRUS MISTRESS \$20

Don't worry this Mistress won't cause you any trouble! Cajun Argentine shrimp with a garlic **Lemon Pepper Butter** sauce topped with sausage and grape tomatoes.

### WET CLAM PASTA \$18



Clams served over linguini pasta, swimming in our creamy made-from-scratch **Tequila Lime Sauce**, topped with grape tomatoes. You'll be diving back in and licking your lips.

### CHICK'N PARMELA \$16

Big breaded chicken breast on a scrumptious body of noods, topped with **Scarlet Red** marinara and lots of Italian cheese. **This dish has mounds of goodness!**

### CHICK ALFREDO \$16

Check out these succulent breasts, served over linguini pasta and drenched down with our **Special White Sauce**.

Sub out the bird for **Italian Meat Balls** if you'd like!

### RAVISHING LOBSTER RAVIOLI \$22

Chunks of lobster meat with our **Special White Sauce** served over 5 cheese blend raviolis.

**This dish is aimed to please!** (Raviolis can be ordered with out lobster and any sauce for \$16)

### RED-HOT NOODS \$18



For those who like a little tingle on their tongue, try these small shells with **Naughty N Spice** loaded with bay shrimp. **This dish is not for weak taste buds.**

### ROCK'N THE BOAT \$18



Don't come **KNOCK'N** if the sea is **ROCK'N**! Thai it up with this blue mussel pasta dish served over linguini.

Add **Toast Me** cheesy garlic bread and get **DIP'N** up that sauce



## -SALADS-

### SEES-HER-SALAD \$10

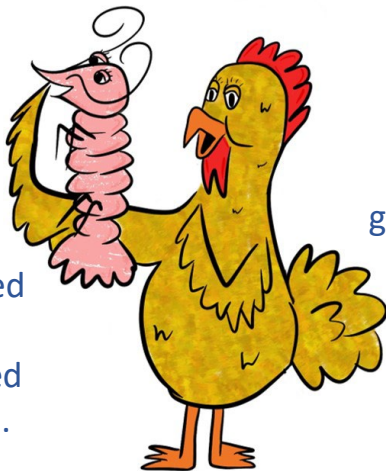
Do you like your salad tossed?

Fresh cut Romaine lettuce tossed with Caesar dressing, freshly grated parmesan cheese, topped with croutons and green olives.

### SEA COVE SALAD \$9

Why did the cucumber get embarrassed? It saw the salad undressed. So, we added onions, tomato, black olives, carrots, pepperoncini, and croutons!

Dress it up how you like.



## -GRILL-

### SHRIMP ON THE KEN \$18

Who needs Barbie? Surf with a chick; grilled chicken breast, sautéed bay shrimp topped with **Special White Sauce** and loaded up with mixed veggies.

### SEASIDE PARADISE \$38

Grilled Nude and Half Naked shrimp served with fresh vegetables and a 4-ounce lobster tail! Choose a specialty sauce to lather your meal up with.

### SLAM'N SALMON \$24

Do you like your fish a little spicy or do you like your fish liquored up? 8 oz wild caught salmon seared to perfection, topped with either **Naughty N Spice** or **Tequila Lime**, served with mixed veggies. Choose any specialty sauce, if you like!

-SALAD OPTIONS- grilled or crispy Chicken \$4, Bay Shrimp \$6, Nude Shrimp \$8, Half Naked Shrimp \$12

-DRESSING CHOICES- house made Ranch, French Honey, Blue Cheese, Caesar, Italian or Balsamic Vinaigrette.

## -HANDFULS-

Sandwiches are served with French Curves or  
\$1 upgrade to OH! Rings, sweet potato fries, mixed veggies, side salad  
or \$2 upgrade cup of Chow Down \$3 cup of Lobster Risqué

### GRAB YOUR BUNS \$16

Take your buns skinny dipp'n with this sirloin beef burger grilled to perfection on a brioche bun! Joined by cheddar cheese, lettuce, tomato and onion to get the party started.

Served with a skewer of shrimp nudies!

### JOE BOY \$14

Who doesn't love to be sandwiched in the middle? Golden cod filets laying between **TA TA Tartar** and specialty coleslaw served open faced on a ciabatta bun.

### THE PERFECT TACOS \$13

Choose your perfect taco! Try two shrimp tacos with **Tequila Lime** or try two cod tacos with **Sriacha Aioli**, or if you're not a fish eater try two breaded chicken tacos with **Naughty N Spice!** All juicy and delicious!

(only 1 option per order, flour tortillas)

### CRABALICIOUS GRILLED CHEESE \$16

Get your mouth ready for a sandwich to remember! Cheesy shrimp and crab mixed with pepper jack cheese, sandwiched between sourdough bread, then toasted to golden brown. Served with a cup of lobster risqué as the side for the perfect match!

### BLAKE'S NAUGHTY CHICK'N \$13

Large and succulent breaded chicken breast drenched down in our **Naughty N Spice** with a cheddar cheese blanket cuddled up with pickles on a bun.



## -FINGERS ONLY-

Remember you  
can choose any  
**SPECIALTY SAUCE**  
for **DIP'N**

All served with freshly made coleslaw or pasta salad AND your choice of French Curves,  
\$1 upgrade to OH! Rings, sweet potato fries, mixed veggies, side salad  
or \$2 upcharge cup of Chow Down \$3 Lobster Risqué

### TIM'S PIRATE SHRIMP \$13

Butterflied shrimp deep fried so good you can eat them naked or dive in deep with any of our specialty sauces! Or try the hidden treasure **Tango My Mangos!**

### GO COCO FOR COCO NUTZ! \$15

Butterflied coconut shrimp served with **Thai It Up** coconut curry sauce!  
**SO CO CO GOOD!**

### JAKE'S PLANKS \$15

Get ready to walk the plank. 3 cod planks deep-fried until golden and served with **TA TA Tartar** to dive into.

### STRIP'N CHICK'N \$12

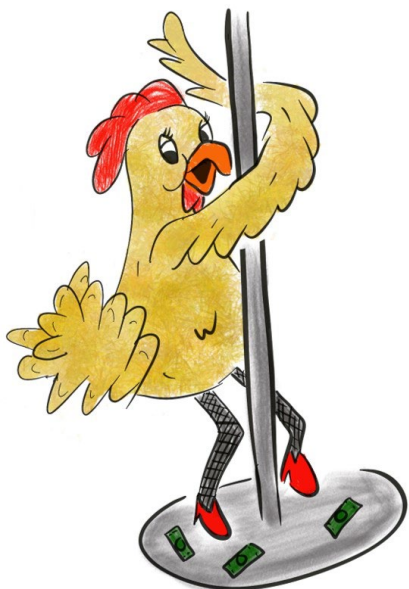
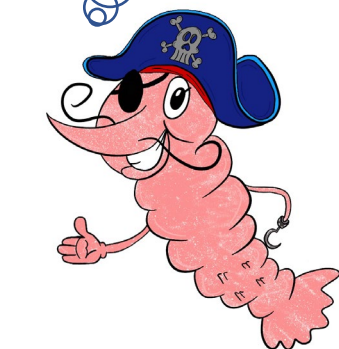
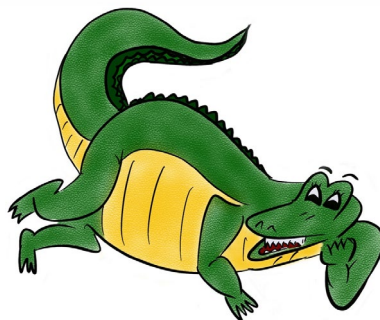
Let's get **CLUCK'N!**

Take a dip into **Naughty N Spice** or our **French Honey** with these strips of chicken.

Or **strip it down** to **Wet Clam Ranch** or **Sriracha Aioli** for a taste of flare!

### LATOR GATOR \$20

You don't have to chase after this tail. Alligator nuggets made from the white meat tail of the alligator. Served with **Sriracha Aioli**.





## VODKA



## -MOUTH WATERING COCKTAILS- RUM

### RED SEA BLOODY MARY \$15

Red Sea is made with Wet Clam Infused Spicy Vodka and Red Bloody Mary mix, stacked with veggies and garnished with Half Naked Shrimp, fried shrimp, sausage and a meatball!

**A drink you can sink your teeth into!**



### POP N CHERRY \$8

You'll always remember the first time you had this cherry limeade cocktail!

White Rum with grenadine, sweet and sour and Sprite, topped with a cherry.

### TY-PHOON \$8

Raging and refreshing adult Arnold Palmer! Deep Eddy Lemon vodka, peach schnapps and iced tea.

### ELECTRIC EEL \$10

Not your typical Moscow Mule, choice of regular, lemon, lime, cranberry, or peach vodka topped with ginger beer and a fresh squeezed lime. **don't be shocked they all taste different!**

### SHIP N WRECKED \$10

Did you bring protection? You'll need a life preserver for this one! Bacardi Coconut Rum, pineapple juice and a floating Captain.

## GET WET IN HAVASU \$20

**It's not the size of the boat, it's the motion of the ocean!**

A double cocktail with a mini bottle of Ocean Organic Vodka, rum, coconut pure, blue curacao, pineapple juice and Sprite, beware of the shark!

(sharable, if you're into that)

## GIN

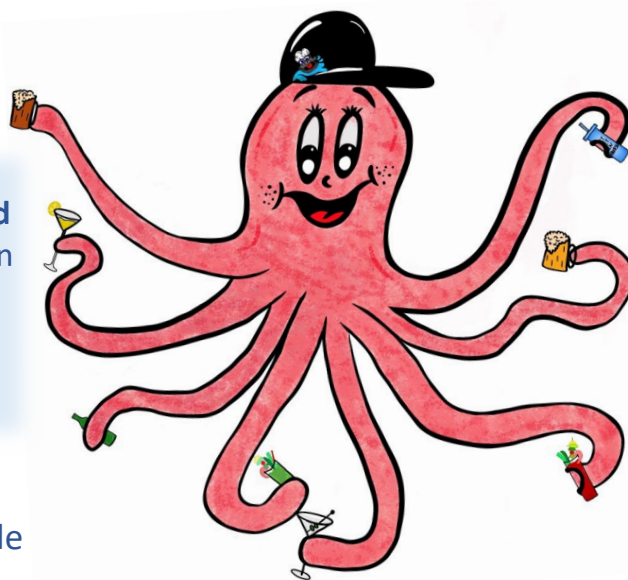
### JIN N JUICE \$8

Who said Gin N Juice was just a rap song? Indulge in Snoop Dog's Indoggo Gin with pineapple juice, and strawberry pure!

## WHISKEY

### DAKOTA 500 \$10

Did you bring a designated driver? This one goes down smooth and fast! Old Fashioned with an orange and cherry frozen cube!



## TEQUILA

### WAVE-A-RITA MARGARITA \$10

Ride these waves on top of "The Rocks" Teremana tequila triple sec, blue curacao and sweet N sour.

### MY SUNSHINE \$8

Splurge on this creamsicle cocktail with Jim Beam orange, whipped vodka, orange juice and a dash of simple syrup.

### CORI'S HONOR \$9

Remembering our beloved friend with her favorite Jameson Irish Whiskey and lemonade concoction. **Donation to AZ Domestic Violence with every purchase.**

### WISH-I-HAD A-MAN-DUH \$9

Get your juices flowing! Pineapple, cranberry, and orange juices with a big shot of Jim Beam Orange.

### FLAVORITAS! \$7

Which does your tongue prefer? Fabulous margaritas with strawberry, blueberry, passion fruit, mango peach or coconut!

### TIFF'S CLIFF JUMPER \$8

Don't be scared, keep your knees together and jump right in! Apple Whiskey, peach schnapps and cranberry juice.

### ONE NIGHT STAND \$11

Hornitos Tequila, Jack Fire Whiskey, orange liquor with a touch of strawberry rimmed, with tajin. **A one and done kind of drink!**

### WET-WILL-HE \$9

This is a seasoned one. Crown Royal Vanilla and a dash of grenadine, topped with Coke® and a cherry.

# -RAINBOW CLOUD MARTINIS-

The cloud bubble is an FDA approved sugar soluble mix , pop and smell!



## DIRTY LIL' SECRET \$12

**SHHH, we won't tell!**  
Enjoy this **red X** rated martini with pomegranate liquor and Deep Eddy Cranberry Vodka.

## FLIRTINI \$8

**Get your flirt on** with this whipped vodka, pineapple and grenadine martini.

## SCHNAPP'N TURTLE \$9

**Sip it slow . . .**  
enjoy this , Kinky apple martini with Deep Eddy Vodka, apple pucker and a splash of pineapple juice.

## PERFECT PEACH \$9

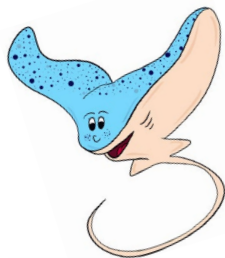
Carefully crafted with Deep Eddy Peach vodka, peach schnapps and OJ.

## PUCKER UP \$11

**Enjoy the tingle on your lips** with this Deep Eddy Lemon vodka sweet N sour, limoncello and a sugar rim.

## CRAFTY MARIE \$12

**Scream to the Heavens!**  
Empress Gin N tonic , squeeze in citrus for a magical effect.



## CHERRY BOMB \$5

Vodka, grenadine splash of sprite and a cherry!

# -SHOOTERS-

## WADE RUNNER \$8

Ride these two together.  
Shot of Hornitos silver tequila, chased with a pickle back.



## BLOW POP \$5

Bubble gum shot with banana liquor, Irish cream, and blue curacao.

## PB & J \$7

Copper Still Peanut Butter Whiskey and grenadine.

## BIRTHDAY SUIT \$5

UV Cake shot to get the party started!  
(Candle upon request)

## UPSIDE DOWNCAKE \$5

Bacardi Coconut rum, UV cake vodka and pineapple juice.

# -DRAFT-

Four Peaks Kilt Lifter Dos XX  
Michelob Ultra Big Blue Van  
Shock Top Elysian Space Dust IPA  
Alaskan Amber Rotating Tap

# -NON-Alcohol-

Ginger Beer  
Heineken 00  
Coors Edge

# -BOTTLES & CANS-

Lagunitas IPA Stone IPA  
Modelo Corona Coors Light  
Guinness Angry Orchard  
Budweiser Bud Light

# -Seltzers-

White Claw or Truly

½ bottles "2 glasses"

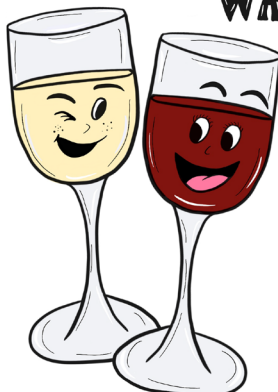
# -WHITE WINE-

Kendall-Jackson Chardonnay \$18

Kings Estate Pinto Grigio \$19

Murphy Goode Sauvignon Blanc \$17

I GO BOTH WAYS



½ bottles "2 glasses"

# -RED WINE-

Justin Cabernet Sauvignon \$28

J Lohr Merlot \$17

Meiomi Pinot Noir \$22

Josh Cellars Cabernet \$17

## Barefoot Singles \$6

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel, Moscato, Cooks Champagne