

# STATION 16

## *SHARABLES*

- GALBI SHORT RIBS** Korean marinated beef ribs 10  
**CRISPY POTSTICKERS** chicken, cabbage, garlic and soy sauce 7  
**BAKED FELLA OYSTERS** mozzarella, cajun seasoning and garlic butter 12  
**CHEESY TOTS** cheddar cheese, bacon, spicy aioli and sour cream 9  
**FRIED OYSTERS** lightly seasoned & battered 12  
**CHILLED SHRIMP COCKTAIL** prawns and cocktail sauce 10  
**CALAMARI** lemon aioli and cocktail sauce 11  
**WINGS** sweet chili , sriracha glazed, or lemon pepper (pick one flavor) 11  
**CAJUN GARLIC FRIES** seasoned with cajun garlic and olive oil 8  
**SHRIMP CEVICHE** shrimp, tomatoes, onions, cilantro, jalapenos, lime juice 10  
**SCALLOPS** mango salsa, garlic cream, spicy aioli topped with bacon 16  
**FRESH RAW OYSTERS** Please ask server for daily selections!

Eating raw oysters may cause severe illnesses and even death in person who has liver disease, cancer and or other chronic illnesses that weakens the immune system. Please consult with your physician before eating or if you become ill.

## *SMALL PLATES*

- CLAM STEAMER** manila clams in a cajun garlic butter broth 12  
**MUSSEL STEAMER** PEI mussels in a cajun garlic broth 15  
**CLAM CHOWDER** manila clams, bacon, potatoes, carrots & celery 12  
**MAC N CHEESE** cellentani noodles in a Cajun 3 cheese sauce  
**PEPPERONI PIZZA** tomato herb sauce, mozzarella, pepperoni 10  
**TOFU PIZZA** tomato herb sauce, mozzarella, fried tofu, corn, cherry tomato 11  
**CRAB CAKES** mixed greens with citrus vinaigrette and lemon aioli 16  
**GALBI FRIES** Korean beef, kimchi, and spicy aioli topped with a fried egg 12

## *SALADS*

- SALMON** mixed greens, feta cheese, shallots, almonds, tomatoes and ranch 16  
**CAESAR** romaine, anchovies, croutons, and parmesan [add chicken \$4 | shrimp \$6] 10

## *BUNS WITH FRIES*

- THE BURGER** bacon, cheddar cheese, and fried egg on a brioche bun 13  
**CHICKEN SANDWICH** fried chicken, lettuce, cabbage and pickles 12  
**LOBSTER ROLL** chilled lobster, lemon, and mayo in a toasted butter roll 18

# STATION 16

## ENTREES

- FRIED CHICKEN** Cajun glazed leg quarter and garlic noodles 15  
**CAJUN PASTA** prawns, sausage, tomato garlic cream sauce, spinach and parmesan 16  
**CLAM LINGUINE** clams, bacon, parmesan, garlic butter and white wine sauce 16  
**CIOPPINO** lobster, prawns, mussels and clams in spicy garlic tomato wine sauce 24  
**LOBSTER MAC** cellentani noodles in a Cajun 3 cheese sauce 18  
**RIB EYE STEAK** house rub, Brussels sprouts, and garlic mashed potatoes 24  
**BLACKEN SALMON** garlic rice, green beans, and lemon aioli 17  
**FISH FRY** battered cod filets, corn on the cob, fries, and house made tartar sauce 15

## IRON SEAFOOD SKILLET

**Skillet Flavors: Roasted Garlic Butter (mild) or The Works (spicy)**

CAUTION: Temperature of Skillet is HOT

Market Prices are listed in the entrance or please ask your server.

- TRIO MIX** Prawns, Mussels and Clams (serves 2-3) 39  
**THE SMALL MIX** Dungeness Crab and Prawns (serves 2) mp  
**THE BIG MIX** Prawns, Mussels, Dungeness, King, and Snow Crab (serves 4-6) mp  
**CREW** *create your own skillet.* (market price)

PRAWNS  
MUSSELS

KING CRAB  
DUNGENESS CRAB

SNOW CRAB  
CLAMS

## SIDES

- |               |                    |              |
|---------------|--------------------|--------------|
| Green Beans 6 | Brussels Sprouts 8 | Side Salad 5 |
| Corn (2) 3    | Cajun Sausage 4    | Fries 4      |
| Garlic Rice 3 | Garlic Noodle 8    |              |

## DESSERTS

- CARAMEL APPLE PIE** with vanilla ice cream 7.5  
**CHOCOLATE BROWNIE** with vanilla ice cream 7.5  
**VANILLA SUNDAE** caramel, chocolate, toasted almonds and a cherry 5.5