

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 10
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

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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, seasonal vegetable and mashed potatoes 38
BLACKENED 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 3-5) mp
CREW SKILLET *create your own skillet.* (market price)

**PRAWNS
MUSSELS**

**KING CRAB
DUNGENESS CRAB**

**SNOW CRAB
CLAMS**

SIDES

- | | | |
|---------------|-----------------------|-------------------|
| Green Beans 6 | Garlic Noodle 8 | Salad 5 |
| Corn (2) 3 | Cajun Sausage 4 | French Fries 4 |
| Garlic Rice 3 | Seasonal Vegetables 8 | Mashed Potatoes 4 |

DESSERTS

- CARAMEL APPLE PIE** with vanilla ice cream 7.5
STRAWBERRY CHEESECAKE New York cheesecake 7
VANILLA SUNDAE caramel, chocolate, toasted almonds and a cherry 5.5