

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

CALAMARI lemon aioli and cocktail sauce 11

WINGS sweet chili, buffalo, 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

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, shallots, almonds, tomatoes and citrus vinaigrette 17

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 buffalo 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'S

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
FANTASY CHEESECAKE cheesecake, chocolate mousse and chocolate cake 7
VANILLA SUNDAE caramel, chocolate, toasted almonds and a cherry 5.5

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Consumer Information: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have medical conditions.

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