

STATION 16

SHARABLES

- GALBI SHORT RIBS** Korean marinated beef ribs 10
CRISPY POTSTICKERS chicken, cabbage, garlic and soy sauce 7
BAKED FELLA OYSTERS (GF) 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 (GF) shrimp, tomatoes, onions, cilantro, jalapenos, lime juice 10
SCALLOPS (GF) mango salsa, garlic cream, spicy aioli topped with bacon 16
FRESH RAW OYSTERS (GF) 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** (GF no bread) manila clams in a cajun garlic butter broth 12
MUSSEL STEAMER (GF no bread) 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** (GF) 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 (GF no bread) lobster, prawns, and shellfish in spicy garlic tomato wine sauce 24
LOBSTER MAC cellentani noodles in a Cajun 3 cheese sauce 18
RIB EYE STEAK (GF no potatoes) house rub, green beans 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.

**Gluten Free : Please request for the gluten free garlic butter.

- 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 | Mashed Potatoes 4 | |

DESSERTS

- CARAMEL APPLE PIE** with vanilla ice cream 7.5
CHEESECAKE cheesecake, chocolate fudge and chocolate cake all in one slice 6.5
VANILLA SUNDAE caramel, chocolate, toasted almonds and a cherry 6

STATION 16

**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.

** Suggested Gratuity will be added to parties of 10 or more.

** \$10 Outside Dessert Fee

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VEGAN

Chowmein Stir Fry 12

Noodles, green beans, bean spouts, tofu and sesame seeds

VEGETARIAN

Chowmein Stir Fry 12

Noodles, green beans, bean spouts, tofu and sesame seeds

TOFU BURGER 11

Tofu/Veggie patties, lettuce, tomato, cucumbers and mayonnaise. Served with fries.

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