

STATION 16

SHARABLES

- GALBI SHORT RIBS** Korean marinated beef ribs 10
- CRISPY POTSTICKERS** chicken, cabbage, garlic and soy sauce 8
- BAKED FELLA OYSTERS** (GF) mozzarella, cajun seasoning and garlic butter 14
- CHEESY TOTS** cheddar cheese, bacon, spicy aioli and sour cream 9
- FRIED OYSTERS** lightly seasoned & battered 14
- 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 11
- 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 13
- MAC N CHEESE** cellentani noodles in a Cajun 3 cheese sauce 11
- PEPPERONI PIZZA** tomato herb sauce, mozzarella, pepperoni 10
- CRAB CAKES** mixed greens with citrus vinaigrette and lemon aioli 17
- 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 15
- CHICKEN SANDWICH** fried buffalo chicken, lettuce, tomatoes and pickles 14
- LOBSTER ROLL** chilled lobster, lemon, and mayo in a toasted butter roll 20
- VEGGIE TOFU BURGER** Tofu patties, lettuce, tomato, cucumbers & mayo 12

STATION 16

ENTREES

- FRIED CHICKEN** Fried Cajun glazed leg quarter, kim chi, fries and corn 18
CAJUN PASTA prawns, sausage, tomato garlic cream sauce, spinach and parmesan 17
CLAM LINGUINE clams, bacon, parmesan, garlic butter and white wine sauce 17
CIOPPINO lobster, prawns, shellfish & noodles in spicy garlic tomato wine sauce 32
LOBSTER MAC cellentani noodles in a Cajun 3 cheese sauce 20
RIB EYE STEAK *(GF no potatoes)* house rub, green beans and mashed potatoes 38
BLACKENED SALMON garlic rice, green beans, and lemon aioli 18
FISH FRY battered cod filets, corn on the cob, fries, and house made tartar sauce 15
VEGAN STIR FRY Noodles, green beans, bean spouts, tofu and sesame seeds 13

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) 42
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

2SIDES

Green Beans 6
Corn (2) 3
Garlic Rice 3

Garlic Noodle 8
Cajun Sausage 4
Mashed Potatoes 4

Salad 5
French Fries 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

**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.

** 18 % Suggested Gratuity will be added to parties of 10 or more.

** \$15 Outside Dessert Fee