

## BITES

### Oysters Your Way (half dozen)

Grilled, Smoked, Fried or Raw\* | 17

Served with devilled eggs

Rockefeller | 22

Baked, topped with spinach, crabmeat & cheesy sauce on a bed of 5 blend Lettuce

**FRIED WINGS** | 12 sm/17 lg

Served with fries or yam fries

**GRILLED SHRIMP** | 17 sm/24 lg  
**WITH MANGO CHUTNEY SAUCE**

Served with coleslaw

**GRILLED BEEF KABOBS** | 21

Skewers with a melody of vegetables, basted with house steak sauce

**PAN SEARED MINI CRAB CAKES** | 24

Made with Lump Maryland crab meat and Wendell's spices dusted with panko crumbs and pan seared in butter with homemade remoulade

**LOBSTER MAC AND CHEESE** | 29

Colossal Maine Lobster, 5 blend cheese, Panko

**COCONUT FRIED SHRIMP** | 21

Hand dipped in flakey coconut, served with Cajun Marmalade and Fries

### NACHOS

Crispy layers of corn tortilla chips, covered all the way with white queso and mix of cheeses, topped with sour cream, avocado dressing, pico de gallo and shredded lettuce

Chicken | 13 Steak | 15 Seafood | 19

## POND

Every Pond is served with two-seasoned boiled corn and three potatoes

Blue Crab | MKT

Crawfish | MKT

Dungeness Crab | MKT

Shrimp | MKT

King Crab | MKT

Lobster | MKT

Snow Crab | MKT

## SOUPS



**SEAFOOD BISQUE** | 9 cup/ 13 bowl

**WENDELL'S SEAFOOD GUMBO** | 14 cup/19 bowl

## SALAD

**HOUSE SALAD** | 13

Field greens, grilled Roma tomato, cucumber, carrots, croutons

**COBB SALAD** | 13

All the fixings'

**CEDAR SMOKED SALMON SALAD** | 21

Served with grilled asparagus and garden salad

**GRILLED CHICKEN SALAD** | 19

Field greens, Roma tomato, cucumber, carrots, croutons, grilled blackened chicken for the description



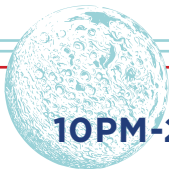
## SIDES

**ZESTY COLLARD GREENS CUP** | 9

**GARLIC MASH** | 9

**GRILLED ASPARAGUS** | 9

**MAC AND CHEESE** | 9



## LATE NIGHT 10PM-2AM

**LOBSTER MAC AND CHEESE** | 29

**CLASSIC RIBEYE (16 oz)** | 28

**FRIED OR JERKED WINGS** | 12 sm/17 lg

## LARGE PLATES

### Chops

**CLASSIC RIBEYE (16 oz)** | 28

Marbled, thick-cut grilled steak topped with garlic butter. Served with loaded mashed potatoes, grilled asparagus

**JERKED 7 SPICED GRILLED LAMB LOLLIPOPS** | 32

Our signature Seven Spice grilled lamb lollipops. Served with mashed potatoes, grilled asparagus

### Pasta

**SEAFOOD YAYA** | 18

Seafood pasta with cream sauce with shrimp, crawfish, turkey sausage

**BLACKENED CHICKEN ALFREDO** | 19

Our zesty cajun style Alfredo with blackened chicken

### Fried

**FRIED CATFISH** | 19

Filletts of catfish with mac and cheese and collard greens

**FRIED SHRIMP** | 20

Jumbo shrimp with mac and cheese and collard greens

**FRIED CHICKEN** | 16 half / 22 whole

Our famous fried chicken is marinated for 24 hours in our house brine, deep fried in a thyme infused buttermilk batter. Accompanied with garlic mash, honey butter, zesty collard greens, and our buttered bread

## BETWEEN THE BUN

**SEAFOOD PO'BOY** | 16

Your choice or fried catfish or fried shrimp, accompanied with fries

**LOBSTER MELT** | 20

Between buttered New Orleans bun, accompanied with fries

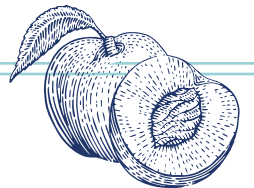
**CRAB MELT** | 19

Between a buttered bun, accompanied with fries



## The Billionaire Burger | 17

Our house blend of filet, brisket, and chuck with our secret blend of spices. Accompanied with smoky bacon, melted cheese, and all the fixin's, on a buttered toasted Hawaiian bun. Served with house fries or yam fries with spicy aioli



## SWEETS

**FUNNEL CAKE** | 13

Topped with strawberry puree, fresh strawberries, and homemade ice cream

**DOUBLE DUTCH CHOCOLATE CAKE** | 13

Topped with chocolate puree and whipped cream

**BANANAS FOSTER** | 13

With homemade ice cream

**PEACH COBLER** | 13

With our bourbon brown sugared crust and homemade churned ice cream



# SEASIDE LOUNGE

EAT | DRINK | LOUNGE

By Chef Wendell Price

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.*

*\*We are not a certified gluten-free kitchen therefore make no guarantees regarding the gluten content of these items*

**•We charge 18% gratuity on all checks**

 SEASIDE LOUNGE

 SEASIDE\_LOUNGE

*Chef De cuisine Jesus Muniz.*