



DRINKS

SODA

COKE
DIET COKE
SPRITE
ROOT BEER
MR. PIBB

OTHER

JUICE
MILK
PERRIER

OTHER SOFT DRINKS

PINK LEMONADE
RASPBERRY ICED TEA (SWEETENED),
ORGANIC GREEN ICED TEA (UNSWEET)
ORGANIC BLACK ICED TEA (UNSWEET)
COFFEE
ORGANIC HOT TEA

BEER AND WINE

Make sure to check out the drink menu for our rotating selection of wine by the glass, bottle and craft beer on tap!



HAPPY HOUR SPECIALS

CUP OF CLAM CHOWDER

JALAPENO POPPER - 3 PC.
JALAPENO POPPER - 6 PC.

GULF OYSTER ON HALF SHELL - 2 PC.

MAC N' CHEESE BITES (6 PCS.)

BACON WRAPPED SHRIMP (3 PCS.)

CRAB CAKES (2 PCS.)
KOBE BEEF SAUSAGE
CAJUN CALAMARI
HOUSE BROILED OYSTER (6 PCS.)

BOTTLE BEERS - \$1.50 OFF
DRAFT BEERS - \$1 OFF
WINES - \$1 OFF



Please inform us of any food allergies, our descriptions do not always contain a full list of ingredients. The Boiler serves raw oysters. Consuming raw or under-cooked food may cause severe illness and even death in persons who have liver disease, cancer or other chronic illness that weakens the immune system. You should seek immediate medical attention, consult your physician if you eat raw oysters when become ill. 18% gratuity will be charged for parties of 8 or more.

STARTERS

CAJUN FRIES SWEET POTATO FRIES

CAJUN CRAB CAKES
Two breaded crab cakes with cilantro, trinity, apples, served with a spicy Cajun mustard sauce.

CAJUN CALAMARI
Lightly floured & deep-fried golden brown with Cajun spices.

BACON WRAPPED SHRIMP
Pepper jack cheese & Applewood bacon.

SOFT SHELL CRAB
Lightly floured & seasoned, served with lemon wedges.

LOUISIANA OYSTERS
on Half Shell

BLUE POINT OYSTERS
on Half Shell

HOUSE BROILED OYSTERS
Gulf oysters topped with spinach, creamy hollandaise sauce, broiled golden brown and served with fresh lemon wedges.

STEAMED CLAMS
Little neck clams in a lemon, butter, and white wine sauce.

STEAMED MUSSELS
Black mussels in a lemon, butter, and white wine sauce.

SOUPS & SALADS

CAESAR SALAD

GRILLED CHICKEN CAESAR SALAD

HOUSE SALAD
Romaine lettuce with avocado, tomatoes, purple onions and served with a citrus vinaigrette.

GRILLED SALMON SALAD
Grilled blackened salmon filet served over balsamic tossed romaine lettuce and finished with a Creole mustard sauce.

NEW ENGLAND CLAM CHOWDER
Cream-based clam soup with potatoes.

MANHATTAN CLAM CHOWDER
Tomato-based clam soup with potatoes.

ENTRÉES

BOUILLABAISSÉ
A French-style tomato leek based soup with saffron and fennel. Featuring lobster, shrimp, crab, clams, white fish and mussels.

CIOPPINO
Italian-style soup created in San Francisco, with calamari, shrimp, crab, clams, mussels and white fish served over linguini.

ETOUFFÉE
A well seasoned roux based sauce with tomatoes, trinity, shrimp, and crawfish, served with jasmine rice.

FISHERMAN'S CHOWDER
New England or Manhattan style chowder, loaded with calamari, shrimp, crab, clams, mussels and white fish.

PAN ROAST

Try our signature dish!

GUMBO
A southern Cajun favorite! A dark spicy roux with okra, shrimp, crab, white fish, clams and andouille sausage served with rice.

CHICKEN GUMBO
A dark spicy roux with grilled chicken, andouille sausage and okra, served with jasmine rice.

JAMBALAYA
A flavorful Cajun rice dish, with a blend of peppers, onions, grilled chicken, shrimp and andouille sausage.

SHRIMP SCAMPI
Prawns in a white wine, garlic, olive oil, lemon, butter, and basil sauce served over linguini.

SHRIMP DIABLO
Prawns in a garlic, olive oil, basil and brandy spiced tomato sauce served over linguini.

LOBSTER DIABLO
Prawns in a garlic, olive oil, basil and brandy spiced tomato sauce served over linguini.

LINGUINI WITH CLAMS
Chopped sea clams and little neck clams, in a white wine, garlic, lemon, butter, and basil sauce served over linguini. Red sauce available, contains tomatoes.

CILANTRO CHICKEN WITH SAUSAGE
Grilled chicken and andouille sausage in a lemon, red chili, garlic, and butter sauce with a tomato cilantro salsa served over linguini.

LUNCH SPECIALS

CLAM CHOWDER AND...

Choose one of the following:

CAESAR SALAD

CALAMARI PO' BOY

SHRIMP PO' BOY

CHICKEN DI SANDWICH
Lightly breaded chicken breast topped with sauteed fresh tomato, red onion, basil and garlic, mozzarella cheese served on baguette, spread with our homemade garlic aioli.

PAN ROAST

HOUSE
Tomato cream based sauce with trinity, shrimp, crab, lobster, and clams. Served with jasmine rice.



SHRIMP



LOBSTER



CRAB



CLAM

ADD-ONS

HABANERO (1/2)
OKRA
SHRIMP
CHICKEN
CHOPPED CLAM
SAUSAGE
CRAWFISH
MUSSEL
CRAB MEAT
LOBSTER

SIDES

JASMINE RICE
PASTA

DESSERTS

PLEASE INQUIRE WITH
YOUR SERVER FOR
TODAY'S SELECTIONS