



**VOODOO CRAB**  
CAJUN BOIL & FRESH SEAFOOD



EXCLUSIVE 3 COURSES PRE-FIXE MENU | \$39 PER GUEST

# RESTAURANT WEEK

SUNDAY, APRIL 27TH - MAY 4TH, 2025 • SATURDAY SERVED UNTIL 7PM

## FIRST COURSE

### APPETIZER

#### POPCORN SHRIMP

Crispy shrimp tempura served with voodoo sauce

#### CRISPY CALAMARI

Deep fried squid, served with chunky salsa

#### BAKED CLAM (6)

Panko crusted, remoulade, and bacon

#### VOODOO WINGS

Fried Wings, select a special sauce.

Honey Sesame Garlic | Spicy Cajun (dry) | Buffalo

#### CHAR-BROILED OYSTER (6)

Broiled in homemade Louisiana Cajun sauce

#### LOUISIANA'S CRAB CAKE

Panko, avocado, corn, burrata cheese,  
served with arugula and mango chili sauce

+4

+4

## • THIRD COURSE •

#### CRACK PIE

Indulge in our newest creation, CRACK Pie. A luscious pie that is irresistible as it is indulgent. Each bite is a decadent treat that leaves you craving more.

#### CREME BRULÉE

Rich, silky custard topped with a crisp, caramelized sugar crust

#### CHOCOLATE MOLTEN LAVA CAKE

## SECOND COURSE

### ENTREE

#### GRILLED SALMON

Mashed potatoes, mesclun green, and balsamic teriyaki sauce

#### BLACKENED CATFISH

Served with collard green

#### PAN SEARED BRANZINO

Served with white balsamic vinaigrette, mushroom and fresh arugula

#### BBQ RIB

Spice rubbed, served with corn salad

#### MARINATED KOREAN STYLE

#### RIBEYE STEAK

+6

Marinated with a sweet soy, sesame, garlic, onion and grilled to perfection, served with sauteed broccolini

#### SEAFOOD BOIL

+8

Served with signature boil sauce

A. ½ lb Snow Crab Leg + ½ lb Headless Shrimp

B. ½ lb Snow Crab Leg + ½ lb Crawfish



*Long island*