

*All entrees are served with 1 complimentary side, and most entrees are served with 2. The sides are: Jasmine white rice, red skin potatoes, green beans, French fries, or cole slaw.



APPETIZERS

Bairdi Snow Crab (AK) -2 ways-	22
Soft Shell Crab (MD) -3 ways-	21
King Crab Bites (AK) -2 ways-	30
Crabmeat Vermicelli	17
Blue Crab Claws (LA) -2 ways-	26
Crabcake Nuggets	14
Fresh North Atlantic Scallops	15
Pepper Bacon Wrapped Scallops	14
Calamari -2 ways-	12
Oysters Rockefeller	14
Little Neck Clams (RI) -4 ways-	15
Black Mussels (PEI)	10
Jumbo Shrimp Cocktail	16
Medium Shrimp	10
Egg Rolls	8
-with Shrimp, Crab, Pork, Chicken, and peanut butter-	
Fried Chicken Fingers	9
Edamame	6

GONE FISHING

King Salmon (Alaska)	33
Halibut (Alaska)	29
Basa (Asia)	20
Swordfish (Hawaii)	29
Ahi Tuna (Hawaii)	30
-Chargrilled, Blackened, or Seared-	
Stuffed Basa (Asia)	25
-stuffed with fresh lump crab meat, then broiled to perfection and topped with hollandaise sauce-	
Whole Sea Bass (Mediterranean)	29

FOR THE LANDLUBBER

Chicken on Pasta	18
Pork Chops & Pasta Alfredo	22
Gearhart Ranch Premium Wagyu Burger	20
Sliced Filet with Tomato & Green Pepper	18
6oz Filet Mignon & Pasta Alfredo	27
8oz Filet Mignon & Pasta Alfredo	35
12oz Filet Mignon & Pasta Alfredo	52
14oz Angus Strip Steak	31
32oz Porterhouse	67

Any Steak Can Surf: pricing applicable for steak combos only

King Crab	39
Snow Crab	22
Lobster Tail	35/38
Whole Maine Lobster	28
Fried Shrimp	10
8oz Strip Steak & King Crab	55
8oz Strip Steak & Bairdi Snow Crab	37
8oz Strip Steak & a 1 ¼ lb Maine Lobster	43
-Dinner for 2~ 32oz Porterhouse with 24oz of King Crab Legs	148

SOUPS

New England Clam Chowder	5/10
Seafood Gumbo	5/10

*RAW BAR

Oysters or Clams: 1/2 Dozen	9	Dozen	18
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COAST TO COAST CRABS

Premium Select Alaskan "RED" King Crab Legs: -cold or steamed- 20oz	78	24oz	85
WHOLE Alaskan King Crabs ~ask server for sizes~			
King Crab Fingers -16oz -2 ways-			54
Bairdi Snow Crab (AK)-20oz			44
Dungeness Crab (AK) -3 ways-			54
Dungeness Clusters (AK) -3 ways-			40
Soft Shell Crab (MD) -2ways-			43
Blue Crab Claws (LA)-2 ways-			40
Crabcakes & Pasta-2 pcs-			24
Crabmeat Vermicelli			27
King Crab Fingers with Fettucine			47
King Crabmeat-			40
-Cantonese, Garlic, Stir Fry, Lo Mein, Steamed, Fried Rice, or Pasta Alfredo-			
King Meat Roll Sandwich			20

FROM OUR LOBSTER TANKS

1 ¼ lb Whole Maine Lobster-3 ways-			30
Lobster Meat			32
-Cantonese, Garlic, Stir Fry, Lo Mein, Steamed, Broiled, or Salt & Pepper-			
Lobster Roll Sandwich			20
South African Lobster Tails:			
3 ½ oz- 3pcs	45	6 oz	37
14 oz			92



HOW ABOUT SHRIMP? *in the shell

MEDIUM SHRIMP	19
Garlic*, Hot & Spicy*, Tempura, Black Bean, Cantonese, Fried Rice, Stir Fry, Vermicelli, Salt 'n' Pepper, Fried, or over Pasta	
Jumbo Shrimp: Scampi* or Fried	25
Stuffed Jumbo Shrimp and Pasta	30

A LITTLE VARIETY

Fresh North Atlantic Scallops -3 ways-	30
Seafood Stir Fry	22
Vegetable Stir Fry	16
Fried Oysters	20
Fried Combo	20
Black Mussels on pasta (PEI)	20
Seafood Italiano	22

A LA CARTE SIDE DISHES

Sautéed Spinach	6
Broccoli-with garlic oil and bob's seasoned sea salt	8
Chinese Vegetable Fried Rice	3
Pasta -alfredo/garlic-	10

-MOST ITEMS ARE AVAILABLE GLUTEN FREE-

-All menu items are subject to availability-

-All menu items are weighed prior to cooking

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Desserts

***Bob's Slice of Paradise.....\$8 ½.....\$4.25**

Straight from the Japanese island of Okinawa, this purple filling has a delicate, sweet taste featuring a macadamia nut crust topped with a coconut milk pudding & fresh whipped cream.

Bob's Luau Cake.....\$7 ½.....\$3.75

Light white cake layered and smothered with haupia.

Coconut Cake.....\$7 ½.....\$3.75

Light white cake with fresh whipped cream and sprinkled coconut flakes.

Key Lime Pie.....\$7 ½.....\$3.75

A creamy and tangy frozen lime favorite on a traditional graham cracker crust with our homemade whipped cream.

Gluten Free Cheesecake.....\$8 ½.....\$4.25

Naturally sweetened by organic agave with a lower glycemic index than sugar. All the flavor without the "sugar rush".

Apple Pie.....\$11

Big enough for 2! Fresh from Wisconsin's "The Elegant Farmer", this delectable desert has been named "The Best Pie in America" by The Food Network. A treat of juicy sweet-tart apples layered with a crispy crust comes baked in a paper bag for a truly unique taste. Try it ala mode.....\$13

***Desserts w/ asterisk contain nuts.**