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APPETIZERS

King Crab Fingers-3 ways.....	55
King Crab Bites -8oz.....	55
Crab Empanadas.....	14
Crab Stuffed Mushrooms.....	16
Calamari - 2 ways.....	14
Crabmeat Vermicelli.....	21
Crabcake Nuggets.....	15
Fresh North Atlantic Scallops.....	21
Pepper Bacon Wrapped Scallops.....	21
Oysters Rockefeller.....	18
Little Neck Clams (RI) -4 ways-.....	15
Black Mussels (PEI).....	15
Jumbo Shrimp Cocktail.....	16
Medium Shrimp.....	14
Egg Rolls.....	10
-with Shrimp, Crab, Pork, Chicken, and peanut butter-	
Fried Chicken Fingers.....	10
Edamame.....	6

HOW ABOUT SHRIMP? *in the shell

<u>MEDIUM SHRIMP</u>	23
Garlic*, Hot & Spicy*, Tempura, Black Bean, Cantonese, Fried Rice, Stir Fry, Vermicelli, Salt 'n' Pepper, Fried, or over Pasta	
Jumbo Shrimp: Scampi* or Fried.....	27
Stuffed Jumbo Shrimp and Pasta.....	27

FOR THE LANDLUBBER

Chicken on Pasta.....	18
Pork Chops & Pasta Alfredo.....	23
Half Pound Premium Wagyu Pub Burger.....	20
Sliced Filet with Tomato & Green Pepper.....	20
6oz Filet Mignon & Pasta Alfredo.....	35
8oz Filet Mignon & Pasta Alfredo.....	46
12oz Filet Mignon & Pasta Alfredo.....	67
14oz Prime NY Strip Steak.....	52
32oz Porterhouse.....	104
40oz Prime Dry Aged Tomahawk.....	180

Any Steak Can Surf: pricing applicable for steak combos only

King Crab-10oz.....	70
Snow Crab-10oz.....	32
Lobster Tail.....	35/38
Whole Maine Lobster.....	42
Fried Shrimp.....	14
8oz Strip Steak & King Crab.....	90
8oz Strip Steak & Snow Crab.....	47
8oz Strip Steak & a 1 ¼ lb Maine Lobster.....	55
~Dinner for 2~ 32oz Porterhouse with 16oz of King Crab.....	215
~PRIME Dinner for 2~ 38oz Prime Dry Aged Tomahawk with 16oz of King Crab.....	290

SOUPS

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

*RAW BAR

Oysters: 1/2 Dozen.....	12	Dozen.....	24
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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).....	27
-stuffed with fresh lump crab meat, then broiled to perfection and topped with hollandaise sauce-	
Whole Sea Bass (Mediterranean).....	30

COAST TO COAST CRABS

King Crab Legs -16oz.....	111
Bairdi Snow Crab (AK)-20oz.....	64
Whole Dungeness (AK).....	75
Crabcakes & Pasta-2 pcs-.....	26
Crabmeat Vermicelli.....	31
King Crab Fingers with Fettucine	56
King Crabmeat-.....	55
-Cantonese, Garlic, Stir Fry, Lo Mein, Steamed, Fried Rice, or Pasta Alfredo-	

FROM OUR LOBSTER TANKS

1 ¼ lb Whole Maine Lobster-3 ways-.....	44		
Lobster Meat.....	28		
-Cantonese, Garlic, Stir Fry, Lo Mein, Steamed, Broiled, or Salt & Pepper-			
Lobster Roll Sandwich.....	24		
South African Lobster Tails:			
4 pcs Petite Tails.....	45	6 oz.....	37
14 oz.....			92

A LITTLE VARIETY

Fresh North Atlantic Scallops -3 ways-.....	42
Seafood Stir Fry.....	24
Vegetable Stir Fry.....	14
Fried Oysters.....	22
Fried Combo.....	20
Black Mussels on pasta (PEI).....	22
Zuppa Di Pesce.....	30

A LA CARTE SIDE DISHES

Sautéed Spinach.....	8
Broccoli-with garlic oil and bob's seasoned sea salt....	8
Chinese Vegetable Fried Rice.....	4
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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SUSHI

California Roll.....14

Crabmeat, cucumber, avocado

Caterpillar Roll.....9

Shrimp tempura, cucumber, crunchy tempura, unagi sauce topped with avocado

Spicy Tuna Roll.....9

Minced tuna with spicy mayo, avocado, and light tempura

Shrimp Tempura Roll.....7

Shrimp tempura, cucumber, avocado, unagi sauce

Lobster Tempura Roll.....13

Lobster tempura, cucumber, avocado, unagi sauce

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DAILY SPECIALS

MONDAY	TUESDAY	WEDNESDAY	THURSDAY
2 - 3 oz Filet Mignon & Sautéed Scallops	4 Petite South African Lobster Tails	Lobster Meat Lo Mein	3 - 3 oz Filet Mignon & King Crab Bites
\$40	\$40	\$23	\$65
Reg. Price \$45	Reg. Price \$45	Reg. Price \$28	Reg. Price \$70

Available All Day. No Substitutions.

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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.

***Caramel Fudge Pecan.....\$9 ½.....\$4.75**

Smooth and rich ganache cake with creamy caramel in the middle, and sweet chocolate on top.

***Mud Pie.....\$9 ½.....\$4.75**

Kona cappuccino chip ice cream from local creamery, Homer's, layered with ganache and topped with drizzled chocolate and slivered almonds

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.....\$15

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.....\$17

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