



FRIDAY NIGHT SEAFOOD NIGHT



SPECIAL MENU

4PM – 10 PM

STARTERS

Oysters Rockefeller*

Half Dozen Fresh Oysters on the Half Shell with Applewood Smoked Bacon, Creamy Spinach and Grated Parmesan Cheese Served with Toasted French Bread.....**\$8.99**

Kicked Up Shrimp Cocktail

Creole Boiled Shrimp Served With Our Kicked Up Cocktail Sauce.....**\$5.99**

ENTRÉES

Triple "B" Shrimp Feast Platter

Jumbo Gulf Shrimp Prepared Three Ways:

Shrimp Scampi Style, Golden Brown Fried Shrimp and Char Grilled.

Served over a Bed of Vegetable Rice Pilaf

\$13.99

New England Clam Chowder

House Made New England Clam Chowder. Served in a Warm San Francisco Style Sour Dough Bread Bowl With Side Salad.

A Fisherman's Wharf Favorite!.....**\$7.99**

Triple "B" Fish & Chips

Pub Style Beer Battered Cod Filets Fried Golden Brown and Served with French Fried Potatoes, House Made Coleslaw, Lemon Aioli Tarter Sauce,

Fresh Lemon Wedge.....**\$7.99**

Steamed Littleneck Clams

Sautéed Andouille Sausage, Grape Tomato, White Wine Broth and Littleneck Clams With Toasted French Bread.....**\$9.99**

Grilled Fresh North Atlantic Salmon Filet*

Grilled Fresh North Atlantic Salmon Filet Served on a Warm Roasted Potato Salad and Sautéed Mushrooms, Green Beans, Shaved Grilled Corn & Roasted Red Potatoes with Charred Tomato Vinaigrette**\$12.99**

Baja Fish Tacos

Beer Battered Cod Filets Fried Golden Brown with Shredded Cabbage, Pico de Gallo in a Flour Tortilla Shell Topped with Cilantro Lime Crème Fraiche with Fresh Tortilla Chips and House Made Salsa.....**\$7.99**

*Southern Nevada Health District Reg. 1996 Governing the Sanitation of Food Establishments. 96.03.0800.2 "Thoroughly cooked foods of animal origin such as beef, eggs, lamb, milk, poultry or shellfish reduces the risk of food borne illness." "Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked."

