



TRAPANISEATERY.NET

<b>GRILLED OYSTERS</b> Oysters on the half shell, charbroiled with garlic butter and Romano cheese	<i>Half Dozen – 10    Dozen – 18</i>
<b>OYSTERS ON THE HALF SHELL*</b> Fresh Gulf oysters	<i>Half Dozen – 8    Dozen – 15</i>
<b>SHRIMP ECSTASY</b> Bacon-wrapped shrimp stuffed with cream cheese, jalapeños, shredded Cheddar cheese and topped off with honey	15
<b>FRIED GREEN BEANS</b> Served with wasabi ranch	8
<b>SPINACH, ARTICHOKE DIP</b> Served with fried bowtie pasta	12
<b>SESAME AHI TUNA</b> Fresh yellowfin tuna steak dusted in blackening spice, sprinkled with sesame seeds, then pan seared, topped with a layer of wasabi. Cut into thin strips and served with seaweed salad and a wasabi-soy dip	14
<b>FRIED CALAMARI</b> Served with cocktail sauce	12
<b>CRAB CAKES</b> Pure jumbo lump crabmeat held together by heavy cream and white flour, with Kosher salt, white, red and black pepper, parsley, and green onions formed into two patties. Dusted in Progresso bread crumbs, pan seared in garlic butter, then finished with a champagne dijon reduction. "The best crab cakes ever"	16
<b>CHEESEBURGER</b> Half-pound Angus chuck charbroiled to desired temperature, with choice of American, Cheddar, Swiss or Provolone cheese	10
<b>FRIED GREEN TOMATOES</b> Thin sliced, fried to perfection, topped with sautéed lump crabmeat, and Hollandaise and Parmesan cheese	13
<b>TERIYAKI-MARINATED FILET TIPS</b> With caramelized onions	19
<b>HOT WINGS</b> Not battered. Served with our homemade blue cheese	9
<b>FRIED SHRIMP PO-BOY</b> Dressed with lettuce, mayonnaise and tomatoes	8" – 12
<b>FRIED OYSTER PO-BOY</b> Dressed with lettuce, mayonnaise and tomatoes	8" – 13
<b>CAESAR SALAD</b> Crisp Romaine lettuce, our homemade croutons tossed in our incredible Caesar dressing. <i>Grilled Jumbo Shrimp – 6    Grilled Tuna – 6    Fried Oysters – 7</i>	8
<b>CRAB FINGERS</b> Fried or sautéed. When available.	13
<b>GUMBO</b>	<i>Cup – 5    Bowl – 7</i>

## BAR SERVICE

\*Note: While not a serious threat to healthy individuals, consumption of raw or undercooked oysters by at-risk individuals may cause serious illness or even death from *Vibrio vulnificus* bacteria. If you have liver disease, diabetes or a weak immune system, you should avoid raw oysters.