

# Fresh Market Seafood Boil

Food should taste good, and with seafood, freshness is as important as preparation. The Conch House tries to purchase the freshest seafood possible, so what you see on the menu, may not always be available. Ask your server or check the display for what's fresh today. Freshness is Key! It's what makes our seafood taste so great!

## **Chowder - \$4**

Our award winning Conch Chowder or Southern Fried Seafood Chowder.

## **Shrimp - Locally Caught**

1/2 lb (About 12 Shrimp) - \$9

1 lb (About 24 Shrimp) - \$16

## **Clams**

Dozen \$13 / Two Dozen \$24

Conch Style with Celery, Onion, Lemon, & Worcestershire Sauce

## **Oysters**

Available by the Dozen - Market

We strive to offer a variety of oysters weekly.

Please ask about our available selection.

## **King Crab**

1/2 lb. - Market

1 lb - Market

## **Snow Crab**

1 lb. - Market

## **Crawfish**

1/2 lb. - \$7

1 lb - \$12

## **Mussels**

1 lb. - \$10

**Ask about our daily specials!**



Consuming raw or undercooked shellfish may increase the risk of food borne illness.