SMALL PLATES

Raw Oysters** \$12/six \$23/dozen \$12/six \$23/dozen Steamed Ovsters**

• Fried Oysters (8) or Shrimp (8)

 Fried Catfish (4) Fried Calamari (13)

• Fried Chicken Tenders (4)

\$10.99 • Big Bang Deviled Eggs (6)

\$5.99 • Chicken Nuggets (10)

• Spring Rolls (4) \$5.99 Hush Puppies (10)

\$5.99 \$5.99 Cheese Sticks (5)

• Bang Bang Wings (naked-tossed) \$9/six \$12/ten

\$8/six \$11/ten Cajun Wings (breaded) • Lemon Pepper Wings (breaded) \$8/six \$11/ten

ALL FLATS/DRUMS

JUICY DELUXE

+\$1/six +\$2/ten

\$11

\$11

\$11

\$72

\$106

\$67

\$110

served w. 2 Eggs, 3 Corn, and 4 Potatoes.

- Luxe 1 Snow Crab Legs (1LB), Shrimp w. No Head (1LB), and 1 Lobster Tail.
- Luxe 2 Snow Crab Legs (1LB), Shrimp w. No Head (1LB), and King Crab Legs (1LB).
- Luxe 3 Snow Crab Legs (1LB), Shrimp w. No Head (1LB), Green Mussels (1LB), and Sausage (1/2LB)
- The Juicy Deluxe Snow Crab Legs (6CL), Shrimp w. No Head (1LB), and Sausage (1LB).

SEAFOOD PLATTER

Seafood Lover's Feast with Snow Crab Legs, Shrimp w. No Head, Oysters**, Green Mussels, Baby Clams, Crawfish, Corn, and Potatoes.

SMALL: 1 PERSON - \$47.99 • LARGE: 2 PEOPLE - \$69.99

STEP 1: SEAFOOD BY THE POUND

served w. 1 corn and 2 potatoes for every pound.



Snow Crab Legs

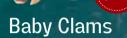




Shrimp w. No Head Shrimp w. Head



Green Mussels Black Mussels



Lobster Tails







King Crab Legs Dungeness Crab Blue Crab (Seasonal) Crawfish

STEP 2: SEASONING & SPICE LEVEL





CAJUN (ORIGINAL) LEMON PEPPER GARLIC BUTTER HOUSE BLEND: THE BIG BANG (ALL OF THE ABOVE!)





NON-SPICY

served w. 2 corn and 3 potatoes for combos.







A: Shrimp w. No Head (1LB) B: Shrimp w. No Head (1LB) C: Shrimp w. No Head (1LB) and Green Mussels (1LB) and Snow Crab Legs (1LB) and Dungeness Crab (1LB)







D: Shrimp w. No Head (1LB) E: Snow Crab Legs (1LB) F: King Crab Legs (1LB) and and Crawfish (1LB) and Green Mussels (1LB) Shrimp w. No Head (1LB)

FRIED BASKETS

served w. 1 side and 2 dipping sauces.

Tartar/Ranch/Honey Mustard/Cocktail/Shrimp Sauce Ketchup/BBQ/Hot Sauce/Sweet Chili

\$13

\$13

\$13

\$12

\$11

\$26

\$18

•	0yster	Basket	(8)
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Catfish Basket (4)

• Shrimp Basket (8)

• Chicken Tenders (4)

• Calamari Basket (13)

• Lobster Tail Basket (1 Tail)

• Dungeness Crab (1 Cluster)

+ SIDE ORDERS

\$2.75 • Corn on the Cob (2) Potatoes (3) \$2.75 \$2.75 Steamed White Rice 12oz. \$4.25 Cajun Fries

 Sweet Potato Fries \$4.25 Fried Onion Rings \$4.25

• Boiled Eggs (2) \$3.00

 Potato Salad \$3.99

 Coleslaw Salad \$3.99

+ EXTRAS

\$4/8oz - \$8/16oz. Seasoning Cup

\$6/half pound \$10/one pound Sausage

\$18

Cajun Fried Rice

• Shrimp Fried Rice \$12

Big Bang Pasta

Our Juicy Pasta smothered in Shrimp, Mussels, and Sausagetossed in Big Bang Sauce and topped with Parmesan Cheese.

PLEASE NOTIFY YOUR SERVER ABOUT ANY ALLERGIES AS WE MAY NOT BE ABLE TO SERVE YOU.



CONTACT US:

912.355.6658 912.200.3247

7805 ABERCORN STREET SUITE #15 SAVANNAH, GEORGIA. 31406

THEJUICYSEAFOOD.COM



TO-GO AVAILABLE.



HOURS:

SUNDAY-THURSDAY: 12NOON-10:00PM. FRIDAY & SATURDAY: 12NOON-10:30PM.

A GRATUITY OF **18%** WILL BE ADDED TO PARTIES OF **6 GUESTS OR MORE.**

NO EXCEPTIONS.



LUNCH SPECIALS

Served w. 1 corn & 1 potato.

MONDAY-FRIDAY, 12PM-3PM ONLY.***

L1. Shrimp w. No Head (1/2LB) & Snow Crab Legs (1/2LB)



L2. Shrimp w. No Head (1/2LB) & Dungeness Crab Legs (1/2LB)



L3. Shrimp w. No Head (1/2LB) & Green Mussels (1/2LB)



FRIED COMBOS

served w. 1 side and 2 dipping sauces.

Tartar/Ranch/Honey Mustard/Cocktail/Shrimp Sauce Ketchup/BBQ/Hot Sauce/Sweet Chili

• Fried Shrimp (4) & Fried Oysters (4)

\$13

• Fried Shrimp (4) & Fried Catfish (2)

\$13

• Fried Catfish (2) & Chicken Tenders (2)

\$12

FRIED SEAFOOD PLATTER

served w. Cajun Fries or Sweet Potato Fries and 4 dipping sauces. Tartar/Ranch/Honey Mustard/Cocktail/Shrimp Sauce

Ketchup/BBQ/Hot Sauce/Sweet Chili

• Fried Shrimp (4)

Hush Puppies (5)

• Fried Catfish (2)

• Chicken Tenders (2)

Fried Oysters (4)

• Fried Calamari (8)

• Chicken Nuggets (5) • Breaded Wings (4)

PICK 3: \$18 • PICK 5: \$28



محا حم

BEVERAGES \$2.99

PEPSI

• DIET PEPSI

MOUNTAIN DEW

ORANGE CRUSH

STARRY LEMON-LIME

• DR. PEPPER

TROPICANA FRUIT PUNCH

TROPICANA LEMONADE

HOUSE SWEET TEA

ARNOLD PALMER

UN-SWEETENED TEA

BOTTLED WATER \$3.49





<12Y ONLY.
DINE-IN ONLY.

served w. Fries, Sweet Potato Fries, Steamed Rice, or Corn (2) and 2 dipping sauces.

Tartar/Ranch/Honey Mustard/Cocktail/Shrimp Sauce Ketchup/BBQ/Hot Sauce/Sweet Chili

K1. Chicken Tenders (3) \$8.99

K2. Chicken Nuggets (5) \$6.99

K3. Fried Shrimp (5) \$9.99

DESSERT \$5.99

Cheesecake - ask your server for flavors.

Limited availability







HOUSE SPECIAL COCKTAILS

DRINK MENU

\$14

THE BIG BANG PUNCH-

A manager's favorite with Cognac, Reposado Tequila, Hpnotiq, Amaretto, sour mix, strawberry emulsion, and topped with a maraschino cherry.

THE JUICY JUNGLE-

A local favorite with Vodka, Rum, Gin, Tequila, Blue Curação, Triple Sec, Peach Schnapps, and topped with a Red Bull.

SAVANNAH RIVER ICED TEA-

A house mix of Vodka, Tequila, Gin, Rum, topped with a splash of cola, and a fresh lemon.

THE MUSSEL MULE-

A choice of Vodka or Tequila, perfectly paired with ginger beer and a fresh lime. Tip: Add Mango!

THE PIRATE'S PALOMA -

A Mexican classic: Tequila, grapefruit soda, and fresh lime. Topped with Chamoy and Tajín.



\$13

CATCH ME LYCHEE-

Our twist on a lychee martini, vodka, triple sec, lime, and lychee.



THE BLUE CRAB MULE-

A mix of Vodka, blueberry, lime juice, and ginger beer.



THE HOT LATIN LOVER-

A mix of mango, jalapeño, agave, lime, triple sec, Tequila, and rimmed with chamoy and tajín.

THE BLUE ATLANTIC-

A mix of rum, blue curação, pineapple juice, and coconut creme.



THE ORIGINAL MARGARITA-

A familiar favorite lime Margarita made with Tequila, triple sec, and lime.

+ \$2 Flavor Add-ins.



THE CLASSY CAPTAIN-

\$14

\$15

Champagne Brut topped with Herradura Reposado, fresh orange juice, and grenadine.



MIMOSA ME CRABBY-

Our House Champagne Brut mixed with fresh juice of choice. + Get a pitcher for \$25.



THE CLAM CHOWDER-

Our refreshing mix with vodka, pineapple juice, coconut creme, and fresh lime juice.



THE MARINER'S MOJITO-

Our twist on the classic mint mix with our house Rum, lime. passionfruit, and topped w. soda.





SHOTS

LEMON PEPPER WET-

A house favorite lemon drop, choice of teguila or vodka, fresh lemon juice, and our house simple syrup.



GREEN MUSSEL TUSSLE-

A house favorite green tea, Jameson whiskey, sweet & sour, and peach schnapps.

Flight of 4 for \$20.

KAMIKRABBY-

A house favorite Kamikaze. vodka, triple sec, fresh lime, and simple.

Flight of 4 for \$20.

THE PINK PACIFIC -

A house favorite of Vodka. Peach Schnapps, cranberry, and lime juice.

Flight of 4 for \$20.

THE CRABBY CREAMSICLE -

An exciting shot with orange juice, whipped cream Vodka, and triple sec. topped with whipped cream.

Flight of 4 for \$20.





\$7







WE I.D. EVERYONE - PLEASE HAVE I.D. READY TO ORDER.



HAPPYHOUR



MONDAY - FRIDAY, 3PM - 7PM. • SUNDAY, 5PM - 8PM.

HOUSE SPECIAL COCKTAILS

THE BIG BANG PUNCH-

A manager's favorite with Cognac, Reposado Tequila, Hpnotiq, Amaretto, sour mix, strawberry emulsion, and topped with a maraschino cherry.

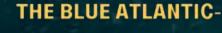


THE JUICY JUNGLE-

A local favorite with Vodka, Rum, Gin, Teguila, Blue Curação, Triple Sec, Peach Schnapps, and topped with a Red Bull.



mix with our house Rum, lime. passionfruit, and topped w. soda.



A mix of rum, blue curação, pineapple juice, and coconut creme.

THE ORIGINAL MARGARITA-

A familiar favorite lime Margarita made with Tequila, triple sec, and lime.

+ \$2 Flavor Add-ins.

THE CLASSY CAPTAIN-

Champagne Brut topped with Herradura Reposado, fresh



orange juice, and grenadine.



WELL SIMPLE MIXES-

1 HOUSE LIQUOR + 1 MIXER EX. VODKA + SODA



HOUSE SHOTS

\$5

Choose from our Mixed Shot Selections. Please ask your server for qualifying liquors.





SMALL PLATES • SHARABLES



CHEESE STICKS (4) \$3.99

HUSH PUPPIES (10) \$3.99

CALAMARI (13) \$6.99



FRIED COMBOS

served w. 1 side and 2 dipping sauces.

Tartar/Ranch/Honey Mustard/Cocktail/Shrimp Sauce Ketchup/BBQ/Hot Sauce/Sweet Chili

\$11 Fried Shrimp (4) & Fried Oysters (4)

\$11 • Fried Shrimp (4) & Fried Catfish (2)

Fried Catfish (2) & Chicken Tenders (2)

BEERS • WINES

1/2 PRICED BOTTLED BEER AND WINE.

DOES NOT INCLUDE DRAFT BEERS OR MIMOSAS.



HAPPY HOUR IS FOR OUR DINE-IN GUESTS ONLY. ALL BEVERAGE SALES ARE FINAL

NO REFUNDS ON ALCOHOLIC DRINKS. NO DISCOUNTS APPLICABLE. IF YOUR DRINK IS NOT PERFECT.

> PLEASE LET US KNOW TO BETTER YOUR JUICY EXPERIENCE. WE I.D. EVERYONE. - PLEASE HAVE I.D. READY TO ORDER.

SPIRITS • BEERS • WINES 😭

TEQUILA-

- DON JULIO BLANCO, REPOSADO, AND AÑEJO.
- DON JULIO 1942 CLASE AZUL REPOSADO
- DON JULIO 70 CRYSTAL AÑEJO
- CASAMIGOS REPOSADO AND AÑEJO
- · HERRADURA BLANCO AND REPOSADO.
- PATRON SILVER AND REPOSADO

MANAGER'S FAVORITE SHOT-

1/2 HENNESSY V.S. & 1/2 CASAMIGOS REPOSADO



COGNAC-

- DUSSÉ V.S.O.P.
- · HENNESSY V.S.
- HENNESSY PRIVILEGE
- HENNESSY X.O.
- REMY MARTIN V.S.O.P.

VODKA-

- · TITO'S
- GREY GOOSE
- · CIROC · NEW AMSTERDAM

WHISKEY-

- · CROWN ROYAL
- · JACK DANIEL'S
- JAMESON
- BUCHANAN'S
- FIREBALL

RUM-

- MALIBU
- BACARDI



IMPORTED BEERS-\$4.99 / BUCKET \$25.95

- · CORONA
- MODELO
- HEINEKEN
- GUINNESS



DOMESTIC BEERS-\$3.99 / BUCKET \$20.95

- BUD LIGHT MILLER LITE
- MICHELOB ULTRA ANGRY ORCHARD
- YUENGLING BUDWEISER TWISTED TEA

DRAFT BEERS-\$5.99

- MICHELOB ULTRA BUD LIGHT
- SWEETWATER IPA BLUE MOON

HOUSE WINE-\$5.99

BAREFOOT-

- MOSCATO · CHARDONNAY · MERLOT
- SWEET RED BLEND CABERNET SAUVIGNON







PRICES SUBJECT TO CHANGE BASED ON MARKET PRICE.*. WE I.D. EVERYONE. - PLEASE HAVE I.D. READY TO ORDER.



