



NORWAY LOBSTER

Originating from the cold, clear waters of the North Atlantic, Clearwater's Norway Lobster Tail Meat Clusters are made by combining up to three small shelled tails and then individually quick freezing them together.



NORWAY LOBSTER TACOS

Chunks of crispy battered Norway Lobster served on soft flour tortillas, topped with cabbage slaw and cilantro lime crema.



NORWAY LOBSTER MAC 'N' CHEESE

Tender pieces of Norway Lobster tossed in a creamy, four blend cheese sauce and topped with buttered breadcrumbs.



NORWAY LOBSTER BOOM BOOM BITES

Crispy battered Norway Lobster clusters served with green onions, jalapenos and corn, tossed with Red Dragon sauce.



ROCK CRAB CLAWS

Prized for its delicate sweet white meat, Clearwater's Rock Crab is harvested from the icy waters of the North Atlantic. Each claw comes triple scored for a convenient and user-friendly eating experience.



ROCK CRAB CLAW SALAD

A blend of fresh greens and in-season vegetables and herbs, drizzled with a lemon dill vinaigrette and topped with a succulent Rock Crab Claw.



CRABBY BLOODY MARY

A spin on the classic Bloody Mary featuring vodka, tomato juice and a blend of flavours and seasonings, garnished with a fully-meated Rock Crab Claw.



Photo: Skull Creek Dockside Restaurant

SEAFOOD TOWER

Chilled seafood tower, featuring all of your favorite delicacies from the sea, including succulent Rock Crab Claws.