CLAW & COAL

Seafood Boil & Grill

LUXURY BRUNCH CLUB

Served on the ground floor, Saturdays 12:00 until 5:30
(Last seating 4pm) - 65pp

90 Mins Bottomless Drinks | Two Courses of Food | Live DJ from 12:30 to 5:30

MAINS

JUICY SEAFOOD DUO

Seafood. Corn. Potatoes.

10 Head-On King Prawns
10 XL Green Lipped Mussels
2 Corn on the Cobs
4 New Potatoes

Served with Mama's Cajun sauce and garlic & herb butter on the side

DESSERTS

Key Lime Pie
A refreshing, tangy lime custard on a buttery biscuit crust, topped with fresh whipped cream - the perfect palate cleanser

Mississippi Mud Pie
A rich, decadent layer of chilled chocolate fudge on a dark cocoa crust, finished with smooth chocolate flakes

COCKTAILS

PASSION FRUIT BELLINI
Tropical passion fruit and chilled prosecco

PORNSTAR MARTINI
Vanilla vodka, passion fruit vodka, peach schnapps and orange shaken in ice and served with a shot of prosecco

MOJITO
White rum, lime, sugar syrup and mint stirred with ice and topped with soda water

STRAWBERRY MOJITO
White rum, lime, strawberry, sugar syrup and mint stirred with ice and topped with soda water and strawberry

PINA COLADA
White rum, Malibu, coconut, pineapple and double cream shaken in ice

MOCKTAILS

VIRGIN CHAPMAN
Fanta, lemonade, lime, lemon, grenadine and sugar stirred in ice

VIRGIN MOJITO
Lime juice, sugar, mint stirred in ice and topped with soda water

VIRGIN STRAWBERRY MOJITO
Lime juice, strawberries, sugar, mint stirred in ice and topped with soda water

VIRGIN PASSION FRUIT MOJITO
Lime juice, passion fruit, sugar, mint stirred with ice and topped with soda

VIRGIN PINA COLADA
Pineapple juice, cream and coconut shaken with ice

Please inform your server of any allergies or dietary requirements before ordering.