



## COMBO SPECIAL Market Price

All specials come with 1 corn and 2 potato (no substitution)

**A. \$25**

1/2 LB BLACK MUSSEL  
1/2 LB SHRIMP (NO HEAD)  
1/2 LB SNOW CRAB

**D. \$28**

1 LB SNOW CRAB  
1/2 LB SHRIMP (NO HEAD)

**B. \$25**

1/2 LB CRAWFISH  
1/2 LB SHRIMP (NO HEAD)  
1/2 LB SNOW CRAB

**E. \$29**

1-LOBSTER TAIL  
1/2 LB SHRIMP (NO HEAD)  
1/2 LB SNOW CRAB

**C. \$26**

1/2 LB SNOW CRAB  
1 LB SHRIMP (NO HEAD)

**F. \$45**

1 LB KING CRAB LEGS  
1/2 LB CLAMS  
1/2 LB SAUSAGE

## HIBACHI

Serve with green salad, white rice or fried rice \$1  
(Broccoli, mushroom, carrot, onion, zucchini, corn on the cob)

- CHOOSE: H1. CHICKEN \$10  
 H2. CALAMARI \$11  
 H3. SCALLOP \$14  
 H4. SHRIMP \$12  
 H5. STEAK \$12  
 H6. SALMON \$14

### CHOOSE YOUR FLAVOR

• TERIYAKI • GINGER • SPICY HOUSE SAUCE

- FR1. CAJUN FRIED RICE \$10  
 Sausage, corns, carrot, egg, peas, Cajun Seasoning
- FR2. SEAFOOD PASTA \$13  
 House Pasta Sauce, Mussel, Shrimp, Scallop, Spaghetti, Parmesan cheese on the top

## FRIED BASKETS

Breaded & Fried to golden perfection! Choice of fries(300 Cal) or sweet potato fries(200 Cal)

- F1. OYSTER BASKET (350 Cal) \$12  
 F2. SHRIMP BASKET (450 Cal) \$11  
 F3. CATFISH BASKET (660 Cal) \$11  
 F4. FLOUNDER BASKET (540 Cal) \$11  
 F5. CHICKEN TENDER BASKET (1070 Cal) \$9

ASSORTED SODAS & TEAS (0-310 Cal) \$2.5

COKE, DIET COKE, ORIPEPPER, ROOT BEER, SPRITE,  
MINUTEMAID LEMONADE, ORANGE FANTA, MELLO YELLO,  
SWEET TEA, UNSWEETED TEA, HOT GREEN TEA

Ask for Beers and Mixed Beverages

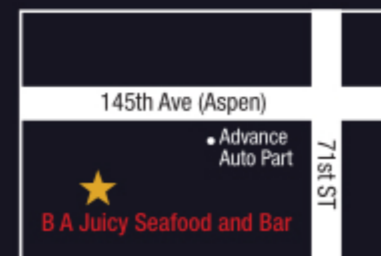
## Dine In & Take Out

1118 N. Aspen Ave.,  
Broken Arrow, OK. 74012  
(71st St @ 145th Ave)

[www.bajuicyseafood.com](http://www.bajuicyseafood.com)

**Tel.:918-804-3355**

We have drive thru pick up window  
Ask for our party rooms



**BUSINESS HOUR**  
Mon.-Thur.:11:00am-10:00pm  
Fri.-Sat.:11:00am-11:00pm  
Sunday:12:00pm-10:00pm

Warning: consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical conditions





## APPETIZERS

- A1. WINGS** (Breaded or plain) (870/560 Cal) \$6 / 6PCS  
(1750/1120 Cal) \$11 / 12PCS  
Choice of: BBQ, Cajun, Buffalo, Lemon Pepper
- A2. OYSTERS** (Raw or Steamed) (240 Cal) \$10 / 6PCS  
(480 Cal) \$19 / 12PCS  
Choice of: Original Cajun (840 Cal)  
Garlic Butter (760 Cal) Lemon Pepper (780 Cal) Special (880 Cal)
- A3. HUSH PUPPIES** (760 Cal) \$4
- A4. FRIED CALAMARI** (5000 Cal) \$9
- A5. MOZZARELLA STICKS** (660 Cal) \$5
- A6. GARLIC BREAD STICKS** (840 Cal) \$4
- A7. COCONUT SHRIMP** (690 Cal) \$10
- A8. SHRIMP SALAD CRACKER** (610 Cal) \$6
- A9. FRIES/SWEET POTATO, CAJUN, FRENCH** \$5
- A10. CRAB FRIES** (780 Cal) \$14  
(455 Cal) ½Order \$8
- A11. MUSSEL PLATE** (550 Cal) \$6



## SOUP & SALAD

Salads come with choice of blue cheese(270 Cal), Ranch(240 Cal), Honey mustard (170 Cal) or caesar(310 Cal) dressings on the side

- SS1. CLAM CHOWDER** (220 Cal) \$5
- SS2. LOBSTER BISQUE** (660 Cal) \$7
- SS3. CAESAR SALAD** (210 Cal) \$5
- SS4. CRABMEAT SALAD** (630 Cal) \$6
- SS5. SHRIMP SALAD** (290 Cal) \$7
- SS6. CHICKEN TENDER SALAD** (290 Cal) \$6

## HEALTHY FOOD

Italian or spice sauce on the side

Brown Rice White Rice Come with Broccoli

- HF1. TALAPIA** \$9
- HF2. SALMON** \$12
- HF3. CATFISH** \$10
- HF4. VEG PLATE**(zucchini/broccoli/Cauliflower/Carrot/Potato) \$9
- HF5. STEAMED ABALONE** \$MP

## SEAFOOD BOILS

Our fan-favorite seafood boils are delivered to your table  
Steaming hot! All come with corn(30 Cal) and 2 potatoes (232 Cal)

### STEP 1

	SMALL CATCH(MIN. 2 ITEMS)	LARGE CATCH
1. SNOW CRAB LEGS (260-520 Cal)	1 CLUSTER \$12.00	2 CLUSTERS \$23
2. DUNGENESS CRAB (340 Cal)		WHOLE CRAB \$35
3. CLAMS(200-400 Cal)	½LB \$5.5	1LB \$10
4. CRAWFISH(200-400 Cal)	½LB \$6	1LB \$11
5. BLACK MUSSELS(390-780 Cal)	½LB \$6.5	1LB \$12
6. NEW ZEALAND MUSSELS(440-880 Cal)	½LB \$7.5	1LB \$14
7. SCALLOPS JUMBO(250-500 Cal)	½LB \$16	1LB \$30
8. SHRIMP (HEAD-ON)(270-540 Cal)	½LB \$8.5	1LB \$16
9. SHRIMP (HEAD-OFF) (270-540 Cal)	½LB \$10	1LB \$19
10. CALAMARI(210-420 Cal)	½LB \$7	1LB \$13
11. BLUE CRAB (SEASONAL)(125-380 Cal)	2 CRABS \$MP	½DOZEN \$MP
12. LOBSTER TAIL (150-450 Cal)	\$14/ PC	1LB \$36
13. KING CRAB (440 Cal)		1LB \$38



Warning: consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk of food borne illness, especially if you have certain medical conditions



### STEP 2

Select Your Sauce!

- PLAIN**  
**DRY (OLD BAY ONLY)** (210 Cal)  
**ORIGINAL CAJUN** (840 Cal)  
**GARLIC BUTTER** (760 Cal)  
**LEMON PEPPER** (780 Cal)  
**SPECIAL BLEND** (880 Cal)

Extra Juicy 8OZ \$2.5

### STEP 3

Pick Your Spice Level!

NO SPICY MILD 🔥 SPICY 🔥🔥 FIRE 🔥🔥🔥

### STEP 4: SIDE ORDER

Add on the extras!

- S1. POTATOES(3)** (350 Cal) \$2
- S2. SAUSAGE** (700 Cal) \$5
- S3. CORN ON THE COB(3)** (90 Cal) \$3
- S4. HARD-BOILED EGGS (2)** (160 Cal) \$1.75
- S5. NOODLES** (540 Cal) \$3.5
- S6. RICE** (140 Cal) \$2.5
- S7. BROCCOLI** (67 Cal) \$4

## MINI BOILS

Half pound of seafood to get your feet wet! Includes corn(30 Cal) and 2 potatoes (232 Cal).

Don't forget to pick your sauce. Spiciness and add on the extras!

- M1. SNOW CRAB LEGS** (260 Cal) 1 CLUSTER \$13.5
- M2. SHRIMP (HEAD-OFF)** (270 Cal) 1/2 LB \$10.5
- M3. SHRIMP (HEAD-ON)** (270 Cal) 1/2 LB \$9
- M4. BLACK MUSSELS** (390 Cal) 1/2 LB \$7

