

Promo  
from \$ **55** \*

**Live  
Lobster**

(U.P. \$75)



THE  
**BOILER**  
SEAFOOD BAR & BEER

*This Is How We Roa!*

\* Limited to one per customer





## **BOILER'S PREMIUM SET**

### **STARTERS**

Handmade Crab Cakes with Kimchi Remoulade

Fried Oysters

Louisiana Spicy Mid Joint Wings

Sweet Potato Fries

Coleslaw

### **SPECIALTY SEAFOOD BOIL**

Live Dungeness Crab/Seasonal Crab

Live Boston Lobster

Prawns, Mussels, Clams

Smoked Sausage, Pearl Sweet Corn, Buns

### **CHOICE OF SAUCES**

Signature 'The Works', Garlic Butter

Peppa' Butter, Sauce of the Month

### **DESSERT**

Petit Chocolate Fudge Cakes

**\$245++ for 3-4 pax / \$475++ for 7-8 pax**

## **BOILER'S SPECIALTY SET**

### **STARTERS**

Louisiana Spicy Mid Joint Wings

Fried Oysters

Sriracha Chilli Cheese Fries

Coleslaw

### **SPECIALTY SEAFOOD BOIL**

Live Dungeness Crab/Seasonal Crab

Prawns, Mussels, Clams

Smoked Sausage, Pearl Sweet Corn, Buns

### **CHOICE OF SAUCES**

Signature 'The Works', Garlic Butter

Peppa' Butter, Sauce of the Month

### **DESSERT**

Petit Chocolate Fudge Cakes

**\$185++ for 3-4 pax / \$359++ for 7-8 pax**

THE  
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# MAINS

- B** **Signature Haddock Fish & Chips** 17.90  
Premium Haddock fish fillet with a light batter and deep fried. Served with Cajun fries
- Signature Fish & Chips** 12.90  
Battered and deep fried. Served with Cajun fries
- Baby Back Ribs** 15.90 (small) 26.90 (large)  
Hand-rubbed with The Boiler's secret blend of special spices and slathered with mildly-spiced Hickory smoked BBQ sauce. Served with Cajun fries and coleslaw. (Small: 1/3 rack, Large: 2/3 rack)
- N** **Teriyaki Chicken Karaage Don with Onsen Egg** 12.90  
Large chunks of crispy chicken karaage glazed in Chef's teriyaki sauce, served with Japanese rice and topped with furikake and onsen egg. Served with a side of pickled ginger and daikon radish
- B** **Miso-Dijon Salmon** 15.90  
Salmon with mashed potatoes, steamed vegetables and house made maple miso-dijon sauce
- N** **Southern Hot Crispy Chicken Sandwich** 14.90  
Golden and juicy crispy chicken thigh marinated in Southern spices piled on a toasted brioche bun with grilled caramelised pineapples and purple slaw
- Crispy Soft Shell Crab Burger** 14.90  
Tempura battered and deep fried soft shell crab with lettuce, coleslaw and house made kimchi mayo. Served with Cajun fries
- B** **The Boiler's Ultimate Burger** 15.90  
Half pounder with lettuce, tomato, onion rings and house made bacon jam with Hickory smoked BBQ sauce. Served with Cajun fries
- N** **Seafood Stew with White Wine** 14.90  
Seafood bisque with a medley of prawns, mussels, clams and white wine. Served with rice
- Oyster Po' Boy** 14.90  
Golden and crispy oysters with coleslaw on croissant with house made kimchi mayo. Served with Cajun fries
- Cro-Dog** 10.90  
Jumbo smoked sausage with jalapeño, nacho cheese and bacon bits on croissant. Served with Cajun fries
- Bangers & Mash** 12.90  
Grilled smoked sausages with house made onion gravy and mashed potato

Top up 4.90 for Soup of the Day and Homemade Ice Lemon Tea (bottomless) with any main course or pasta ordered

**B** Boiler's Signature **N** New

## LUNCH MAINS

# PASTA

- B** **Cajun Jambalaya** 10.90  
Linguine and chicken sautéed with onions, tomato and peppers in spicy Cajun sauce
- N** **Burnt Shoyu Chicken** 12.90  
Spaghetti with flamed grilled chicken and tossed in our house made teriyaki sauce and topped with Nori flakes
- B** **Linguine Crispy Prawns with Tobiko** 13.90  
Crispy prawns, mushrooms and parmesan in a delicious light garlic cream sauce and topped with Tobiko.  
Add crispy prawns (3pc) 5.00
- N** **Carbonara** 12.90  
Classic carbonara with smoked bacon and rich creamy parmesan sauce
- Salmon Mentaiko Spaghetti** 14.90  
Spaghetti in light cream sauce with salmon and mentaiko and topped with Tobiko and Nori flakes
- Spaghetti Aglio Olio** 9.90  
Spaghetti with crushed garlic, red pepper flakes, bacon, mushroom and a sprinkle of fresh parsley

# SALAD

- House Chopped Salad** 8.90  
Chopped romaine with fresh corn, cherry tomatoes, crispy bacon, egg, cranberries and sunflower seed with wasabi citrus soy dressing. Add chicken 3.00 \* *Vegetarian option available* \*
- B** **Crispy Soft Shell Crab Salad** 14.90  
Whole crispy soft shell crab with chopped romaine, lychees, cherry tomatoes, cranberries, crushed peanuts, crispy fried onions with sweet and tangy chilli dressing

**Top up 4.90 for Soup of the Day and Homemade Ice Lemon Tea (bottomless) with any main course or pasta ordered**

**B** *Boiler's Signature*   **N** *New*

**LUNCH PASTA SALAD**

# SEAFOOD

## Seafood Bag Combo

### Bombdiggity Bag

**149** (sharing for 4)

Dungeness/seasonal crab (900-950g), prawns, mussels, clams, smoked sausages, sweet pearl corns & buns

### Duo Plus

**89** (sharing for 2)


Mud crab (600-650g), prawns, mussels, clams, smoked sausages, sweet pearl corns & buns

### Duo Bag

**52** (sharing for 2)

Prawns, mussels, clams, smoked sausages, sweet pearl corns & buns

### Choose Your Sauce

 *The Works (Mild, Medium, Ragin' Hot)*  
*Garlic Butter, Peppa' Butter, Sauce of the Month*

## ALA CARTE SEAFOOD

Dungeness Crab	Seasonal Price
Sri Lanka Crab	45/piece (600-650g)
Boston Lobster	75/piece (600-650g)
Prawns	17 (250g)
Mussels	10 (250g)
Clams	12 (250g)

### Choose Your Sauce

 *The Works (Mild, Medium, Ragin' Hot)*  
*Garlic Butter, Peppa' Butter, Sauce of the Month*

## ADD ONS

Smoked Sausages	3.90
Sweet Pearl Corn	1.50
Rice	2.00
Buns (2 pc)	1.50
Extra Sauce	2.00

## STARTERS

<b>Fried Oysters</b> (8pc)	13.90
<b>Louisiana Spicy Mid Joint Wings</b>	9.90
<b>Calamari Rings</b> <i>With wasabi mayo</i>	10.90
<b>B</b> <b>Handmade Louisiana Jumbo Crab Cakes</b> <i>With kimchi remoulade (2pc)</i>	17.90
<b>Cajun Boneless Crispy Chicken</b>	9.90
<b>B</b> <b>Boiler's Sampling Platter</b>	29.90
Our popular starters which include fish & chips, fried oysters, Louisiana spicy mid joint wings, onion rings, Cajun fries. Served with nachos cheese and tartar sauce	

## SALAD

<b>House Chopped Salad</b>	8.90
Chopped romaine with fresh corn, cherry tomatoes, crispy bacon, egg, cranberries and sunflower seed with wasabi citrus soy dressing. * <i>Vegetarian option available</i> *	
<b>B</b> <b>Crispy Soft Shell Crab Salad</b>	14.90
Whole crispy soft shell crab with chopped romaine, lychees, cherry tomatoes, cranberries, crushed peanuts, crispy fried onions with sweet and tangy chilli dressing	

## MAINS

<b>B</b> <b>Signature Haddock Fish &amp; Chips</b>	17.90
Premium Haddock fish fillet with a light batter and deep fried. Served with Cajun fries	
<b>Signature Fish &amp; Chips</b> Battered and deep fried. Served with Cajun fries	12.90
<b>Baby Back Ribs</b>	15.90 (small) 26.90 (large)
Hand-rubbed with The Boiler's secret blend of special spices and slathered with mildly-spiced Hickory smoked BBQ sauce. Served with Cajun fries and coleslaw. (Small: 1/3 rack, Large: 2/3 rack)	

## SIDES

<b>Sriracha Chilli Cheese Fries</b>	7.90
<b>Spam Fries</b>	7.90
<b>Onion Rings</b>	7.90
<b>Sweet Potato Fries</b> <i>With Parmesan cheese</i>	7.90
<b>Cajun Fries</b>	5.90
<b>Nacho Chips with Salsa</b>	5.90
<b>Coleslaw</b>	4.90

## KID'S MEAL

<b>Chicken Karaage &amp; Rice</b>	9.90
<b>Creamy Mushroom Pasta</b>	9.90
<b>Fish &amp; Chips</b>	9.90

*All kid's meal comes with a small drink and dessert*

## DESSERT

<b>B</b> <b>Chocolate Molten Lava Cake</b>	11.90
Dark chocolate lava cake served with a scoop of ice-cream and wafer	
<b>Petit Chocolate Fudge Cake</b>	9.90
Smooth, decadent and aromatic fudge with moist and chocolately sponge interior	
<b>Maui's Affogato</b>	6.50
Espresso with a scoop of fresh coconut ice-cream and a dash of toasted coconut flakes	
<b>Petit Potted Sundae</b>	4.90
Vanilla ice-cream, Oreo crumble and gummy worm	
<b>Seasonal Ice-Cream</b> (per scoop)	3.90

**B** *Boiler's Signature*



## BEER

### DRAFT

	PINT REG / HH	TOWER REG/ HH
Kronenbourg Lager	15.90 / 9.50	75 / 48
Kronenbourg Blanc	15.90 / 9.50	75 / 48

### BOTTLE / CAN / CIDER

Guinness Draught Surger (500 ml)	16.90
Hite Beer	9.50
Corona	9.50
Albens Cider	11.50
<i>Original / Apple &amp; Mango / Seasonal Flavour</i>	
Gluten Free - Paleo Friendly. Only 55 calories	

### CRAFT BEER

- N** **Heretic Juicier Than Thou Hazy NE IPA with Mangoes** 14.90  
An extremely refreshing, easy-drinking and super juicy New England IPA bursting with mango, pineapple, orange, peach and lemon flavours! Made with real mangoes! 473ml ABV 6.5%

**Hitachino White Ale** 13.50  
White beer with coriander, nutmeg, orange peel and orange juice. ABV 5.5%

**Northcoast Steller IPA** 12.50  
The Northcoast Steller IPA features a grassy and tropical hop aroma with a light cracker based malt backbone. Easy drinking and not too bitter. ABV 6%

**Royal Jamaican Ginger Beer** 12.50  
Aroma of sweetened ginger, with doses of warmth emanating from the presence of ginger. Flavor of sharp, warm ginger and very faint malt. ABV 4.4%

**Sweetwater Goin' Coastal IPA with Pineapple** 12.50  
Golden copper in colour with a full malt bill to bring the balance to this IPA with a tropical candy flavours of pineapple with grapefruit earthy citrus. ABV 6.1%

- N** **Stone IPA** 13.90  
One of the most well-respected and best-selling IPAs in the world, this golden beauty explodes with tropical, citrusy, piney hop flavors and aromas, all perfectly balanced by a subtle malt character. ABV 6.9%

- N** **Rogue Ales Batsquatch** 13.90  
Hazy NE-style IPA featuring bold tropical hop aromas, flavors of stonefruit, orange and tangerine, with a fruity citrus rind finish. ABV 6.7%

## COCKTAILS

<b>B</b> Beerita (Our version of Margarita)	11.90
<b>N</b> JB Highball Citrus / Pink Grapefruit	10
Lychee Beerjito	10.90
Lime Beerjito	9.90

**B** Boiler's Signature

**N** New

## SOJU

Chamisul Soju (ABV 17.8%)	19.50
Jinro Grapefruit Soju (ABV 13%)	19.50
Jinro Green Grape Soju (ABV 13%)	19.50
Soju Bomb	39
The Soju Bomb aka Somaek is a shot of soju paired with light Korean Hite beer. Comes with a carafe of Hite beers and 1 bottle of Jinro Soju of your choice.	

**SoGurt (carafe)** 29  
A refreshing blend of Soju and yogurt drink. A perfect pairing with our seafood in The Works sauce. Sharing for 2-3 pax

## NON-ALCOHOLIC

### MOCKTAILS

Signature Lychee-Lime Mint Freeze	7.50
Virgin Mojito	7.50
Shirley Temple	6.50
The Boiler's Lemonade	5.50

Coralba Sparkling Mineral Water (750ml)	7.90
Stewart's Root Beer	4.50
Homemade Ice Lemon Tea (bottomless)	2.90
Root Beer Float	7.90
Bottled Water	1.90

### FRESH JUICES

Orange / Cloudy Apple	5.50
Fresh Siam Coconut	6.50

### SOFT DRINKS

Coke	3.50
Coke Light	3.50
Sprite	3.50
Ginger Ale	3.50
Bitter Lemon	3.50
Ayataka Green Tea	3.50

### COFFEE & TEA

Espresso	3.00
Frothy Iced Espresso	6.50
Ice cold espresso and topped with a splash of milk and velvety smooth cold foam	
Long Black	4.50 *
Latte	5.50 *
Cappuccino	5.50 *
Mocha	5.90 *
English Breakfast	3.90 *
Earl Grey	3.90 *
Pure Peppermint	3.90 *
Peach-Passionfruit	3.90 *

\* Add \$1 for iced drinks