Big Mac & Little Lu’s Seafood Restaurant

2851 W. 120th Ave
Westminster, CO 80234
303-404-2722
**Appetizers**

**Calamari**
Fresh calamari available fried or grilled with jerk marinade and served with a refreshing lime sauce 12.00

**Conch Fritters**
Six fritters served with our spicy creole cream and St. Vincent dipping sauce 14.00

**Coconut Shrimp**
Whale chips and mango BBQ 14.00

**Ahi Poke Nachos**
Diced sushi grade tuna tossed in soy ginger glaze served on a bed of tortilla chips with avocado, jalapeños, cilantro lime sauce and creole cream 16

**Crab Cake Crisps**
Crispy fried crab cakes, served with cilantro lime sauce and pineapple chutney 14.00

**Smoked Fish Dip**
Savory smoked fish dip served with fried whale chips, capers, hearts of palm, banana peppers 12.00

**Big Mac Mussels**
Fresh mussels cooked in either garlic butter and white wine sauce, marinara or tangy sweet green curry sauce, served with grilled bread 14.00
*Substitute Clams or go half and half 17.00

**Old Bay King Crab Dip**
Served with toasted baguettes 16

**LU-LU’S Sweet & Spicy Shrimp**
Fried shrimp and Big Mac’s slaw tossed with our house made honey sriracha sweet and spicy sauce 14.00

**Soups**

**Turks & Caicos Conch Chowder**
Spicy red based chowder made with signature shellfish of the Caribbean
Cup 4.00  Bowl 8.00

**Soup of the Day**
Chef’s choice daily soup
Cup 4.00  Bowl 8.00

**Northwestern Clam Chowder**
Straight from the Oregon coast comes this classic, cream, and savory clam chowder
Cup 4.00  Bowl 8.00

**Lobster Bisque**
Cup 6.00  Bowl 10.00

**Signature Sides**

Creole Fries 4.00
Whale Chips 4.00
Baked Potato (served after 4p.m.) 4.00
Caribbean and Saffron Rice 4.00
Side House Salad 4.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*
<table>
<thead>
<tr>
<th></th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Grilled Shrimp Caesar</strong></td>
<td>Jumbo shrimp, grilled romaine, croutons, and parmesan cheese with Caesar dressing</td>
<td>16.00</td>
</tr>
<tr>
<td><strong>Sesame Seared Tuna</strong></td>
<td>Sesame tuna, mixed greens, cucumbers, radish, pickled ginger and wonton strips</td>
<td>18.00</td>
</tr>
<tr>
<td><strong>Glazed Salmon</strong></td>
<td>Soy glazed salmon, spinach, cranberries, cucumbers, candied walnuts and citrus slices</td>
<td>18.00</td>
</tr>
<tr>
<td><strong>House Salad</strong></td>
<td>Mixed greens, radish, cucumber, avocado and citrus slices</td>
<td>8.00</td>
</tr>
<tr>
<td></td>
<td>*Add grilled fish or shrimp 16.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>*Add Hogfish, Tuna, Grouper or Scallops 20.00</td>
<td></td>
</tr>
<tr>
<td><strong>Fish Tacos</strong></td>
<td>Grilled Catch of the Day, Caribbean slaw, avocado, pickled onions and choice of rice or veggies</td>
<td>16.00</td>
</tr>
<tr>
<td><strong>Beer Battered  N Chips</strong></td>
<td>Beer battered Catch of the Day with remoulade sauce and served with whale chips</td>
<td>18.00</td>
</tr>
<tr>
<td><strong>The Paulie</strong></td>
<td>Grilled or fried grouper on a Kaiser bun with lettuce, tomato, creole remoulade, pepperjack cheese and served with whale chips</td>
<td>18.00</td>
</tr>
<tr>
<td><strong>Lobster Roll</strong></td>
<td>Buttered lobster tail on a New England bun with lettuce, tomato, mayo, celery, and lemon juice sauce served with whale chips</td>
<td>19.00</td>
</tr>
<tr>
<td><strong>Lettuce Wraps</strong></td>
<td>Lettuce, slaw, cucumbers, cilantro, pickled onions and sides of chipotle aioli and citrus dipping sauces.</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Choice of Fish 17.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Substitute: Grouper 3.00</td>
<td></td>
</tr>
<tr>
<td><strong>BLTA Fish Wrap</strong></td>
<td>Bacon, lettuce, avocado, tomato and mayo on a spinach tortilla with your choice of grilled fish</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Choice of fish 17.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Substitute: Grouper 3.00</td>
<td></td>
</tr>
<tr>
<td><strong>Po-Boy’s</strong></td>
<td>Choice of catfish or shrimp on a hoagie roll with remoulade, lettuce, and tomato served with whale chips and creole slaw</td>
<td>16.00</td>
</tr>
<tr>
<td></td>
<td>Make it an oyster Po-Boy for an additional 2.00</td>
<td></td>
</tr>
</tbody>
</table>

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Lunch Menu
Served until 2 P.M.

**Mahi Tacos**
Three grilled tacos filled with Mahi-Mahi Caribbean slaw, cilantro, avocado and pickled red onion 12.00

**Blackened Mahi Sandwich**
Grilled Mahi-Mahi, lettuce, tomato, pickled red onions and remoulade sauce 14.00

*Salmon Sandwich*
Atlantic salmon, spinach, cucumbers, radish, and Caribbean aioli served with whale chips 13.00

*Tuna Sandwich*
Sushi grade tuna in a ginger soy glaze, lettuce wasabi mayo and grilled pineapple served with whale chips 14.00

**Big Mac Mussels & Fries**
A bowl of our fresh mussels in a garlic white wine sauce and toast points served with French fries 14.00
Add clams 2.00 or go half and half

**Po-Boys**

**Catfish Po-Boy**
Fried catfish on a hoagie roll with tomato, lettuce and our creamy remoulade sauce served with whale chips 12.00

**Shrimp Po-Boy**
Fried shrimp on a hoagie roll with tomato, lettuce and our creamy remoulade sauce served with whale chips 14.00

**Oyster Po-Boy**
Fried oyster on a hoagie roll with tomato, lettuce and our creamy remoulade sauce served with whale chips 14.00

**Po-Boy Combo**
Half Po-Boy sandwich with a choice of salad or house made soup 12.00
Make it an oyster Po-Boy for an additional 2.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*
**Entrees**

**Almond Crusted Hogfish**
Big Mac’s house favorite, hogfish pan seared in an almond crust and covered with our stone crab mustard sauce, served with Caribbean rice and chef vegetables 28.00

**Spicy Shrimp Linguine**
Blackened shrimp, spinach and linguine cooked in a rum garlic sauce topped with parmesan cheese and diced tomatoes 24.00

**Blackened Shrimp Linguine**
Blackened shrimp, spinach and linguine cooked in a rum garlic sauce topped with parmesan cheese and diced tomatoes 24.00

**Volcano Tuna**
Wasabi sesame seed encrusted tuna with a soy ginger sauce served with house made Asian slaw and Caribbean 28.00

**Lobster Mac and Cheese**
Chopped Caribbean lobster tail, bacon, onion, tomatoes and macaroni all come together in a cheesy, smooth mornay sauce 26.00

**Island Beer Mussels**
Fresh mussels, chorizo, sautéed red onions, with garlic and tomato, served with creole fries 22.00

**Brown Bag Swordfish**
Fresh swordfish in a jerk marinade with walnut bacon brussel sprouts and Caribbean rice 27.00

**King Crab or Lobster Dinner**
Fresh shellfish picked and cooked to order served with chef vegetables and baked potato M.P.

**Linguine & Clams**
Linguine pasta with white wine clam cream sauce with garlic, tomato and herbs 22.00

**Surf ‘N Turf**
Choice of ½lb King crab legs, Caribbean lobster tail or seared scallops with our all natural 7oz filet, served with chef vegetables and baked potato 44.00
  
  Substitute Ribeye for an additional 6.00

**Spanish Paella**
Chorizo sautéed scallops, shrimp, mussels and clams, served over a bed of saffron rice 28.00

**Surf ‘N Turf**
Choice of ½lb King crab legs, Caribbean lobster tail or seared scallops with our all natural 7oz filet, served with chef vegetables and baked potato 44.00
  
  Substitute Ribeye for an additional 6.00

**Beef Tenderloin**
7oz all natural grassfed beef tenderloin grilled to your specification and served with chef vegetables and a baked potato 32.00

**Beef Ribeye**
12oz all natural grassfed bone in ribeye grilled to your specification, served with chef vegetables and a baked potato 36.00

**King Crab or Lobster Dinner**
Fresh shellfish picked and cooked to order served with chef vegetables and baked potato M.P.

**Linguine & Clams**
Linguine pasta with white wine clam cream sauce with garlic, tomato and herbs 22.00

**Surf ‘N Turf**
Choice of ½lb King crab legs, Caribbean lobster tail or seared scallops with our all natural 7oz filet, served with chef vegetables and baked potato 44.00
  
  Substitute Ribeye for an additional 6.00

**Spanish Paella**
Chorizo sautéed scallops, shrimp, mussels and clams, served over a bed of saffron rice 28.00

**Surf ‘N Turf**
Choice of ½lb King crab legs, Caribbean lobster tail or seared scallops with our all natural 7oz filet, served with chef vegetables and baked potato 44.00
  
  Substitute Ribeye for an additional 6.00

**Beef Tenderloin**
7oz all natural grassfed beef tenderloin grilled to your specification and served with chef vegetables and a baked potato 32.00

**Beef Ribeye**
12oz all natural grassfed bone in ribeye grilled to your specification, served with chef vegetables and a baked potato 36.00

**Caribbean Snapper**
Fresh Florida Keys blackened snapper with chimichurri sauce, and pineapple chutney, served with Caribbean rice and chef vegetables 27.00

**Sides**

½ LB Snow Crab 12.00
½ LB King Crab M.P.
Seared Scallops (4) 16.00
Caribbean Lobster Tail 16.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*
**Sashimi Tuna**
Sushi grade tuna, pickled ginger, wasabi and soy ginger glaze
4oz 9.00 8oz 16.00

**Tuna Poke**
Hawaiian specialty with sushi grade tuna, cucumbers, and avocado served with Asian slaw & traditional poke sauce 14.00

**Ceviche of the Day**
Classic Spanish dish with marinated fish, roasted bell pepper, cucumbers, onion, jalapeño and cilantro served with tortilla chips 12.00

**Poke N’ Eat Shrimp**
Jumbo golf shrimp, old bay seasoning, cocktail sauce, lemon
8oz MP 16oz MP

**Oysters on the Shell**
(1) 2.25 (6) 13.00 (12) 24.00

**Shrimp Cocktail**
Jumbo shrimp served traditional style with house made cocktail and lemon
8oz 12.00 16oz 21.00

---

**Our Story**

Big Mac & Little Lu’s seafood market is a family owned and operated restaurant named after Paul’s daughters Mackenzie (Big Mac) and Delaney (Little Lu). Born and raised in south Florida, both girls could rig a ballyhoo before learning to ride a bike, problem was nothing was biting ballyhoo in Colorado. After loving the state but missing fresh Atlantic seafood, we decided to set up a distribution facility in the Florida Keys and import fresh seafood daily. After spending twenty years traveling the West Indies on business, I accumulated many recipes from many different islands and built a menu based on these flavors. We try to keep an island mentality in everything we do here, so if you would like something, all you need to do is ask!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*