Welcome to The Crab House

STARRERS

- Crispy Calamari 12
- Chili-soy dipping sauce
- Hamachi & Shrimp Ceviche 12
- Sweet potato, corn, mango, cilantro

New Orleans Charbroil
sizzling platter, hot bayou butter, grilled bread
OYSTERS 1/2 dz... 14 | dz... 27
OYSTERS + SHRIMP 3+... 14 | 6+... 26

Tuna “Poke” 15.5
- Avocado, fried wontons
- P.E.I. Mussels Provencial
- White wine, garlic butter, roma tomatoes
- Seared Ahi Tuna 14
- Smoked salt & pepper, ale mustard
- Crab, Spinach & Artichoke Dip 13
- Pico de gallo, house made corn chips
- Jumbo Lump Crab Cake 13
- Roasted corn, tabasco mash remoulade, traditional tartar
- Bacon Wrapped BBQ Shrimp 11.5
- Applewood bacon, sticky rice
- Spicy Crispy Shrimp 11
- Creamy chili glaze, sticky rice, pickled cucumbers
- Jumbo Shrimp Cocktail 13

House-made sauces: classic cocktail, creamy Louie

RAW BAR EACH
- Blue Point Oysters, Connecticut 2.35
- Malpeque Oysters, P.E.I. 2.25
- Hama Hama Oysters, Washington 2.75
- Pebble Beach Oysters, Hood Canal WA 2.85
- Top Neck Clams 1.25

SOUPS & SALADS

- New England Clam Chowder 7.5
- Cup 6 | Bowl 8
- Lobster Bisque 7.5
- Cup 8 | Bowl 10
- New Orleans Seafood Gumbo 7.5
- Cup 6 | Bowl 8
- House Salad 7.5
- Dates, pine nuts, poppy-seed vinagrette
- Thai Chopped Salad 7.5
- Napa cabbage, mixed greens, peanuts, mango, peppers, red onion, sesame-peanut vinagrette
- With spicy crispy shrimp 13
- Spinach & Goat Cheese Salad 8
- Granny Smith apples, bacon, candied pecans, goat cheese, maple-bacon vinagrette
- With blackened salmon 14.5
- Caesar Salad 7.5
- Tossed with house-made dressing
- With grilled chicken 13
- Ocean Cobb 21
- Chilled lobster, shrimp & crab, bacon, avocado, egg, blue cheese, white balsamic vinagrette
- Titanic Wedge of Iceberg 7.5
- bacon, tomatoes, egg, blue cheese dressing

STEAKS & CHICKEN

- Our steaks are served with smashed redskins and asparagus
- Ribeye 13oz...32
- Filet Mignon 6oz...30 | 8oz...35
- Crispy Parmesan Chicken 18
- Angel hair pasta, garlic white wine butter, fresh tomato-basil relish

ACCOMPANIMENTS

- Tuscan Grilled Vegetables 7
- Basilamic glaze & goat cheese
- Shrimp Fried Rice 8
- Edamame, carrots, bell peppers, red onion, egg
- Lobster Mac & Cheese 14
- Maine lobster, smoked gouda, sherry
- Grilled Asparagus 8
- White balsamic, tomato-basil relish, parmesan
- Loaded Smashed Redskins 7
- Cheddar, applewood bacon, sour cream

TODAY’S CATCH

All fish may be prepared blackened, broiled, sautéed or simply grilled. Served with smashed redskins & fresh vegetables.
- Mahi Mahi 23
- Striped Bass 27
- Chilean Sea Bass 35
- Salmon 24
- Yellowfin Tuna 29
- Tilapia 16.5

— Chef’s SIZZLIN’ Selections —

- served smokin’ HOT on our sizzle stand
- Sizzlin’ Crispy Snapper
- sesame charred green beans, vegetable fried rice, cilantro-scallion drizzle 42
- Sizzlin’ Swimming Branzino
- Mediterranean vegetable medley, crisp redskins, herb pesto 36
- King Crab Sizzlers
- KING CRAB 35.5 • KING CRAB & SHRIMP 43.5
- Presented with crispy redskins & grilled bread
- ULTIMATE SHELLFISH COMBO 49.5
- King Crab, Clams, Mussels & Shrimp, crispy redskins, grilled bread

SIGNATURE FISH

- Striped Bass Thai Rice Bowl 28
- Coconut-ginger butter, Asian slaw, sticky rice, traditional Thai broth
- Shanghai Sea Bass 36
- Rice wine soy sauce & ginger, sticky rice, spinach
- Lobster & Shrimp Stuffed Cod 22
- White wine garlic sauce, smashed redskins & asparagus
- Cedar Plank Salmon 25.5
- Balsamic glaze, goat cheese, asparagus, sweet peppers, zucchini
- Hoisin Glazed Tuna* 30
- Grilled, sticky rice, stir-fry vegetables
- Crab Stuffed Flounder 24
- White wine garlic sauce, smashed redskins, asparagus

SEAFOOD SPECIALTIES

- Shrimp Ramen Bowl 20
- Grilled shrimp, classic wheat noodles, rich & hearty broth, shiitakes, carrots, bok choy, kimchi, soft egg

Fish Market Feast for Two 90
- Our “Ultimate Steamer Pot” with king crab, shrimp, mussels, clams, andouille sausage, corn, cilantro onions, potatoes; Also available for one... 45
- Shanghai Shrimp + Salmon + Sea Scallops 27
- Rice wine soy sauce & ginger, sticky rice, spinach
- Frutti Di Mare Pasta 25
- Sea scallops, shrimp, calamari, mussels, Pappardelle pasta; choice of tomato or white wine sauce
- Seafood Market Trio 29
- Shrimp, crab cake, seared salmon, fried rice, asparagus
- Jumbo Lump Crab Cakes 25
- Maryland style, tabasco mash remoulade, traditional tartar; roasted corn, smashed redskins

SAM ADAMS BEER BATTERED SEAFOOD

- hand battered, flash-fried, sea salt french fries, hushpuppies, homemade coleslaw
- Fish & Chips 18
- fried cod, tartar sauce
- Shrimp & Chips cocktail sauce 20
- Fisherman’s Platter shrimp, cod, wild sea scallops 24.5

Twin Lobster Tails 34
- Broiled with parsley butter; smashed redskins, asparagus
- Live Maine Lobster 48
- Served with drawn butter, smashed redskins & fresh vegetables
- Shrimp Scampi Capellini 18.5
- White wine cream sauce with a hint of Tabasco, diced tomatoes, parmesan; served with grilled bread
- Crab Stuffed Shrimp 22
- Lemon butter sauce, smashed redskins, seasonal vegetables

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary.

*Consumer Information: there is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician. Consuming raw or undercooked meats, poultry, seafood, mollusks or eggs may increase your risk of foodborne illness. XEDG 06.23.16