

LUNCH MENU

STARTERS

Shrimp Cocktail

Made in our special boil, served with house made cocktail sauce

Calamari

Lightly fried with red peppers, artichoke hearts, pineapple & jalapeños. Served with spicy Captain's sauce & sweet Thai chili sauce

Corn and Zucchini Fritters

Served with tomato jam

Crab Dip

Crabmeat folded with cream cheese, peppers, tomatoes & scallions, served with garlic toast points

Crab Cake Appetizer

Maryland style, broiled & served over Joe's mustard sauce

Appetizer Platter

Three of our most popular appetizers: calamari, crab dip & coconut shrimp

Crab Spring Rolls

Made in house with Asian vegetables, fried golden & served with Thai chili dipping sauce

Oyster Rockefeller

Baked with creamy spinach, bacon & Parmesan cheese topped with jumbo lump crab & lemon butter sauce

Buffalo Fried Shrimp

Spicy shrimp served with blue cheese dressing

Crab Stuffed Mushrooms

Crab & shrimp stuffing, baked with Parmesan in a white wine sauce

Island Fish Tacos

Bronzed fish wrapped in flour tortillas with pico de gallo, mango salsa and avocado

Oysters on the Half Shell

With house made cocktail sauce & horseradish

SOUPS & SALADS

New England Clam Chowder

Tender Clams, smoked bacon

Lobster Bisque

Crab House Chopped Salad

Mixed greens, tomatoes, cucumbers, kalamata olives, feta cheese, hearts of palm & pepperoncinis tossed in an aged sherry vinaigrette

Crab, Avocado & Mango Stack

Jumbo lump crabmeat tossed in zesty remoulade sauce, layered with fresh avocado & mango salsa

Caesar Salad

Tossed with housemade dressing

With grilled chicken

With grilled shrimp

Chicken Cobb Salad

Mixed greens tossed in blue cheese dressing & topped with diced grilled chicken, ripe tomatoes, avocados, eggs, blue cheese crumbles, bacon & black olives

Shrimp & Jumbo Lump Crab Salad

Refreshing mixed greens tossed in an aged sherry vinaigrette

The Wedge Salad

With blue cheese dressing, bacon, tomatoes & red onion

SANDWICHES

Served with French fries

Crab House Burger

½ lb. of ground beef, topped with Monterey Jack & Cheddar cheese

Chicken BLT

Parmesan crusted chicken breast on grilled sourdough with bacon, lettuce, tomato and balsamic mayonnaise

Crab Cake Sandwich

Lightly fried or broiled on toasted ciabatta bread, served with spicy Captain's sauce

Island Shrimp Roll Up

Spicy shrimp, fresh mango, ripe avocado & diced tomato, tossed with mixed greens, ranch dressing and rolled in a spinach tortilla

Fish Sandwich

Chef's choice of fish prepared grilled, blackened or beer battered on toasted ciabatta bread

CRAB HOUSE STEAMERS

Key West Shrimp Boil

Steamed Shrimp, sweet sausage, onion, corn and potatoes

East Meets West

Pacific Dungeness Crab paired with Nova Scotia Snow Crab. Steamed with sweet sausage, onion, corn & potatoes

Shrimp & Crab Combo

Snow crab and peel & eat shrimp seasoned with Old Bay. Steamed with onion, corn and new potatoes

Shellfish Sampler

Clams, mussels and shrimp, steamed with sweet sausage, onion, corn and new potatoes

Crab House Feast - An indulgence for 2!

4½ lb. bounty of Snow & Dungeness crab, whole Maine lobster, a dozen large shrimp, andouille sausage, mussels, corn on the cob & new potatoes.

Alaskan King Crab Steamer

King Crab, sweet sausage, onions, potatoes and corn

Northwest Dungeness Crab Feast

Pacific Dungeness Crab, sweet sausage, onions, potatoes and corn

New England Lobster Bake

Hard Shell Lobster, clams and mussels steamed with sweet sausage, onions, potatoes and corn

Snow Crab Steamer

Canadian Snow Crab, sweet sausage, onions, potatoes and corn

SEAFOOD SPECIALTIES

All of the fish selections below may be prepared grilled, blackened, or broiled.

Salmon

Mahi Mahi

Snapper

Live Maine Lobster (1 – ¼ lb.)

Steamed and served with drawn butter

Lobster Tail

Broiled & topped with herbed-lemon gremolata butter

SHRIMP & SPECIALTY ENTREES

Coconut Crunchy Shrimp

Shrimp breaded in coconut & lightly fried with french fries

Shrimp Madrid

Sautéed with asparagus, tomatoes and spinach in a garlic butter tossed with angel hair pasta

Shrimp Fresca

Parmesan encrusted shrimp with pasta Madrid topped with jumbo lump crabmeat & lemon butter sauce.

Fried Shrimp

Served with house made cocktail sauce, french fries

Crab Cake

Maryland style, broiled & served with crab orzo

Seafood Platter

Stuffed crab, fried shrimp & fish, served with French fries

Broiled Platter

Maryland crab cake with shrimp Madrid

Crab Stuffed Shrimp

Oven baked topped with lemon butter sauce and served with pasta Madrid

Chicken Romano

Parmesan encrusted, topped with lemon butter sauce and served with pasta Madrid

Fish & Chips

DESSERT

Bananas in Paradise

Bananas, Heath Bar Crunch & raisins, rolled in cinnamon sugar crepes & fried golden. Served with vanilla ice cream, Frangelico crème anglaise, caramel & chocolate sauces. Great for Sharing!

WINES BY THE GLASS

Korbel Brut

Sparkling

Beringer

White Zinfandel

Placido

Pinot Grigio

Hogue

Pinot Grigio

Chateau Ste Michelle

Riesling

Meridian

Savignon Blanc

Nobilo

Savignon Blanc

Chamisal

Chardonnay

Kendall-Jackson

Chardonnay

Trapiche Oak Cask

Chardonnay

Korbel Brut

Rose

Pine Ridge

Chenin Blanc

Trinity Oaks

Pinot Noir

MacMurray

Pinot Noir

Rodney Strong

Merlot

Smoking Loon

Merlot

14 Hands

Merlot

Lindeman's Bin 45

Cabernet Sauvignon

Hogue Cellars

Cabernet Sauvignon

J Lohr Seven Oaks

Cabernet Sauvignon

Conquista

Malbec

Prices and availability may vary by location.

Bread served on request.

Gratuity is not included in the check, except for parties of six or more where 18% will be added.

*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.