

# The Crab's Claw Inn

## soups

**Manhattan clam chowder** cup 5. bowl 7. **Creamy crab chowder** cup 7. bowl 9.

**Lobster bisque**  
lobster meat - chives  
cup 8. bowl 13.

## starters

**Clams on the 1/2 shell**  
1/2 doz. 8. doz. 14.

**Oysters on the 1/2 shell**  
Delaware Bay 3.

**Oyster of the week** mp  
please ask your server

**Shrimp cocktail** 12.

**NEW!**

**Old Bay Peel N' Eat Shrimp**  
1/2 lb. 12. 1lb 20.

**Steamers 1 lb.** mp

**Buffalo Calamari**  
topped with crumbled bleu cheese, celery, tomatoes & red onion,  
served hot or mild 18.

**Fried Calamari** 18.  
add fried jalapeno chips 1.

**Coconut shrimp**  
Thai chili sauce 16.

**Mussels**  
Marinara - Garlic, oil & white wine, -  
garlic bread 15.

**Blackened filet mignon bites**  
Horseradish sauce 16.

**Blackened tuna bites**  
Chipotle ranch 16.

**Tuna nachos**  
Yellowfin -wonton crisps - seaweed salad -  
wasabi mayo -chili sauce - sesame seeds 17.

**Baked stuffed clams**  
Peppers - onions - three cheeses - old bay 13.

**Housemade Maryland Crab Cake**  
lump crab - chipotle ranch 17.

**Mushrooms**  
crabmeat stuffed 13.

**Buffalo shrimp**  
Bleu cheese - celery - hot or mild 14.

**Steamed Cherrystone Clams**  
Garlic - wine 15.

**Fried mozzarella wedges**  
Marinara 10.

**Wings**  
Buffalo - hot or mild 14.

**Homemade hot crab dip**  
tortilla chips 18.

## 1/2 lb. black angus burgers

hard roll -french fries -substitute sweet potato fries 1.5  
add cheese 1. - add bacon 2. - mayo request

**California burger**  
lettuce - tomato - raw onion - mayonnaise 15.

**Claw burger**  
sauteed onions - bacon - American cheese 15.

**Burger** 12.

**Jersey burger**  
pork roll - American cheese - sauteed onions 15.

## sandwiches

with French fries, coleslaw & pickle

**Maryland style crab cake**  
Brioche bun 17.

**Soft Shell crab Sandwich**  
fried or sauteed 17.

**French dip**  
roast beef - long roll - natural juice for dipping 13.

**Blackened or grilled chicken breast**  
chipotle & salsa 12.

**Asian tuna sandwich**  
flash fried rare - panko - yellowfin tuna - toasted roll - wasabi tartar -  
cucumbers - sweet soy - baby arugula 17.

**Grilled cheese**  
American - cheddar - Swiss - choice of bread 9.

**Cheesesteak**  
American cheese - mushrooms - onions - long roll 12..

**1/4 lb hot dog**  
toasted New England bun 8.

**Fried fresh scrod sandwich**  
hard roll 12.

**Pork roll**  
hard roll 9.

**Lobster roll**  
toasted New England bun 24.  
available Friday, Saturday & Sunday

**Bacon, lettuce & tomato**  
mayonnaise - choice of bread 10.

**Turkey or Roast Beef**  
Sandwich 10. Club Sandwich 16.

**Blackened Fish Wrap**  
blackened fish - cheddar cheese - peppers & onions - flour  
tortilla - salsa 14.

## entrees

choice of potato

### Stuffed Shrimp

crab meat 29.

### Soft Shell Crabs (2)

sauteed or fried 33.

### Scallops

broiled - fried 35..

### Sno crab legs 1.5 lb.

steamed 45.

### Cedar planked salmon

maple bourbon glaze 33.

### Stuffed Flounder

crab meat 31.

### Broiled shrimp

butter - garlic 27.

### Fried shrimp

lightly breaded 27.

### Buffalo shrimp

hot - mild - bleu cheese 29.

### Coconut shrimp

Thai chili sauce 29..

### Firecracker shrimp

cajun spices - cream - linguine - garlic bread 29.

### Fish & chips

tartar sauce - malt vinegar - lemon 22.

### Lobster ravioli & shrimp

Vodka sauce 31.

### Lobster Tails

(3) South African cold water

broiled - butter - lemon 48.

### Maryland style crab cakes

lump crab meat 37..

### Shrimp scampi

linguine 27.

### Old bay steamer pot

Sno crab - shrimp - clams - mussels - potatoes - corn - sausage - old bay - beer - thyme 42.

### Broiled seafood combination

Shrimp - scrod - scallops - crab cake - stuffed clams - steamed clams 36.. add lobster tail 15..

### Fried seafood combination

shrimp - scallops - scrod - stuffed clams - crab cake - fried clam strips 36.

### NY strip steak

hand cut 9oz. 25.. 12 oz. 32.

### 9oz. strip steak & stuffed shrimp 33.

### 9oz. strip steak & lobster tails

South African cold water tails 48.

### 9oz. steak & broiled shrimp

butter & garlic 33.

### Firecracker chicken

cajun spices - cream - linguine - garlic bread 27.

### Grilled chicken breast

broccoli - teriyaki - blackened - grilled 24.

### Coconut Shrimp Taco Dinner (3)

cabbage - mango salsa - cilantro ranch 28.

### Chicken Fingers in a basket 18.

### Chicken Francaise 27.

## salads

### Iceberg wedge

homemade bleu cheese dressing - bacon crumbles

- cherry tomatoes - red onions 11.

add grilled salmon, shrimp additional charge of 10. add chicken

additional charge 6.

### Caesar salad

Grilled or blackened chicken 18.

substitute grilled shrimp or salmon an additional 6.

### Buffalo salad

Fried chicken - romaine - tomatoes - red onion -

celery - crumbled bleu cheese 18.

substitute shrimp for an additional 6.

## tacos

**Fish Tacos** -blackened fish - cheddar - mozzarella- shredded cabbage -

cilantro - cilantro ranch - flour tortilla 15.

### Coconut shrimp tacos (2)

shredded cabbage - mango salsa - cilantro ranch 16.

## fresh catches

**Salmon** 31. **Scrod** (can not be grilled) 25.

**Flounder** (can not be grilled) 29.

prepared: **Fried - Broiled - Grilled - Blackened**

topped with key lime butter or lemon herb butter

or **Francaise Style**

### Grilled or blackened tuna

fresh salsa 35.

## kid's menu

### 12 and under

french fries - except spaghetti - soda - ice cream

### Hamburger

### Chicken fingers

### Fried or broiled shrimp

### Spaghetti butter or sauce

### Grilled chicken breast

### Grilled cheese

### Hot dog

10.

## sides

**French fries** 5.

**Sweet potato fries** 6.

**Side Caesar salad** 7.

**Side house salad** 5.

**Broccoli** 5.

**Corn on the cob** 4.

**Onion Rings** 5.

**Substitute Sweet Potato Fries** 1.50

**Baked Potato** 2.50

**Old Bay Fries** 6.

We do not use peanut oil .

Menu is subject to change based on availability.

Thank you for your continued support. Stay well.

thecrabsclaw.com - 732-793-4447