



## 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.

### Steamers 1 1/4 lb. mp

### Steamed Cherrystone Clams

garlic - wine 15.

### Buffalo Calamari 18.

crumbled bleu cheese - celery - tomatoes - red onions 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.

### Stuffed Mushrooms

crabmeat 13.

### Buffalo Shrimp

bleu cheese - celery - hot or mild 14.

### Fried Mozzarella Wedges

marinara 10.

### Wings

buffalo - hot or mild 14.

### Homemade Hot Crab Dip

tortilla chips 18.

### Pierogies

caramelized onions - sour cream 12.

## 1/2 LB. BLACK ANGUS BURGERS

Brioche bun - 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 onion - bacon - American cheese 15.

### Burger 12.

### Jersey Burger

pork roll - American cheese - sauteed onions 15.

### Burger of the Week

ask your server for this week's burger

## SANDWICHES

with French fries - coleslaw - pickle

### Maryland Style Crab Cake

Brioche bun 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.

### Fresh Fried Scrod Sandwich

Brioche bun 12.

### Pork Roll

Brioche bun 9.

### Lobster Roll

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

### Bacon, Lettuce & Tomato

mayonnaise - choice of bread 10.

### Roast Beef

sandwich 10. club sandwich 16.

### Blackened Fish Wrap

blackened salmon - cheddar cheese - peppers - onions - flour  
tortilla - salsa 14.

# ENTREES

## Stuffed Shrimp

crab meat 29.

## Broiled Shrimp

butter - garlic 27.

## Fried Shrimp

lightly breaded 27.

## Buffalo Shrimp

hot - mild - bleu cheese 29.

## Coconut Shrimp

Thai chili sauce 29.

## Coconut Shrimp Taco Dinner (3)

cabbage - mango salsa - cilantro ranch 28.

## Firecracker Shrimp

Cajun spices - cream - linguine - garlic bread 29.

## Shrimp Scampi

linguine 27.

## Shrimp Albano

shrimp - broccoli - mushrooms - tomatoes - vodka tomato sauce - tossed in penne pasta 29.

## Lobster Ravioli & Shrimp

vodka tomato sauce 31.

## Fish & Chips

tartar sauce - malt vinegar - lemon 22.

## Lobster Tails

(3) South African cold water broiled - butter - lemon 48.

## Maryland Style Crab Cakes

lump crab meat 37.

## Scallops

broiled or fried 35.

## Sno Crab Legs 1.5 lb.

steamed 45.

## Old Bay Steamer Pot

sno crab - shrimp - clams - mussels - potatoes - corn - sausage - Old Bay - beer - thyme 42.

## Stuffed Flounder

crab meat 31.

## Broiled Seafood Combination

shrimp - scrod - scallops - crab cake - stuffed clam - steamed clams 36. add a lobster tail 15.

## Fried Seafood Combination

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

## NY Strip Steak

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

## 9oz. Strip Steak & Stuffed Shrimp 33.

## 9oz. Strip Steak & Lobster Tails

South African cold water tails 48.

## Firecracker Chicken

Cajun spices - cream - linguine - garlic bread 27.

## Grilled Chicken Breast

broccoli - teriyaki - blackened - grilled 24.

## Chicken Fingers in a basket 18.

## Chicken Francaise 27.

## Penne Pasta

vodka tomato sauce 20.

# FRESH CATCHES

## SALMON 31.

SCROD 25. (cannot be grilled)

FLOUNDER 30. (cannot be grilled)

FRIED - BROILED - GRILLED - BLACKENED  
TOPPED WITH KEY LIME BUTTER OR LEMON HERB BUTTER  
OR FRANCAISE STYLE

## GRILLED OR BLACKENED TUNA

FRESH SALSA 35.

## CEDAR PLANKED SALMON

MAPLE BOURBON GLAZE 33.

# 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.

# SALADS

## Iceberg Wedge

homemade bleu cheese dressing - bacon crumbles - cherry tomatoes - red onions 11.

## Buffalo Salad

fried chicken - lettuce mix - tomatoes - red onion - celery - crumbled bleu cheese 18.  
substitute shrimp or calamari for an additional 6.

## Caesar Salad

Grilled or blackened chicken 18.  
substitute shrimp or calamari for an additional 6.

# SIDES

## French Fries 5.

## Sweet Potato Fries 6.

## Side House Salad 5.

## Broccoli 5.

## Corn on the Cob 4.

## Onion Rings 5.

## Substitute Sweet Potato Fries 1.5

## Baked Potato 2.5

## Side Caesar salad 7.

# KID'S MENU 10.

## 12 & UNDER

## Hamburger

## Chicken Fingers

## Fried or Broiled Shrimp

## Spaghetti butter or sauce

## Grilled Chicken Breast

## Grilled Cheese

## Hot Dog

We do not use peanut oil.

Menu is subject to change based on availability.  
Thank you for your continued support. Stay well.

thecrabsclawinn.com

732- 793 - 4447