Oysters on the Half Shell (6) • \$14.50 (12) • \$26 (5)

Jumbo Shrimp Cocktail • \$14 @
Served with Lemon and Cocktail Saud

Cocktail Crab Claws • \$13

Steamed Little Neck Clams (15) • \$14 (30) • \$26 @

Extra Large Old Bay Steamed Shrimp 1/2lb • \$15 1lb • \$28 © Served with Lemon and Cocktail Sauce.

Ceviche of the Day • Market Price 
Tortilla Chips

Raw Bar Sampler • \$18.50 ②
3 oysters on the half, 3 little neck clams on the half & 2 shrimp cocktail;

#### **HOUSE MADE SOUPS & SALADS**

Soups Cup • \$7.50 Bowl • \$9.50
New England Clam Chowder, Creamy Crab & Corn Chowder,

Classic Caesar Salad • \$14.50

Key West Cobb • \$23 @ Chopped Romaine, Bacon, Cheddar Jack Cheese, ber, Hard Boiled Egg, Guacamole & Balsamic Dressing

Tomato, Cucumber, many Jones Salad • \$24 ©

Lemon Herb Mediterranean Salad • \$24 ©

Changed Romaine, Cucumer, Tomato, Red Onion, Avocado, Kalamata Olives, Feta Che Vinaigrette (without Salmon - \$16)

Jersey Peach Burrata • \$18

Two Mile Wedge • \$16.50 lceberg Lettuce, Blue Cheese Crumbles, Chopped Bacon, Cherry Tomatoes, Frizzled Onions and Blue Cheese Dressing

Southwest Chicken Chop • \$22@ Grilled Chicken, Chopped Romaine, Diced Toma Grilled Chicken, Chopped Romaine, Diced Tomaotes, Red Onion Black Bean and Corn Salsa, Guacamole & Cheddar Jack Cheese Served with Crunchy Tortilla Strips & Chipotle Sour Cream Dres

Add to Any Salad:
Grilled Chicken \$8 Grilled Shrimp \$9 Broiled Salmon \$12
Blackened Mahi Mahi \$12 Jumbo Lump Crab Cake \$14

### **CLASSIC SEAFARING STARTERS**

Clams Casino • \$14 Chopped Clams in a Classic Casino Stuffing with Smoked Bacon

Crab Cake Appetizer • \$17

Fried Clam Strips • \$14.50

Bacon Wrapped Scallops • Market Price @

Crab House Oysters Rock • \$16.50

Fried Crab Balls • \$16

G = Gluten Free

# THE CRAB HOUSE



**CRABS** 

WE CATCH 'EM, WE STEAM 'EM, & YOU EAT 'EM!

TRY OUR LOCALLY CAUGHT **ALL - YOU - CAN - EAT BLUE CLAW CRABS!** 

(WHEN AVAILABLE) • MARKET PRICE

Medium Sized Blue Claws Served with (1) order of fries, (1) ear of corn and 2 oz of melted butter. Kids ages 7-11 Half Price; One child 6 and under is free with adult order (no additional corn or fries)

# **MARYLAND STYLE BLUE CLAW CRABS**

#1's (LARGE MALES) 1/2 DZ OR DOZEN • MARKET PRICE

n depends on seasonal availability. All crabs are steamed live in ith one order of butter. Cleaned crabs available upon request



GARLIC CRABS



LOCAL LOBSTER @



SNOW CRAB CLUSTERS . DUNGENESS CRAB .





ALASKAN KING CRAB @

SWEET JERSEY CORN ON THE COB \$4 (STEAMED IN HUSK) IN SEASON

# **CRABATIZERS**

Cape May Conch Fritters • \$16

Fried Calamari • \$16.50

Tuna Poke Nachos • \$18 Sushi grade Tuna, Crispy Wasabi Cream; Soy & Gin

Crabby Tots • \$17.50 Crisov Tater Tots, Garlic Butter, Fresh Crabmeat

Crab Attack Fries • \$17 Old Bay Fries, Lump Crab, Cheddar Jack Cheese, Bacon, Sour Cream & Chives

Firecracker Popcorn Shrimp • \$14.50 Tossed in a Sweet Chili Volcano Sauce

Fried Pickle Chips • \$13

Crab Cake Eggroll • \$17

Crab Quesadilla • \$17 Jumbo Flour Tortilla, Lump Crabmeat, Cheddar & Jack Cheeses and Old Bay; Salsa and Sour Cream

Chicken Quesadilla • \$14 Jumbo Flour Tortilla, Grilled Chicken, Cheddar & Jack Cheeses, Salsa and Sour Cream

Crab House Skins • \$15 O Lump Crabmeat & Shrimp, Bacon, Melted Cheese & Sour Cream

Crispy Potato Skins • \$13 @ Bacon, Cheese & Sour Cream

Crabby Pretzel • \$18 Braided Soft Pretzel, Creamy Crab Dip, Melted Cheddar Jack Cheeses & Old Bay

Sloppy Porky Rings • \$16 Rattered Onion Rings Topped with Crab House Pulled Pork &

Wings • \$14 Chesapeake Style or Buffalo; Blue Cheese & Celery

**Buffalo Chicken Tenders • \$12**Blue Cheese Mozzarella Sticks • \$11.50

Crabby Deviled Eggs • \$14 © Lump Crabmeat and Old Bay

Smoked Fish Dip • \$13 Fresh Caught & Smoked in House; Crackers & Pickled Jalapenos

Mac-n-Cheese Fire Balls • \$13.50
Fried Mac & Cheese Bites, Volcano Dipping Sauce

Frisbee Fries • \$10 Crab Spiced Fries with a Cheesy Dipping Sauce & Served on a Crab House Souvenir Frisbee

Hush Puppy Basket • \$10.50 Mango Honey Butter



# **BASKETS**

Served with Fries & Slaw

Fried Cape May Black Sea Bass • \$23

Jumbo Fried Shrimp • \$24

Popcorn Shrimp • \$21

Fried Flounder • \$24 Chicken Tenders • \$17

Coconut Shrimp • \$24 BBQ Ribs • \$27

Captain's Basket • \$30 Fried Seabass, Fried Shrimp & Fried Stuffed Clam -No Substitutions Please

# **CRAB HOUSE BOWLS**

# Poke Bowl

NO SUBSTITUTIONS

Coconut Rice, Seaweed Salad, Mango, Avocado, Carrots, Cucumbers, Radishes, Red Onion, Edamame, Sesame Seeds, Wasabi Mayo, Soy Glaze and Mango Sriracha Mayo

**Choose a Protein:** Tuna Poke \$25 Lump Crab \$26 Chilled Shrimp \$24

Coconut Shrimp Bowl • \$25 Coconut Shrimp, Coconut Rice, Guacamole, Edemame, Carrots, Mango Salsa, Wonton Crisps and Herb Crema

Crispy Thai Chicken Bowl • \$23

Sweet Chili Tossed Fried Chicken Tenders, Spanish Rice, Guacamole, Cheddar Jacl Cheese, Fresh Salsa, Black Bean and Corn Salad, Wonton Crisps and Herb Crema

Filet Tip Bowl • \$28 Seared Filet Tips, Spanish Rice, Guacamole, Cheddar Jack Cheese, Black Bean and Corn Salad, Fresh Salsa, Wonton Crisps and Herb Crema

3% Surcharge will be added to all credit card transactions. Consuming raw or undercooked foods may increase your risk for foodbourne lilness. 20% gratuity may be added to parties of 6 or more. No split checks. Prices subject to change













# **ENTREES**

Crab House Crab Cakes (1) • \$26 (2) •\$38

Grilled Fish of the Day • Market Price 

Lightly Plackaged and Driggled with Valence

The Landing Seafood Boil • \$46 @

Seafood Au Gratin • \$34 Two Mile Stuffed Chicken • \$28

Shrimp Oreganato • \$28

**SANDWICHES** 

Served with Lettuce, Tomato, Chips & Pickle Add Fries \$4 Gluten Free Bun Add \$1.50

Crab House Crab Cake • \$23
Broiled or Fried: Cocktail or Tartar

Shrimp BLT • \$18 Panko Crusted Shrimp Cake, Herb Mayo, Bacon

Fried Seabass Sandwich • \$19 Panko Fried Seabass, Pepper Jack Cheese, Fried Dill Pickles, Tartar Sauce

BBQ Pulled Pork • \$16 Crispy Frizzled Onions

Blackened Mahi Mahi • \$20 Lightly Blackened, Volcano Sauce

Cali Chicken Sandwich • \$17 Lightly Blackened, Sharp Cheddar, Juacamole, Bacon, Honey Mustard Aioli

**Grilled Tuna Sandwich • \$20** 8oz Yellowfin Tuna, Wasabi Drizzle; Served Medium

Atlantic Salmon • \$29 @
Broiled: Lemon Butter Sauce

Broiled Seafood Combo • \$42
Shrimp, Scallops, Fish, Crab Cake and Stuffed Clam Broiled Stuffed Flounder • \$36 @

Classic Surf & Turf • \$56 @ 8 oz. Filet Mignon topped with Herb Compo Butter paired with a Broiled 4 oz Lobster Torawn Butter and Lemon

Crab Stuffed Lobster Tail (1) • \$36 (2) • \$65

# **BURGERS**

Served with Lettuce, Tomato, Chips & Pickle Add Fries \$4 Gluten Free Bun Add \$1.50

Charbroiled Cheeseburger • \$17 American or Cheddar Cheese Add Bacon \$2.50

Crab House Burger • \$22
Cheddar Burger topped with a Game Day Burger • \$18
PepperJack Cheese, Fried Pickles,

rJack Cheese, Fried Burger BOMB Sauce 'Shroom Burger • \$19

Black Bean Burger • \$17 \*Vegan – Fresh Pico de Gallo & Guacamole served with a Gluten Free Bun

# **TACOS**

Flour Tortillas Topped with Summer Slaw Chilled Mango Salsa and Volcano Sauce -Served with a side of Spanish Rice Gluten Free Tortillas Add \$1

(2) Tacos • \$17 (3) Tacos • \$22

Fried Fish Blackened Mahi Mahi **Grilled Shrimp Pulled Pork** 

**Coconut Shrimp** 

Served on a Crab House Frisbee for Minnows 12 + Under Includes Kids Dessert • \$12.50

Chicken Fingers & Fries Popcorn Shrimp & Fries **Hotdog & Fries** Cheeseburger & Fries Cheese Quesadilla Fried Fish & Fries

Gluten Free Chicken Tenders of Gluten Free Pasta - Add \$1.50

Kids Shark Attack • \$8 Lemon Lime Soda with a Grenadine Filled Souvenir Shark and Swedish Fish

# SIDES

French Fries • \$7.50 Old Bay Fries • \$8 Cheese Fries • \$9 Onion Rings • \$9 Baked Potato • \$5 Corn on the Cob • \$4 Vegetable of the Day • \$4 Coleslaw • \$5 Corn Bread Basket • \$7

Coconut Rice • \$5 Side Salad • \$5 Cucumber Salad • \$5 Cheese Sauce • \$3 Melted Butter • \$3 Garlic Butter • \$4 Bread Basket • \$5

5/2025





Spanish Rice • \$5



**Bowtie Pasta with Butter or Marinara**