

RAW BAR

- Clams on the Half Shell (6) \$10 • (12) \$19**
lemon & cocktail, on ice
- Oysters on the Half Shell (6) \$12 • (12) \$23**
local Delaware Bays; lemon & cocktail, on ice
- Jumbo Shrimp Cocktail • \$10**
lemon & cocktail, on ice
- Raw Bar Sampler • \$15**
3 clams, 3 oysters, 2 shrimp, 3 cocktail crab claws; lemon & cocktail, on ice
- Chilled Alaskan King Crab Splits • Market Price**
melted butter, on ice
- Steamed Little Neck Clams (15) \$12 • (30) \$22**
hot butter & lemon
- Extra Large Old Bay Steamed Shrimp**
1/2 lb. - \$12 1 lb. - \$22
lemon & cocktail
- 1 lb. Steamed Mussels • \$11**
white wine & garlic butter broth
- Ceviche of the Day • \$12**
tortilla chips
- Steamed Cape May Scallops • (1/2 lb.) Market Price**
dusted in Old Bay; hot butter & lemon

HOUSE-MADE SOUPS & SALADS

- Soups • Cup \$5.5 Bowl \$7.5**
New England Clam Chowder, Creamy Crab & Corn Chowder,
She Crab Bisque or Soup du Jour
- Classic Caesar Salad • \$10**
crisp romaine, parmesan cheese, caesar dressing & house-made garlic croutons
- Roasted Beet & Goat Cheese Salad • \$13**
red & gold beets, goat cheese, pickled red onion, candied walnuts,
mixed greens & pomegranate vinaigrette
- Key West Cobb • \$16**
grilled shrimp, chopped romaine, bacon, cheddar jack cheese, tomato,
cucumber, hard boiled egg, avocado & balsamic dressing
- Southwest Chicken Chop • \$16**
grilled chicken, chopped romaine, diced tomatoes, red onion,
black bean & corn salsa, avocado & cheddar-jack cheese served with
crunchy tortilla chips & chipotle sour cream dressing
- Crab & Roasted Summer Vegetable Salad • \$16**
lump crabmeat, roasted red pepper-tomato-onion medley,
goat cheese & balsamic reduction over arugula
- 2 Mile Wedge Salad • \$12**
whole baby romaine, smoked bacon, egg, cherry tomatoes,
gorgonzola & blue cheese vinaigrette
- Jersey Peach Burrata • \$15**
grilled peaches, baby arugula, burrata cheese,
candied walnuts, dried cranberries, grilled sour dough, peach vinaigrette
- ADD TO ANY SALAD**
grilled chicken - \$5 grilled shrimp - \$6 broiled salmon - \$10
blackened mahi - \$9 broiled jumbo lump crab cake - \$10

CLASSIC SEAFARING STARTERS

- Clams Casino • \$10**
chopped clams in a classic casino stuffing with smoked bacon
- Crab Cake Appetizer • \$12**
broiled or fried with volcano sauce
- Bacon-Wrapped Shrimp • \$11**
stuffed with horseradish; blackberry dipping sauce
- Baked Crab & Spinach Dip • \$12**
creamy crab & sauteed spinach, tortilla chips
- Bacon-Wrapped Cape May Scallops • Market Price**
horseradish cream sauce



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, an Ear of Corn, & 2 oz. Melted Butter
Kids 7-11 Half Price; one child 6 & under is free
with adult order (no additional corn or fries)

MARYLAND STYLE BLUE CLAW CRABS

#1's (Large Males) 1/2 Dz. or Dz. • Market Price
Jumbo (Extra Large Males) 1/2 Dz. or Dz. • Market Price
crab selection depends on seasonal availability

All crabs are steamed live in our house crab spice & served with one order of butter
- cleaned crabs available upon request add \$5 per dz.



GARLIC CRABS

(3) (6) or (12)

Market Price

cleaned blue claws in our garlic
butter sauce, w/ roll for dipping

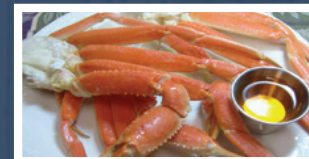


LOCAL LOBSTER

1 1/2 lb. or 2 lb. Market Price

with melted butter, lemon,
corn on the cob & coleslaw

(smaller and/or larger lobsters may be available upon request)



SNOW CRAB CLUSTERS DUNGENESS CRAB ALASKAN KING CRAB

\$38

1 1/2 lbs (3 clusters)*

\$45

1 1/2 lbs (2 clusters)*

Market Price

1 1/2 lbs (3-4 pcs.)*

*Served with melted butter, lemon, corn on the cob & fries

Sweet Jersey Corn on the Cob \$3 (Steamed in Husk) in Season

Corn is steamed in the husk. If there is a problem with your ear, please let your server know!
Please no sharing on the all-you-can eat crab special. Guests sharing crabs will be charged the full price.
All crabs are served with 2 oz. of melted butter. Additional butter is available for purchase.

CRABATIZERS

- Cape May Conch Fritters • \$11**
mango salsa & volcano sauce
- Fried Calamari • \$12**
sweet chili dipping sauce
- Fried Crab Balls • \$11**
mustard cream & cucumber salad
- Tuna Poke Nachos • \$14**
sushi grade tuna, crispy wontons, avocado, wasabi cream;
soy & ginger reduction
- Crab Attack Fries • \$12**
Old Bay fries, lump crab, cheddar-jack cheese, bacon,
sour cream & chives
- Thai Buffalo Popcorn Shrimp • \$11**
panko-fried & tossed in a Thai sweet & spicy Buffalo sauce;
blue cheese & celery
- Seared Ahi Tuna \$12**
chilled tuna sliced & served rare,
chilled sesame noodles, seaweed salad & wasabi mayo
- Fried Clam Strips • \$11**
tartar sauce & cucumber salad
- Crabby Avocado Toast • \$12**
house-made guacamole, fresh crabmeat, grilled sourdough
- Crab Quesadilla • \$12**
jumbo flour tortilla, lump crabmeat, cheddar & jack cheeses & Old Bay;
salsa & sour cream
- Chicken Quesadilla • \$10**
jumbo flour tortilla, grilled chicken,
cheddar & jack cheeses; salsa & sour cream
- Shrimp Scampi Pizza • \$13**
rustic flatbread, scampi sauce,
seared shrimp & mozzarella cheese
- Crab House Skins • \$11**
lump crabmeat & shrimp, bacon,
melted cheese & sour cream
- Crispy Potato Skins • \$8**
bacon, cheese & sour cream
- Crabby Pretzel • \$12**
braided soft pretzel, creamy crab dip,
melted cheddar-jack cheeses & Old Bay
- Wings • \$11**
Chesapeake-style or Buffalo; blue cheese & celery
- Pulled Pork Mac • \$12**
BBQ pulled pork, white cheddar mac-n-cheese, crispy onion straws
- Buffalo Chicken Tenders • \$9**
blue cheese & celery
- Mozzarella Sticks • \$8**
house-made marinara
- Crabby Deviled Eggs • \$10**
lump crabmeat & Old Bay
- Smoked Black Sea Bass Dip • \$9**
fresh caught & smoked in house; tortilla chips
- Mac-n-Cheese Fire Balls • \$9**
fried mac & cheese bites,
volcano & horseradish dipping sauce
- Frisbee Fries • \$8**
crab-spiced fries with a cheesy dipping sauce &
served on a Crab House souvenir frisbee
- Hush Puppy Basket • \$8**
mango honey butter
- Fried Pickle Straws • \$10**
BOMB sauce



BASKETS

Served with Fries & Slaw

- Fried Clam Strips • \$16
- Fried Cape May Black Sea Bass • \$20
- Jumbo Fried Shrimp • \$18
- Popcorn Shrimp • \$14
- Beer Battered Atlantic Cod • \$18
- Fried Cape May Scallops • Market Price
- Chicken Tenders • \$14
- Coconut Shrimp • \$20
- BBQ Ribs & Cornbread • \$22

SIDES

- | | |
|--------------------------------------|-------------------------------|
| French Fries \$5 | Spanish Rice \$3 |
| Old Bay Fries \$5.5 | Side Salad \$4 |
| Cheese Fries \$6 | Cucumber Salad \$3 |
| Baked Potato \$3 | Cheese Sauce \$2.5 |
| Corn Bread Basket \$5
(4 squares) | Chips & Salsa \$5 |
| Corn on the Cob \$3 | Guacamole \$3 |
| Vegetable
of the Day \$3 | Melted Butter \$1.5 |
| Coleslaw \$3 | Garlic Butter \$2 |
| Onion Ring Basket \$8 | Dinner Roll \$3
Basket (4) |

ENTREES

Served with House Salad, Roll & Butter, Vegetable of the Day and Choice of Potato

- | | |
|--|--|
| Cape May Clam Bake • \$46
shrimp, clams, mussels, blue claw crabs, 1 ¼ lb. lobster,
corn on the cob & baby potatoes
(served complete) | Jumbo Stuffed Shrimp • \$26
classic crab imperial stuffing |
| Crab House Crab Cakes (2) • \$29
broiled or fried; cocktail or tartar | Atlantic Salmon • \$25
broiled; lemon butter sauce
or choose crabmeat hollandaise • \$32 |
| Grilled Fish of the Day • \$26
lightly blackened & drizzled with volcano sauce;
topped with mango salsa | Broiled Seafood Combo • \$32
shrimp, scallops, fish, crab cake & stuffed clam |
| Louisiana Shrimp Boil • \$24
½ lb extra large shrimp, chorizo sausage, corn on the cob & baby
potatoes steamed in a Cajun shrimp broth
(served complete) | Broiled Stuffed Flounder • \$27
local flounder wrapped around crab imperial
in a lemon butter sauce |
| Seafood Au Gratin • \$28
baked casserole of creamy crab, scallops & shrimp | Shrimp Scampi • \$25
jumbo shrimp, scampi sauce, linguini |
| Tropical Chop • \$24
grilled shrimp & pineapple skewer atop
a Hawaiian BBQ glazed pork chop | Crab Pot • \$46
1 snow crab cluster, 1 king crab leg, 1 dungeness cluster,
2 cleaned blue claw crabs, corn on the cob &
baby potatoes in garlic butter (served complete) |
| 2 Mile Stuffed Chicken • \$26
filled with prosciutto, pesto & smoked mozzarella,
panko fried; lemon butter sauce & pesto cream | Grilled Filet Mignon • \$32
8 oz. filet mignon; house-made steak sauce |
| Ribs & Crab Cake Combo • \$26
baby back ribs paired with a broiled crab cake | Classic Surf & Turf • \$45
8 oz. filet mignon paired with a cold water lobster tail;
steak sauce, drawn butter & lemon |
| | Broiled Lobster Tail Duo • \$42
2 cold water tails; drawn butter & lemon |

SANDWICHES

Served with Lettuce & Tomato, Chips, Pickle & Slaw. Add Fries \$3

- Crab House Crab Cake • \$16**
broiled or fried; cocktail or tartar
- Fried Grouper Sandwich • \$16**
panko-fried grouper, pepper jack cheese,
fried dill pickles, tartar sauce
- Fried Flounder • \$12**
cocktail or tartar
- BBQ Pulled Pork • \$11**
crispy onion straws
- Blackened Mahi Mahi • \$14**
lightly blackened; volcano sauce
- Grilled Tuna Sandwich • \$15**
served medium rare; wasabi mayo
- Chicken Ranch BLT Sandwich • \$12**
fried chicken, cheddar cheese, ranch dressing & smoked bacon
- Grilled Chicken Pretzel • \$14**
lightly blackened chicken, sharp cheddar,
avocado & bacon on a fresh pretzel roll; honey mustard aioli

BURGER BOARD

Served with Lettuce & Tomato, Chips, Pickle & Slaw. Add Fries \$3

- Charbroiled Cheeseburger • \$12**
American or cheddar • add bacon \$2
- Crab House Burger • \$16**
cheddar burger topped with a 2.5 oz broiled crab cake
- Hawaiian Burger • \$15**
grilled pineapple, bacon, bbq sauce & cheddar cheese
- Black & Blue Burger • \$15**
lightly blackened & topped with
crumbled gorgonzola cheese & bacon
- Cowboy Burger • \$15**
cheddar burger topped with BBQ pulled pork
& crispy onion straws
- Game Day Burger • \$15**
pepper-jack cheese, fried pickles
& burger BOMB sauce
- Beyond Burger • \$14**
grilled pineapple & teriyaki glaze;
served w/ vegan summer slaw,
gluten friendly roll

TACO BOARD

warm tortillas topped with summer slaw,
chilled mango salsa & volcano sauce.
served with a side of Spanish rice

- Fried Fish • (2) \$14 (3) \$18
- Blackened Mahi Mahi • (2) \$14 (3) \$18
- Grilled Shrimp • (2) \$14 (3) \$18
- Cape May Scallops • (2) \$18 (3) \$22
- Crab Cake • (2) \$16 (3) \$20
- Pulled Pork • (2) \$13 (3) \$17
- Garden Vegetable • (2) \$13 (3) \$17
- Sweet Chili Fried Shrimp • (2) \$14 (3) \$18

KIDS

Served on a Crab House Frisbee For Minnows 12 & Under.
Includes Kid's Dessert. \$11



- Chicken Fingers & Fries
- Popcorn Shrimp & Fries
- Hot Dog & Fries
- Cheeseburger & Fries
- Cheese Quesadilla
- Fried Flounder & Fries
- Bow Tie Pasta with Butter or Marinara

- Kid's Shark Attack
lemon lime soda with a grenadine
filled souvenir shark & Swedish fish \$7

HOUSE MADE DESSERTS \$7

- 2 Mile Chocolate Mousse
- Caramel Bread Pudding
- Seasonal Cheesecake
- Key Lime Pie
- Brownie Dream \$10

a huge double fudge brownie, vanilla ice cream,
whipped cream & chocolate sauce; serves two