

## RAW BAR

Clams on the Half Shell (6) \$9 • (12) \$17  
lemon & cocktail, on ice

Oysters on the Half Shell (6) \$11 • (12) \$21  
local Delaware Bays; lemon & cocktail, on ice

Jumbo Shrimp Cocktail • \$10  
lemon & cocktail

Steamed Little Neck Clams (15) \$11 • (30) \$20  
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

Steamed Clams & Chorizo Sausage • \$13  
white wine & garlic butter broth

Raw Bar Sampler • \$15

3 clams, 3 oysters, 2 shrimp, 3 cocktail crab claws; lemon & cocktail, on ice

Ceviche of the Day • \$12  
tri-colored 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 Bowl \$7

New England Clam Chowder, Creamy Crab & Corn Chowder or Soup du Jour

Classic Caesar Salad • \$10

crisp romaine, parmesan cheese, caesar dressing & house-made garlic croutons

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 over  
crunchy tortilla chips with a chipotle sour cream dressing

Crab & Roasted Summer Vegetable Salad • \$16

jumbo lump crabmeat, roasted red pepper-tomato-onion medley,  
goat cheese & balsamic reduction over arugula

Salmon Poke Salad • \$14

soy & ginger-marinated salmon, quinoa & kale, cucumber, tomato, avocado &  
spicy Japanese cream sauce

2 Mile Wedge Salad • \$11

whole baby romaine, smoked bacon, egg, cherry tomatoes,  
gorgonzola & blue cheese vinaigrette

Seasonal Burrata Salad • Market Price

ADD TO ANY SALAD

grilled chicken - \$5 grilled shrimp - \$6 broiled salmon - \$8  
blackened fish of the day - \$7 broiled jumbo lump crab cake - \$10

## CLASSIC SEAFARING STARTERS

Clams Casino • \$10

chopped clams topped with classic casino stuffing & smoked bacon

Rockin' Oysters Rockefeller • \$12

garlic spinach, hollandaise sauce, crumbled bacon & toasted bread crumbs

Baked Crab, Spinach & Artichoke Dip • \$12  
tri-colored tortilla chips

Crab Cake Appetizer • \$12  
broiled or fried with volcano sauce

Crab & Sausage-Stuffed Mushrooms • \$12  
classic preparation

Bacon-Wrapped Cape May Scallops • Market Price  
horseradish cream sauce



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 Basket 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

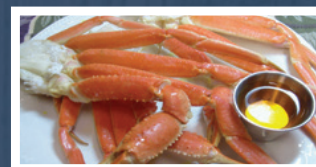


### LOCAL LOBSTER

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)

\$52

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

All 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.

Snow, Dungeness & Alaskan 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 • \$11

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 Shrimp • \$11

panko-fried & tossed in a Thai sweet & spicy Buffalo sauce; blue cheese & celery

Asian Fish Bites • \$10

beer-battered cod fish bites, teriyaki glaze, toasted sesame seeds

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

Crab House Skins • \$11

lump crabmeat & shrimp, bacon, melted cheese & sour cream

Crispy Potato Skins • \$8

bacon, cheese & sour cream

Crabby Pretzel • \$11

braided soft pretzel, creamy crab dip, melted cheddar-jack cheeses & Old Bay

Wings • \$11

Chesapeake-style or Buffalo; blue cheese & celery

Mexican Street Fries • \$12

(fun play on street corn) seasoned fries loaded with ground chorizo, fire roasted corn,  
cotija & white cheddar cheese, cilantro pesto & sriracha sour cream

Buffalo Chicken Tenders • \$8.5

blue cheese & celery

Mozzarella Sticks • \$8

house-made marinara

Crabby Deviled Eggs • \$10

lump crabmeat & Old Bay

Smoked Fish Dip • \$10

house-smoked fish of the day, assorted crackers & veggies

Pulled Pork Sliders • \$11

crispy onion straws

Mac-n-Cheese Fire Balls • \$8

fried mac & cheese bites, volcano & horseradish dipping sauce

Frisbee Fries • \$7.5

crab-spiced fries with a cheesy dipping sauce &  
served on a Crab House souvenir frisbee

Chips & Salsa • \$5

add house-made guacamole \$3

Crispy Onion Ring Basket • \$8

beer-battered; volcano dipping sauce

Fried Pickle Straws • \$9

BOMB sauce





## BASKETS

Served with Fries & Slaw

Fried Clam Strips • \$16

Fried Flounder • \$16

Jumbo Fried Shrimp • \$17

Soft Shell Crabs • Market Price  
(available in season only)

we shed our own soft crabs, fried golden

Popcorn Shrimp • \$14

Fish & Chips • \$18

beer-battered Atlantic cod

Fried Cape May Scallops • Market Price

Chicken Tenders • \$14

Coconut Shrimp \$18

Fried Local Oysters \$20

## SIDES

French Fries \$5

Old Bay Fries \$5.5

Cheese Fries \$6

Baked Potato \$3

Corn Bread Basket (4 squares) \$5

Corn on the Cob \$3

Vegetable of the Day \$3

Coleslaw \$3

Spanish Rice \$3

Side Salad \$4

Cucumber Salad \$3

Cheese Sauce \$2.5

Guacamole \$3

Melted Butter \$1.5

Garlic Butter \$2

## ENTREES

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

**Cape May Clam Bake • \$45**

shrimp, clams, mussels, blue claw crabs, 1 ¼ lb. lobster,  
corn on the cob & baby potatoes,  
served in a garlic butter broth (served complete)

**Crab House Crab Cakes (2) • \$28**

broiled or fried; cocktail or tartar

**Grilled Fish of the Day • \$26**

lightly blackened & drizzled with volcano sauce;  
topped with mango salsa

**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)

**Seafood Au Gratin • \$28**

baked casserole of creamy crab, scallops & shrimp

**Grilled Tennessee Pork Chop • \$22**

boneless chop, maple bourbon glaze, peach chutney

**Chesapeake Chicken • \$24**

grilled chicken breast topped with crab imperial  
& a lemon-butter sauce

**Ribs & Crab Cake Combo • \$25**

baby back ribs paired with a broiled crab cake

**Crabby Strip Steak • \$34**

12 oz. strip steak, lump crab, Old Bay cream sauce

**Jumbo Stuffed Shrimp • \$26**

classic crab imperial stuffing

**Atlantic Salmon • \$24**

broiled; lemon-dill butter

**Broiled Seafood Combo • \$30**

shrimp, scallops, fish, crab cake & stuffed clam

**Broiled Stuffed Flounder • \$27**

local flounder wrapped around crab imperial  
in a lemon butter sauce

**2 Mile Crab Imperial • \$27**

baked creamy crab

**Crab Pot • \$45**

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)

**Grilled Filet Mignon • \$32**

8 oz. filet mignon; house-made steak sauce

**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 \$2.5

**Crab House Crab Cake • \$16**

broiled or fried; cocktail or tartar

**Local Softshell Crab • Market Price**

fried golden; cocktail or tartar (in season)

**Fried Flounder • \$12**

cocktail or tartar

**Blackened Mahi Mahi • \$14**

lightly blackened; volcano sauce

**Grilled Tuna Sandwich • \$15**

served medium rare, wasabi mayo

**Chicken Ranch BLT Sandwich • \$12**

fried chicken tenders, 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

**Grilled Chicken Caprese • \$13**

tomato, fresh mozzarella & pesto olive oil; balsamic glaze

## BURGER BOARD

Served with Lettuce & Tomato, Chips, Pickle & Slaw. Add Fries \$2.5

**Charbroiled Cheeseburger • \$12**

American or cheddar • add bacon \$1.5

**Crab House Burger • \$16**

cheddar burger topped with a 2.5 oz broiled crab cake

**Hawaiian Burger • \$14**

grilled pineapple, bacon, bbq sauce & cheddar cheese

**Black & Blue Burger • \$14**

lightly blackened & topped with  
crumbled gorgonzola cheese & bacon

**Cowboy Burger • \$15**

cheddar burger topped with BBQ pulled pork  
& crispy onion straws

**“Bubba” Burger • \$16**

cheddar burger topped with popcorn shrimp & volcano sauce

**Game Day Burger • \$15**

pepper-jack cheese, fried pickles & burger BOMB sauce

**Beyond Burger • \$14**

vegan, gluten friendly; grilled pineapple & teriyaki glaze,  
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) \$13 (3) \$17

Blackened Mahi Mahi • (2) \$13 (3) \$17

Grilled Shrimp • (2) \$14 (3) \$18

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

## BBQ BASKETS

Served with Fries, Slaw & Cornbread

BBQ Ribs • \$22

1/2 BBQ Chicken • \$20

BBQ Pulled Pork • \$16

BBQ Beef Brisket • \$18

## KIDS

Served on a Crab House Frisbee For Minnows 12 & Under.  
Includes Kid's Dessert. \$10



• Chicken Fingers & Fries

• Popcorn Shrimp & Fries

• Hot Dog & Fries

• Cheeseburger & Fries

• Cheese Quesadilla

• Fish & Chip Bites & Fries

• Bow Tie Pasta with Butter or Marinara

• Kid's Shark Attack

lemon lime soda with a grenadine  
filled souvenir shark & Swedish fish \$7

## DESSERTS

Chocolate Mud Pie • Seasonal Cheesecake

Key Lime Pie • Mocha Banana Cake

Mint Chocolate Chip or

Cookies & Cream Ice Cream Truffle