

CRAB SHELL

Wines

WHITE WINES	GL	BOT
Pinot Grigio	9	
Chardonnay	9	
Pinot Grigio, Stellina di Notte, Italy	10	25
Pinot Grigio, Santa Margherita, Italy		48
Sauvignon Blanc, Matua, NZ	10	24
Chardonnay, Chateau Ste Michelle, WA		24
Chardonnay, Kendall - Jackson, CA	11	32
Chardonnay, Macon - Lugny, FR	11	32
ROSÉ		
White Zinfandel, Beringer, CA	9	16
Whispering Angel Rose, France		45
Notorious Pink, France	11	32
RED WINES		
Merlot	9	
Cabernet Sauvignon	9	
Pinot Noir, Matua, NZ	10	24
Merlot, Chateau St Jean, CA		28
Malbec, Gouguenheim, Argentina	10	22
Cabernet Sauvignon H3, Columbia Crest, WA	10	28
Cabernet Sauvignon, Liberty School, CA		29
Cabernet Sauvignon, Rutherford Ranch, CA		39
SPARKLING WINES		
Korbel Brut, CA	11	32
Moet & Chandon Brut Imperial, France		85
Prosecco, Zonin, Italy	11	

Draft

BEER

Bottle

Yuengling	6	Budweiser	6
Black & Tan	8	Coors Light	6
Guinness Stout	8	Bud Light	6
Stella Artois	8	Michelob Ultra	6
Corona Light	7	Corona	7
Seasonal Brew	8	Heineken	7
Lagunitas IPA	8	Sam Adams	7
Blue Moon Belgian White	8	Two Roads Lil Heaven	7
Two Roads Road 2 Ruin Double IPA ...	8		

WATER

Panna Spring Water Ltr	8
Pellegrino Mineral Water Ltr	8
Pellegrino Mineral Water 8.4oz	4



Appetizers

From The Fryer

New England Clam Chowder	8
Crab Shell Red Clam Chowder	8
New England Crab Chowder	9
Lobster Bisque	12
Top Neck Clams On The Half Shell Each	2.50
Blue Point Oysters On The Half Shell Each	2.75
Chilled Jumbo Shrimp Each	3.25
1/2 Chilled Lobster	MP
Prince Edward Island Mussels	18
natural, marinara, oreganato, or beurre blanc	
Hot Spiced Shrimp	25
½ lb. peel and eat	
BBQ Shrimp	17
skewered 'n grilled	
Baked Stuffed Clams	16
Sautéed Maryland Crab Cake	17
w/pesto cream & roasted red pepper sauce	

Cajun Popcorn Shrimp	16
Maryland Crab Balls	17
w/tartar & cocktail sauce	
Cream Cheese Jalapeño Poppers	13
Mozzarella Fingers	13
Crispy Calamari	15
traditional w/marinara	
Belly Clams	19
Clam Strips	16
Oysters	18
Buffalo Wings	13
Onion Strings	9
full portion	
half portion	6

Salads

Warm Seafood	27
shrimp, scallops, top necks and mussels	
w/warm bacon dressing served over a	
bed of lettuce and spinach	
*Gorgonzola Salad	19
w/chicken	
w/shrimp	23
w/tuna	22

*Spinach Salad	21
fresh spinach with tomato, egg, mushroom, bacon,	
black olives, pecans & smoked gouda cheese	
w/chicken	24
w/shrimp	28
w/swordfish	27
w/salmon	27
Family Style Gorgonzola Salad	
small	13
medium	17
large	21

* Kids *

12 & Under

Beverage & Ice Cream included 15

Mac & Cheese	
Grilled Cheese	w/fries
Pasta Shells	w/marinara or butter

Chicken Fingers	w/BBQ Sauce & fries
Fish 'n Chips	
Cheeseburger	w/fries

* Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. *
Please advise your server of any food allergies

Entrées

Fish

*Grilled Salmon	29
*Grilled Swordfish	30
*Grilled Wild Tuna	30
Above Served: Plain, herb butter, dijonaise,	
béarnaise or florentine	
*Pacific Grouper Francaise	30
Sautéed with butter, white wine, lemon,	
shrimp & capers	
Stuffed Filet of Sole	30
a mixture of shrimp, scallops, and crab meat	
topped with a light lobster sauce	

From The Fryer

Maryland Crab Cakes	34
a delicate mixture of jumbo lump meat served	
w/tartar & cocktail sauce	
Oysters	28
Shrimp	28
Sea Scallops	29
Shrimp & Scallops	29
Belly Clams	30
Clam Strips	25
Fish 'n Chips	25
“Boston” scrod w/traditional malt vinegar	

Maine Lobster Roll	MP
Just lobster (no mayo) w/drawn butter	
Maine Lobster Salad Roll	MP
Lobster Pot Pie	MP
Seafood Au Gratin	30
lobster, shrimp, scallops, and crab meat in	
a cream sauce w/cheddar cheese	
Sautéed Maryland Crab Cakes	34
a delicate mixture of jumbo lump meat served	
w/pesto cream & roasted red pepper sauce	
Baked Stuffed Shrimp w/Béarnaise Sauce	30
five jumbo shrimp w/crab meat stuffing	
Broiled Sea Scallops & Bacon	30
Baked Stuffed Sea Scallops	31
w/seafood stuffing	
Stir Fry Vegetables	22
julienne of vegetables in a light pineapple	
teriyaki sauce over rice	
w/shrimp, scallops & lobster	30
w/chicken	24

*CAB Filet Mignon	39
served w/béarnaise sauce	
*CAB New York Sirloin	35
served w/onion strings	
*CAB New York Steak Sandwich	29
a lighter cut served on garlic bread	
w/onion strings	
*Crab Shell CAB Burger	18
bacon, cheese, lettuce, tomato, &	
red onion	
Chicken Francaise	24
sautéed boneless breast w/butter,	
white wine, lemon & capers	
Chicken Penne	25
grilled chicken and mushrooms tossed	
w/tomato basil cream	
BBQ Baby Back Ribs	28
Seafood Fra Diavolo	29
over fettuccine	
Crab Shells	29
shrimp, scallops, crab meat, and lobster tossed	
w/lobster cream sauce and pasta shells	
Seafood Penne w/ Vodka Sauce	30
shrimp, crab meat, & scallops	
w/prosciutto in a pink vodka sauce	

Fish, meat & chicken entrees served with choice of fries, rice,
baked potato, romano potato or baked sweet potato.

Substitute sweet fries 2
Substitute vegetable 3

Pasta entrées served with garlic bread.
Side of vegetable 7