

Wines

WHITE WINES	GL	... BOT
Pinot Grigio	10	
Chardonnay	10	
Pinot Grigio, Le Rime, Italy	14.....	37
Pinot Grigio, Santa Margherita, Italy		64
Sauvignon Blanc, Matua, NZ	14.....	38
Chardonnay, Chateau Ste Michelle, WA		39
Chardonnay, Kendall - Jackson, CA	14.....	40
Chardonnay, Macon - Lugny, FR	15.....	41
ROSÉ		
Rosé	10	
White Zinfandel, Beringer, CA	11.....	23
Whispering Angel Rose, France		50
Notorious Pink, France	14.....	40
RED WINES		
Merlot	10	
Cabernet Sauvignon	10	
Pinot Noir, Matua, NZ	14.....	38
Malbec, Gouguenheim, Argentina	13.....	34
Cabernet Sauvignon H3, Columbia Crest, WA... ..	14.....	40
Cabernet Sauvignon, Liberty School, CA.....		40
Cabernet Sauvignon, Roth Estate, CA		63
SPARKLING WINES		
Korbel Brut, CA	16.....	44
Moet & Chandon Brut Imperial, France		111
Prosecco, Zonin, Italy.....		15

Beer

DRAFT	
Yuengling	8
Stella Artois	10
Miller Light	8
Lagunitas IPA	9
Blue Moon Belgian White	8
BOTTLES/CAN	
Guinness Stout	8
Budweiser	7/8
Coors Light	7/8
Michelob Ultra	7/8
Modelo	8/9
Corona	8/9
Heineken	8/9
Two Roads Lil Heaven Session IPA.....	8/9
Samuel Adams	8
Sea Hag	8
Athletic Brewing (non-alcoholic).....	7
High Noon.....	11
Sun Cruiser Iced Tea Vodka	11
WATER	
Panna Spring Water Ltr.....	10
Pellegrino Mineral Water Ltr	10
Pellegrino Mineral Water 8.4oz.....	4

Premium Cocktails

3-RUM PUNCH	16
a Crab Shell favorite straight from the West Indies - Bacardi Light Rum, Captain Morgan's Spiced Rum, and Myers's Dark Rum, pineapple juice, orange juice, dash of grenadine.	
MOJITO CLASSIC	16
Bacardi Silver Rum, fresh mint, lime, soda water, agave. Life is good.	
DARK 'N STORMY	16
The sailor's choice - Goslings Rum, Gosling's Ginger Beer and a wedge of lime.	
PALOMA	16
Don Julio Blanco Tequila, grapefruit juice, soda water and a splash of lime juice. No Bad Days!	
MOSCOW MULE	16
Tito's Vodka, lime juice, Gosling's Ginger Beer.	
MEXICAN MULE	16
Patron Silver, lime juice, Gosling's Ginger Beer.	
MIMOSA STOLI O	16
Champagne, a splash of Stoli-O (Stolichnaya Ohranj Vodka) and orange juice to wash away any Sunday blues.	
DOCKSIDE FROZENS	15-20
We've been blending frozen drinks on the dock for over thirty years - and we make them all: Margaritas, Daiquiris, Pina Coladas, Frozen Mudslide, Miami Vice. Go for it. You deserve it!	

CRAB SHELL



Appetizers

New England Clam Chowder	11
Crab Shell Red Clam Chowder	11
New England Crab Chowder	11
Lobster Bisque	14
Top Neck Clams On The Half Shell Each	3.00
Blue Point Oysters On The Half Shell Each	3.25
Chilled Jumbo Shrimp Each	3.75
Chilled Seafood Combo	MP
1/2 chilled lobsters, 3 shrimps, 3 oysters, 3 clams	
Prince Edward Island Mussels	22
natural, marinara, oreganato, beurre blanc, or fra davolo	
Hot Spiced Shrimp	31
1/2 lb. peel and eat	
BBQ Shrimp	20
skewered 'n grilled	
Baked Stuffed Clams	21
Sautéed Maryland Crab Cake	MP
w/pesto cream & roasted red pepper sauce	

<i>From The Fryer</i>	
Cajun Popcorn Shrimp	20
Maryland Crab Balls	MP
w/tartar & cocktail sauce	
Cream Cheese Jalapeño Poppers	17
Mozzarella Fingers	17
Crispy Calamari	19
traditional w/marinara	
Belly Clams	22
Clam Strips	19
Oysters	21
Wings	19
Buffalo, BBQ, Haitian	
Onion Strings	13
full portion	
	half portion 8

Salads

Warm Seafood	35
shrimp, scallops, top necks and mussels w/warm bacon dressing served over a bed of lettuce and spinach	
*Gorgonzola Salad	23
w/chicken	
	w/shrimp 27
	w/tuna 27
	w/salmon 27
	w/swordfish 27


*Spinach Salad	24
fresh spinach with tomato, egg, mushroom, bacon, black olives, pecans & smoked gouda cheese	
	w/chicken 28
	w/shrimp 33
	w/tuna 33
	w/swordfish 33
Family Style Gorgonzola Salad	
	small 18
	medium 22
	large 27

* Kids *

12 & Under
Beverage & Ice Cream included 19

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

<i>Fish</i>	
*Grilled Salmon	34
*Grilled Swordfish	35
*Grilled Wild Tuna	35
Above Served: Plain, herb butter, dijonaise, béarnaise, florentinez	
*Pacific Grouper Francaise	35
Sautéed with butter, white wine, lemon, shrimp & capers	
Stuffed Filet of Sole	36
a mixture of shrimp, scallops, and crab meat topped with a light lobster sauce	

<i>From The Fryer</i>	
Maryland Crab Cakes	MP
a delicate mixture of jumbo lump meat served w/tartar & cocktail sauce	
Oysters	31
Shrimp	32
Sea Scallops	34
Shrimp & Scallops	35
Belly Clams	35
Clam Strips	29
Fish 'n Chips	29
"Boston" scrod w/traditional malt vinegar	

Maine Lobster Roll - Warm (CT Style)	MP
Just lobster (no mayo) w/drawn butter	
Maine Lobster Salad Roll	MP
Lobster Pot Pie	MP
Seafood Au Gratin	35
lobster, shrimp, scallops, and crab meat in a cream sauce w/cheddar cheese	
Sautéed Maryland Crab Cakes	MP
a delicate mixture of jumbo lump meat served w/pesto cream & roasted red pepper sauce	
Baked Stuffed Shrimp w/Béarnaise Sauce	35
five jumbo shrimp w/crab meat stuffing	
Broiled Sea Scallops & Bacon	35
Baked Stuffed Sea Scallops	36
w/seafood stuffing	
Stir Fry Vegetables	24
julienne of vegetables in a light pineapple teriyaki sauce over rice	
	w/shrimp, scallops & lobster 34
	w/chicken 28

*CAB Filet Mignon	43
served w/béarnaise sauce	
*CAB New York Sirloin	39
served w/onion strings	
*CAB New York Steak Sandwich	33
a lighter cut served open face on garlic bread w/onion strings	
*Crab Shell CAB Burger	22
8oz beef patty bacon, cheese, lettuce, tomato, & red onion	
Chicken Francaise	29
sautéed boneless breast w/butter, white wine, lemon & capers	
Chicken Penne	30
grilled chicken and mushrooms tossed w/tomato basil cream	
BBQ Baby Back Ribs	35
Seafood Fra Diavolo	36
mussels, scallops, shrimp, calamari, served over fettuccine	
Crab Shells	34
shrimp, scallops, crab meat, and lobster tossed w/lobster cream sauce and pasta shells	
Seafood Penne w/ Vodka Sauce	34
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 4
Substitute vegetable 5

Pasta entrées served with garlic bread.
Side of vegetable 9