

Wines

WHITE WINES	GL	... BOT
Pinot Grigio	10	
Chardonnay	10	
Pinot Grigio, Le Rime, Italy	14.....	37
Pinot Grigio, Santa Margherita, Italy		52
Sauvignon Blanc, Matua, NZ	13.....	34
Chardonnay, Chateau Ste Michelle, WA		35
Chardonnay, Kendall - Jackson, CA	14.....	37
Chardonnay, Macon - Lugny, FR	14.....	37
ROSÉ		
White Zinfandel, Beringer, CA	10.....	21
Whispering Angel Rose, France		48
Notorious Pink, France	13.....	34
RED WINES		
Merlot	10	
Cabernet Sauvignon	10	
Pinot Noir, Matua, NZ	13.....	34
Malbec, Gouguenheim, Argentina	13.....	34
Cabernet Sauvignon H3, Columbia Crest, WA ...	13.....	34
Cabernet Sauvignon, Liberty School, CA		35
Cabernet Sauvignon, Roth Estate, CA		63
SPARKLING WINES		
Korbel Brut, CA	16.....	44
Moet & Chandon Brut Imperial, France		110
Prosecco, Zonin, Italy.....	15	

Beer

DRAFT	
Yuengling	8
Stella Artois	10
Miller Light	8
Lagunitas IPA	9
Blue Moon Belgian White	8
BOTTLES	
Guinness Stout	8
Budweiser	7
Coors Light	7
Michelob Ultra	7
Modelo	8
Corona	8
Heineken	8
Two Roads Lil Heaven Session IPA.....	8
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	15
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	15
Bacardi Silver Rum, fresh mint, lime, soda water, agave. Life is good.	
DARK 'N STORMY	15
The sailor's choice - Goslings Rum, Gosling's Ginger Beer and a wedge of lime.	
PALOMA	15
Don Julio Blanco Tequila, grapefruit juice, soda water and a splash of lime juice. No Bad Days!	
MOSCOW MULE	15
Tito's Vodka, lime juice, Gosling's Ginger Beer.	
MEXICAN MULE	15
Patron Silver, lime juice, Gosling's Ginger Beer.	
MIMOSA STOLI O	15
Champagne, a splash of Stoli-O (Stolichnaya Ohranj Vodka) and orange juice to wash away any Sunday blues.	
DOCKSIDE FROZENS	12-15
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
1/2 Chilled Lobster	MP
Prince Edward Island Mussels	22
natural, marinara, oreganato, or beurre blanc	
Hot Spiced Shrimp	31
½ 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
Buffalo Wings	17
Onion Strings	12
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


*Spinach Salad	24
fresh spinach with tomato, egg, mushroom, bacon,	
black olives, pecans & smoked gouda cheese	
w/chicken 26	w/shrimp 31
w/swordfish 33	w/salmon 33
Family Style Gorgonzola Salad	
small	17
medium	21
large	26

* 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

Fish

*Grilled Salmon	34
*Grilled Swordfish	35
*Grilled Wild Tuna	35
Above Served: Plain, herb butter, dijonaise,	
béarnaise, florentine, or blackened	
*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	

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

From The Fryer

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	
*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 on garlic bread	
w/onion strings	
*Crab Shell CAB Burger	22
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
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