### Wines

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

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

Beer

### Premium Cocktails

<b>3-RUM PUNCH</b> 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
Bacardi Silver Rum, fresh mint, lime, soda water, agave. Life is good.
DARK 'N STORMY
The sailor's choice - Goslings Rum, Gosling's Ginger Beer and a wedge of lime.
PALOMA
Moscow Mule
Tito's Vodka, lime juice, Gosling's Ginger Beer.
MEXICAN MULE
Patron Silver, lime juice, Gosling's Ginger Beer.
MIMOSA STOLI O
Champagne, a splash of Stoli-O (Stolichnaya Ohranj Vodka) and orange juice to wash away any Sunday blues.
DOCKSIDE FROZENS
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!



• DON'T DRINK AND DRIVE. BE RESPONSIBLE! • ACCOMMODATIONS FOR CARS, BOATS & SEA PLANES • CLEAT & EAT • OUR SOUPS ARE MADE FRESH DAILY • FISH BROILED ON REQUEST • CRABSHELL.COM •



## 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 cla	ms
Prince Edward Island Mussels	22
natural, marinara, oreganato, beurre blanc, or fra	davolo
Hot Spiced Shrimp	31
$\frac{1}{2}$ 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	

Grilled Swordfish, Salmon or Tuna
grilled & sliced served over a bed of lettuce &
spinach, garnished w/capers and almonds
* Spinach Salad
fresh spinach with tomato, egg, mushroom,
bacon, black olives, pecans & smoked gouda cheese
w/chicken
w/shrimp
w/salmon
w/swordfish
w/tuna
Warm Seafood
shrimp, scallops, top necks and mussels

w/warm bacon dressing served over a bed of lettuce and spinach

# – From The Fryer –

Cajun Popcorn	Shrimp	20
Maryland Cral	o Balls	MP
w/tartar & cockta	ail sauce	
Cream Cheese	Jalapeño Poppers	17
Mozzarella Fin	gers	17
Crispy Calama	ri	19
traditional w/ma	rinara	
Belly Clams		22
Clam Strips		19
Oyesters		21
Wings		19
Buffalo, BBQ, I	Haitian	
<b>Onion Strings</b>	full portion	13
	half portion	8

### **Salads**

23	Gorgonzola Salad w/ch	icken	20
	w/sh	rimp	25
	w/tu	na	25
18	w/sal	lmon	25
	w/sw	vordfish	25
25	Chef's Salad		25
28	roast beef, turkey, swiss, chedde	er	
28	Crab Salad Plate		24
28	crab salad seasoned w/old bay	V,	
28	served w/herbed fettuccine ov		
29	Family Style Gorgonzola S	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



\* Control of the set o Please advise your server of any food allergies.

### \*

-	En	trées	
Fish		From The Fryer —	
*Grilled Salmon	25	Maryland Crab Cake	MP
*Grilled Swordfish	26	Belly Clams	25
*Grilled Wild Tuna	26	Clam Strips	21
Above Served: Plain, herb butter, dijonnaise,		Shrimp	22
béarnaise, or florentine	27	Sea Scallops	22
*Pacific Grouper Francaise	27	Shrimp & Scallops	23
Sautéed with butter, white wine, lemon,		Fish 'n Chips	21
shrimp & capers Stuffed Filet of Sole w/ Lobster Sauce	25	Oysters	23
a mixture of shrimp, scallops, and crab meat	23	Above served with fries, chips, rice or romano potato and coleslaw.	
topped with a light lobster sauce		nee of formatio potato and colesiaw.	
Lobster Pot Pie	MP	Crab Shells	26
* Sautéed Maryland Crab Cake	MP	shrimp, scallops, crab meat, and lobster tossed	
a delicate mixture of jumbo lump meat served		w/lobster cream sauce and pasta shells	
w/pesto cream & roasted red pepper sauce	10	Chicken Penne	22
* Stir Fry Vegetables	19	grilled chicken and mushrooms tossed	
julienne of vegetables in a light pineapple teriyaki sauce over rice		w/tomato basil cream sauce	20
w/shrimp, scallops & lobster	26	Chicken Quesadilla	20
w/chicken	26 22	served w/sour cream, salsa and guacamole <b>Seafood Fra Diavolo</b>	27
Seafood Penne w/ Vodka Sauce	27	mussels, scallops, shrimp, calamari, served	21
shrimp, crab meat, & scallops		over fettuccine	
w/prosciutto in a pink vodka sauce			
Sa	na	wiches	
Maine Lobster Roll - Warm (CT Style)	MP	*Grilled Cajun Swordfish Wrap	22
just lobster (no mayo) w/drawn butter		wrapped in a jalapeño tortilla w/lettuce, tomato & sun dried tomato pesto mayo	
Maine Lobster Salad Roll	MP	*Fish Tacos	20
* CAB New York Steak	25	Baja style w/ jalapeños on flour tortillas w/guad	
served open face on garlic bread w/ onion string		Tuna / Crab Salad Crunch	18/21
Santa Fe Chicken	20	2 English muffin halves w/bacon tomato & melted cheddar cheese	
w/bacon and melted Monterey Jack cheese, served w/salsa and guacamole on a roll		Innkeeper	19
Triple Decker Clubs		Open face RB on garlic bread w/ tomato,	17
on white or wheat toast w/bacon, lettuce, tomato & mayo		sauteed onions and melted swiss cheese	
swordfish	22	Veggie Wrap	17
chicken, turkey or roast beef	20	grilled portabello mushrooms, eggplant,	
Portuguese Chicken	18	zucchini, summer squash, onion, roasted	
topped w/fire roasted peppers, melted mozzarella	a	red peppers & melted mozzarella cheese	•
cheese on a Portuguese roll w/pesto mayo		*Crab Shell CAB Burger	20
Chicken Finger Wrap	18	8oz beef patty bacon, cheese, lettuce, tomato, &	٢
w/ lettuce, tomato, red onion & honey mustard in a spinach tortilla		red onion Crab Salad	22
Philly Cheesesteak	18		
roast beef, onions & peppers w/melted	10	w/ lettuce & tomato on a Portuguese roll <b>Tuna Salad</b>	18
Monterey Jack cheese on a roll		on white or wheat toast w/lettuce,	10
Grilled Cheese w/bacon & tomato	14	tomato & red onion	
w/tuna salad & tomato	18	Roast Turkey Wrap	19
w/crab salad & tomato	22	wrapped in a spinach tortilla w/bacon	
Above served w/ fries. ch	nips. ri	ce or romano potato and coleslaw**	
Substitute sweet fries 4	r~, -	Pasta entrées served with garlic bread.	
Quinatitute vegetable 5		Side of vagatable 0	

Substitute vegetable 5

Side of vegetable 9