

Crab House

CRABS • FRESH SEAFOOD • RAW BAR

Gluten Free Menu

RAW BAR

Steamed & Chilled 16/20 Gulf Shrimp

½ lb. - 12 ... 1 lb. - 21

Shell on, crab spice, cocktail sauce

Jumbo U - 10 Gulf Shrimp

Chilled, Peeled & Deveined

each 3...½ doz - 16...1 doz - 32

½ Chilled Lobster & 2 U-10 Gulf Shrimp 20

'SHUCKED OYSTERS'

Blackberry Point (VA)

\$1.50

**ALL DAY!
EVERYDAY!**

Also, enjoy 60 cent clams daily!

Cold Seafood Platter - 50
Serves 2-3 people
1 dozen 16/20 Gulf shrimp,
½ dozen clams, 1 dozen
oysters, ½ of 1.5 lobster
chilled with cocktail sauce

YUMMY STARTERS

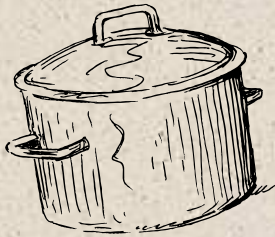
1 lb. Steamed Mussels 13

Served in a mustard cream sauce

Crab Deviled Eggs 7

Steamed Middle Neck Clams

50 Clams - 25 | 1 dozen - 9



Smith Island Boil 15

Steamed blue crabs,
mussels, clams, potatoes & corn
in a garlic tomato broth

'SOUP-N-SALAD

Soup of the Day.....6

Excluding Butternut Squash Bisque and Seafood Gumbo

House Salad Wedge Small- 5.....Large - 9

Caesar Salad Small- 5.....Large - 9

Crab Louie Small- 7.....Large - 13

Soup and any Small Salad9

ADD TO ANY LARGE SALAD:

Chicken Breast.....6

Crab Cake.....11

CLAM BAKE'S

DELAWARE—34

2—#1 Blue Crabs

ALASKAN—32

1 lb. Snow Crab Legs

MAINE—36

1 lb. Whole Maine Lobster

All clam bakes come with six steamed clams, an ear of corn, three oysters, potatoes and Andouille sausage.

ULTIMATE CRAB FEAST MP

½ Dozen (6) Medium Crabs,

¼ Rack of Ribs,

½ lb. Carolina Pulled Pork BBQ,

Corn on the Cob & Slaw




CHESAPEAKE PLATTERS

Choice of one side

Choose any 2 for 25

Choose any 3 for 32

 ½ Rack of Baby Back Ribs

Grilled Chicken Breast

Fresh Maryland Crab Cake

½ lb. Steamed 16/20 Shrimp

Fresh "Day Boat" Scallop Skewer

½ lb. Steamed Snow Crab Legs


½ lb. Carolina Pulled Pork BBQ

4 oz. Grilled Atlantic Salmon

½ of a Fresh Rotisserie Chicken

CRABBY ENTREES

Choice of one side

 Fresh Broiled Maryland Crab Cakes...25

Grilled "Day Boat" Scallop Dinner.....24

1 lb. Whole Maine Lobster.....MKT PRICE

1 lb. Steamed Snow Crab Legs.....27

Alaskan King Crab Legs

by the pound.....MKT PRICE

Baked Jumbo Shrimp *stuffed w/crab*

Imperial.....22

Baby Back Ribs½ rack 16

.....Whole rack 25

½ Rotisserie Chicken

made fresh daily13

Fresh Baked Atlantic Salmon.....19

with seasonal salsa

PLATTERS

All served with one side & no bun.

Angus Backyard Bacon Cheese Burger 12

Rotisserie Chicken Salad 12

Fresh Broiled Crab Cake 15

Chicken with Cheddar & Bacon 12

Carolina Pulled Pork 11



SIDES

Cole Slaw 3 | Vegetable of the Day 3

Corn on the Cob - 1 ear - 1.75

Potato Salad 3 | Broccoli Salad 3

To ensure a great dining experience for all of our guests, BFRG has created an allergy menu to assist our guests with food allergies to make informed selections. While we take steps to minimize the risk of cross contamination and to accommodate all allergies, we can not guarantee or assume responsibility for guests with allergies. Guests eat at their own risk.

Please ask to see a manager for additional information.