


# Starters

-  **FRIED MARYLAND CRAB BALLS** 13  
*Chesapeake Bay Crab Meat, cocktail sauce*
- 1 LB. STEAMED P.E.I. MUSSELS** 13  
*Mustard cream sauce, garlic bread*
- ADD BOARDWALK FRIES +2.00**
- HOMEMADE LOCAL SWEET CORN HUSH PUPPIES** 6  
*Topped with powdered sugar*
- FRIED OYSTER APPETIZER** 9  
*Hand breaded, served with homemade tartar sauce*
- HAND BREADED CHICKEN TENDERS** 6  
*Served with honey mustard*
- FLASH-FRIED NANTUCKET CLAM STRIPS** 6  
*Served with homemade tartar sauce*
- FLASH-FRIED ALASKAN COD BITES** 8  
*Served with homemade tartar sauce*
- DELMARVELOUS DEVEILED EGGS** 7  
*Sprinkled with Old Bay*
- BUFFALO CRABBY CHICKEN WINGS** 8  
*Served with buttermilk garlic ranch*
- MARYLAND CRAB DIP** 14  
*Cheddar cheese, toasted Ciabatta*
- 1/2 LB. FLASH-FRIED POPCORN SHRIMP** 9  
*With Old Bay Aioli*
- GARLIC BREAD** 2  
*Two large slices of goodness*
- FRIED CALAMARI** 9  
*Served with marinara sauce*

# Shareables

-  **LOADED CRAB FRIES** 13  
*Boardwalk style fries, Maryland blue crab, queso, crispy bacon, J.O. spice*
- JUMBO BAKED BLUE CRAB PRETZEL** 15  
*Topped with Cheddar & jack cheeses*
- STEAMED MIDDLE NECK CLAMS**  
50 CLAMS - 27 | 1 DOZEN - 9
- SMITH ISLAND BOIL** 15  
*A steamed #1 blue crab, mussels, clams, potatoes and corn in a garlic tomato broth, garlic bread*
- CHEF'S HOMEMADE PIZZA** 10  
*Monterey jack cheese, blue crab, asparagus and J.O. spice*

# Soup & Salad

- SOUP OF THE DAY** 7
  - HOUSE WEDGE** SMALL 5 • LARGE 9  
*Crumbled blue cheese, red onions, tomatoes, bacon and buttermilk ranch dressing*
  - CAESAR SALAD** SMALL 5 • LARGE 9  
*Romaine, parmesan, croutons and Caesar dressing*
  -  **CRAB LOUIE** SMALL 7 • LARGE 13  
*Romaine, lump crab, 1000 island, avocado, egg and tomato*
  - SOUP & ANY SMALL SALAD** 9
- Add to any large salad*
- CHICKEN** 6 • **CRAB CAKE** 11
  - BROILED SCALLOPS** 9 • **FISH OF THE DAY** MP



 SIGNIFIES A CRAB HOUSE FAVORITE.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

[crabhouse Rehoboth.com](http://crabhouse Rehoboth.com)

# CRAB HOUSE Raw Bar

FRESH SHUCKED BOURBON CREEK OYSTERS (VA) 1.75/EACH

60 Cent RAW SHUCKED CLAMS Available Daily!

**STEAMED & CHILLED 16/20 GULF SHRIMP**  
*Shell on, crab spice, cocktail sauce*  
1/2 LB. - 12 1 LB. - 21

**JUMBO U-10 GULF SHRIMP**  
*Chilled, peeled & Deveined*  
EACH - 3 1/2 DOZ - 16 1 DOZ - 30

**HALF OF A CHILLED LOBSTER -AND- U-10 GULF SHRIMP (2)** 21

## Cold Seafood PLATTER 50

*Serves 2-3 people*



1 dozen 16/20 Gulf Shrimp, 1/2 dozen raw clams, 1 dozen raw oysters, 1/2 of a 1 lb. lobster chilled with cocktail and horseradish

# Steam Pots

*All steam pots come with six steamed clams, an ear of corn, three oysters, potatoes & Andouille sausage.*

**DELAWARE** 33  
TWO  
#1 BLUE CRABS

**ALASKAN** 34  
1 LB. SNOW  
CRAB LEGS

**CALIFORNIA** 35  
1 LB. DUNGENESS  
CRAB LEGS

**MAINE** 36  
1 LB. WHOLE  
MAINE LOBSTER

# Ultimate Crab FEAST {MARKET PRICE}



*1 1/2 Dozen (6) Medium Crabs, 2 Pieces of Fried Chicken, Hush Puppies, 1/4 Rack of Ribs, corn on the cob and slaw*

# Chesapeake Platters

*Build your own entree 2 for \$25 -or- 3 for \$32. Served with choice of two sides.*

-  1/2 RACK OF RIBS
- HOMEMADE MARYLAND CRAB CAKE
- HAND BREADED FRIED SHRIMP
- HAND BREADED FRIED OYSTERS
- FRESH "DAY BOAT" SCALLOP SKEWER
-  NANTUCKET FRIED CLAM STRIPS

- FRIED CHICKEN (2 pieces)
- 1/2 OF A ROTISSERIE CHICKEN
- GRILLED CHICKEN BREAST
- 1/2 LB. STEAMED 16/20 SHRIMP
- 1/2 LB. STEAMED SNOW CRAB LEGS
- 4 OZ. GRILLED ATLANTIC SALMON

# Sandwiches

*All served with choice of one side.  
All served on a homemade brioche bun.*

-  **ANGUS BACKYARD BACON CHEESEBURGER** 12
- ROTISSERIE CHICKEN SALAD SANDWICH 12
- FRIED ALASKAN COD SANDWICH 15
- FRESH BROILED CRAB CAKE SANDWICH 15
- MARINATED CHICKEN SANDWICH WITH CHEDDAR & BACON 13
- CAROLINA PULLED PORK SANDWICH 12

# FRESH CRABS

Available by each, 1/2 dozen & dozen

- MEDIUM {5.5" - 6"}
- LARGE {6" - 6.5"}
- X-LARGE (6.5" - 7")
- JUMBO {7"+}

*All crabs are #1 Premium Males, Steamed live to order.*



**DELIVERED FRESH DAILY!**

*Check out the crab board for pricing & availability, subject to change.*

# Land & Sea Entrees

*All served with a choice of two sides.*

- FRESH BROILED MARYLAND CRAB CAKES 26
- GRILLED DAY BOAT SCALLOP DINNER 24
- HAND BREADED FRIED SHRIMP DINNER 20
- HAND BREADED FRIED OYSTER DINNER 22
- 1 LB. WHOLE MAINE LOBSTER MP
- 1 LB. STEAMED SNOW CRAB LEGS MP
- 1 LB. ALASKAN KING CRAB LEGS MP
- 1 LB. DUNGENESS CRAB LEGS MP

**FRESH FISH OF THE DAY PLATTER** MP

*ask your server for today's fresh fish preparation*

**BAKED JUMBO SHRIMP** 22

*stuffed w/crab imperial & topped with lobster cream sauce*

**SLOW ROASTED, DRY RUBBED, BABY BACK RIBS**

HALF RACK/16 • WHOLE RACK/25

**SIRLOIN & CRAB CAKE** 26

**1/2 ROTISSERIE CHICKEN DINNER** 13

**COLEMAN'S** *All-Natural, Antibiotic Free* **FRIED CHICKEN**

*"Best Damn Fried Chicken In The State"*

4 PIECE CHICKEN DINNER 16

12 PIECE BUCKET OF CHICKEN 24



# Dessert

KEY LIME PIE 7

DOUBLE CHOCOLATE CAKE 7

 DEEP DISH CHOCOLATE CHIP COOKIE A LA MODE 7

# Sides

- MAC -N- CHEESE 4 | COLE SLAW 3
- BOARDWALK FRIES 5
- CAULIFLOWER MASH 3
- ASPARAGUS 4
- SWEET CORN HUSH PUPPIES 4
- POTATO SALAD 3
- MACARONI SALAD 3
- CORN ON THE COB 1 EAR - 2 | 5 EARS - 8

# Crab House

CRABS • FRESH SEAFOOD • RAW BAR

**BEER FLIGHTS NOW AVAILABLE!**

*Choose (4) Beers From  
Our Frosty Draft List To Taste.  
(4) - 3.5 OZ. POURS*

## Frosty Drafts

ALL DRAFTS ARE AVAILABLE BY THE FLIGHT (4 - 3.5 OZ. POURS) "F" | 12 OZ. FROSTY MUG "M" | PITCHER "P"

### LOCAL BREWS

**DEWEY BEER COMPANY** *Our favorite local brewery; ask your server for today's DBC Drafts!*

**16 MILE BLUES' GOLDEN ALE (5.9% ABV; 15.5 IBU)** *English Blonde style Ale, biscuit, malt, floral*

**CROOKED HAMMOCK WAI OLA (5.6% ABV; 20 IBU)** *Subtle coconut, tropical and pine hops (DE)*

**DOGFISH 60 MINUTE IPA (6% ABV; 60 IBU)** *Earthy pine with crisp, bitter hops (DE)*

**DOGFISH 90 MINUTE IPA (9% ABV; 90 IBU)** *Brandied fruitcake, raisins + citrus (DE)*

**DOGFISH NAMASTE (4.8% ABV; 20 IBU)** *Belgian style white beer, dried organic orange (DE)*

**DOMINION OAK BARREL STOUT (6% ABV; 15 IBU)** *Smoked, pealed malts, vanilla bean, oak chips (DE)*

**EVOLUTION LOT 3 IPA (6.8% ABV; 65 IBU)** *Big notes of citrus + pine, firm malt backbone (MD)*

**MISPILLION RIVER NOT TODAY SATAN (7.3 % ABV; 55 IBU)** *Hint of malt, good dose of citrus + hops, slightly bitter finish (DE)*

**RAR NANTICOKE NECTAR (7.4% ABV; 26 IBU)** *American IPA, balanced hop and malt, melon fruit and lemongrass (MD)*

**VICTORY GOLDEN MONKEY (9.5% ABV; 12 IBU)** *Herbal fruity notes, overall light body (PA)*

**YUENGLING (4.9% ABV; 15 IBU)** *Pale lager, medium bodied flavor (PA)*

### F/M/P

1.25/5.00/26.25

1.50/5.25/26.25

1.25/5.50/27.75

2.00/6.75/33.75

1.50/5.50/27.50

1.75/6.50/32.50

1.50/5.75/28.75

1.50/5.50/27.50

1.75/6.50/32.50

2.00/6.75/33.75

2.00/6.75/33.75

1.00/2.75/13.50

### GLUTEN FREE CIDERS

**CRISPIN PACIFIC PEAR (GF) (4.5% ABV; 0 IBU)** *Fresh pressed American pear juice - no apples here! (IL)*

**STRONGBOW APPLE CIDER (GF) (5.0% ABV; 0 IBU)** *Sweet & Golden with a crisp kick, a hint of green apple & a long, bittersweet finish (Europe)*

1.75/6.50/32.50

1.25/5.00/25.00

### A LITTLE LESS LOCAL

**ABITA PURPLE HAZE (4.2% ABV; 13 IBU)** *Lager brewed with real raspberries, fruity aroma, tart + slightly sweet (LA)*

**BLUE MOON (5.4% ABV; 9 IBU)** *White ale, citrus notes, orange peel (CO)*

**COORS LIGHT (4.2% ABV; 10 IBU)** *Corn husk and sweet barley malt (CO)*

**LAGUNITAS IPA (6.2% ABV; 51.5 IBU)** *Pine, tropical fruit, grapefruit, citrus hops (CA)*

**MILLER LITE (4.17% ABV; 10 IBU)** *Mild hop, light grain (WI)*

**NEW BELGIUM FAT TIRE (5.2% ABV; 22 IBU)** *Green apple, caramel, fennel + toasty malts (CO)*

**PBR (4.74 % ABV; 8 IBU)** *Sweet malt + corn (WI)*

**SAM ADAMS LAGER (4.9% ABV; 22 IBU)** *Full flavored, malty sweetness, hop spices and a smooth finish (MA)*

1.25/4.50/22.50

1.25/4.75/22.50

1.00/2.75/13.50

1.25/4.75/22.50

1.00/2.75/13.50

1.50/5.50/13.50

**\$1 PBR MUGS AVAILABLE EVERY DAY!**

1.50/5.25/26.25

### NITRO DRAFTS

**GUINNESS (4.2% ABV; 10 IBU)** *Creamy, roasted barley, coffee and chocolate (IRE)*

**YARDS LOVE STOUT (5.5% ABV; 33 IBU)** *Luscious notes of coffee & chocolate; rich, well rounded stout (PA)*

1.50/5.50/27.75

1.25/5.00/25.00

## Liquid Therapy

#### ROCK-ON ROSIE 10

*Ketel one citron vodka, Solerno Blood Orange liqueur, white cranberry juice, splash of Pama*

#### TITOS MOJITO 9

*Titos vodka, fresh muddled lime and house grown mint, club soda*

#### CRAB HOUSE RUM PUNCH 9

*Captain Morgan, splash of Myer's Dark Rum, fresh O.J., pineapple juice, fresh lime juice, splash of grenadine*

#### CRAB HOUSE PALOMA 8

*Cazadores Tequila, fresh grapefruit juice, fresh lime juice, splash of simple syrup, club soda & salted rim*

#### SOUTHERN BELLE 9

*Deep Eddy Peach Vodka, Jim Beam, fresh lemon juice, topped off with club soda*

#### BOURBON CRUSH 9

*Bulleit Bourbon, triple sec, fresh O.J., topped off with club soda*

## Cans & Roadies

**BUDWEISER 16 OZ. 3.50**

**HEINEKEN 16 OZ. 4.50**

**LANDSHARK 16 OZ. 4.25**

**NATTY BO 16 OZ. 4.00**

**DOGFISH HEAD SEAQUENCH 12 OZ. 4.00**

**TWISTED TEA ORIGINAL 24 OZ. 3.50**

**NARRAGANSETT FRESH CATCH 16 OZ. 4.25**

**ANGRY ORCHARD APPLE (GF) 12 OZ. 3.50**

## Bottles

**STELLA ARTOIS 4.75**

**CORONA 4.75**

**CORONA LIGHT 4.75**

**ST. PAULIE GIRL (N/A) 3.75**

**BUD LIGHT 3.75**

**MICHELOB ULTRA 3.75**

## Grapes in a Glass

*We pour a 6 oz. glass - 1/4 of a bottle. All wines by the glass are also available by the bottle.*

### WHITES

**RAYWOOD CHARDONNAY 7.50 | MORGAN METALLICO CHARDONNAY 9.50**

**POMELO SAUVIGNON BLANC 7.50 | OYSTER BAY SAUVIGNON BLANC 8.50**

*Narm's Pick* **HERON SAUVIGNON BLANC 9.50 | URBAN GERMAN RIESLING 7.50**

**LE RIME PINOT GRIGIO 7.50 | CA' MONTINI PINOT GRIGIO 9.50 | BERINGER WHITE ZINFANDEL 7.50**

**LA VILLA DE MAISON ROSÉ 7.50 | CHARLES DE FERRE BRUT CHAMPAGNE 7.50**

### REDS

**SIMPLE LIFE VALLEY PINOT NOIR 7.50 | *Narm's Pick* 90+ MCMINNVILLE PINOT NOIR 9.50**

**SPOSATO ARGENTINA MALBEC 9.50 | SIMPLE LIFE CABERNET 8.50**

**FARMHOUSE RED 7.50 | SCHILD MERLOT 8.00 | GEN 5 ZINFANDEL 9.50**

## OYSTER SHOOTERS

*Our proprietary blend of seasonings and a fresh shucked oyster mixed with spirits.*

**DOGFISH 60 MINUTE 5.50**

**CHAMPAGNE 7.50**

**VODKA 7.50**

