

THE BLUE CRAB STEAKHOUSE

Appetizers

Soup of the Day	Cup \$4	Bowl \$6
French Onion Soup	Cup \$5	Bowl \$7
Chili	Cup \$5	Bowl \$7
Classic Shrimp Cocktail	5 for \$12	8 for \$19
Lump Blue Crab Cakes		\$10
Escargot		\$9
Lobster Macaroni and Cheese Appetizer		\$7
Tuna Two Ways		\$12
<i>Tuna tartar with capers, red onion, olive oil and Italian parsley, and seared tuna with soy vinaigrette</i>		
Fried Calamari Appetizer with mariana		\$10
Stuffed Mushrooms with sausage and Parmesan Cheese		\$9
Potato Skins with cheddar cheese		\$6
Loaded with scallions, tomatoes, bacon and cheddar		\$7
Chicken Wings	Six \$7	Dozen \$13
<i>Choose from BBQ, Garlic Pepper, D-Train Spicy, Buffalo, or Teriyaki</i>		
Chicken Tenders		\$8
Corn, Crab, and Coconut Fritters	Six \$8	Dozen \$14

Soups and Salads

Caesar Salad	Small \$5	Large \$8
House Salad	Small \$3	Large \$6
Spinach Salad		\$8
<i>Bacon, red onion and goat cheese Drizzled with warm balsamic vinaigrette dressing</i>		
Apple Fennel		\$8
<i>Green apple, fennel, and endive with crumbled gorgonzola, Balsamic gastrique and candied nuts</i>		
Add to any salad:		
Chicken \$5	Salmon, Crab Cab Cake, Shrimp or Tuna	\$7

Lighter Fare

Open Faced Steak Sandwich with grilled onions		\$10
Hot Lobster Roll foot long		\$18
Quesadilla	Cheese \$9	Vegetable or Chicken \$12
Fried Fish Sandwich with tartar sauce		\$11
Pastrami Reuben		\$10
Grilled Chicken Sandwich with bacon, cheddar and ranch dressing		\$9
Bacon, Lettuce, and Tomato		\$6
Grilled Cheese		\$5

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness.

THE BLUE CRAB STEAKHOUSE

Entrees

All served with choice of starch and vegetable unless otherwise specified

7 ounce Filet Mignon Au Poivre		\$20
<i>Pepper encrusted and seared with a brandy peppercorn cream sauce</i>		
12 ounce Blackened Rib Eye		\$22
<i>With fire roasted jalapeno butter</i>		
12 ounce New York Strip		\$23
<i>With grilled Portabello mushrooms and caramelized onions</i>		
Chicken Marsala		\$16
<i>Boneless, skinless chicken breast sautéed with mushrooms and finished with a Marsala Demi-Glaze</i>		
Fisherman's Favorite		\$28
<i>Medley of fresh shellfish in a white wine butter sauce or Fra Diavlo</i>		
Lazy Man's Lobster En Casserole		\$24
Seared Ahi Tuna	<i>Sesame encrusted</i>	\$21
Baked Atlantic Cod		\$15
Honey and Walnut Glazed Salmon		\$22
Pasta Primavera		\$10
	with Chicken	\$15
	with Shrimp	\$16
Scallops Casino	<i>over pasta</i>	\$16
Lobster Ravioli	Small	\$15
	Large	\$24
<i>Topped with lobster meat and tomatoes in a tarragon cream sauce</i>		
Shrimp Scampi		\$18
<i>Sautéed in garlic and fresh herbs in a white wine and Lemon butter sauce, tossed with fresh diced tomatoes</i>		
Shrimp Capellini		\$13
<i>With tomato, spinach, garlic and herbs</i>		
Lobster Macaroni and Cheese		\$15

From the Fryer

Served with French Fries

Fish and Chips	\$13
Fried Shrimp	\$13
Fried Calamari	\$11
Chicken Tenders	\$10

Steak & Fine Seafood
Restaurant