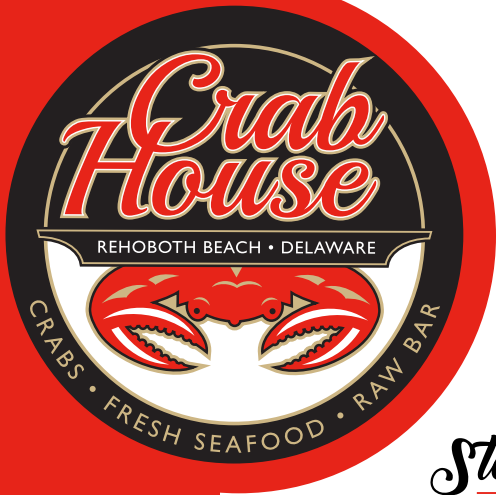


DAIRY FREE Menu



Raw Bar

1.00 RAW SHUCKED CLAMS *Available Daily!*

STEAMED & CHILLED 16/20 GULF SHRIMP

Shell on, crab spice, cocktail sauce
1/2 LB. - 16 1 LB. - 29

Fresh Shucked
OYSTER OF THE DAY 2.25/EACH

Cold Seafood

PLATTER 60

Serves 2-3 people



1 dozen 16/20 Gulf Shrimp, 1/2 dozen raw clams,
1 dozen raw oysters, 1/2 of a chilled Maine lobster,
cocktail sauce and horseradish

Starters

STEAMED MIDDLE NECK CLAMS

50 CLAMS - 49 | 1 DOZEN- 13

SMITH ISLAND BOIL 19

4 steamed blue crab claws,
mussels, clams, potatoes and corn

Salads

CRAB LOUIE SMALL 9 • LARGE 15

Romaine, lump crab, avocado,
egg and tomato

salad served without dressing

Add to any large salad

CHICKEN 7 • CRAB CAKE 18
GRILLED SCALLOPS 9 • CARAMELIZED SALMON 16

Steam Pots

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

DELAWARE 37
TWO
#1 BLUE CRABS

GULF 36
1/2 LB. STEAMED
TEXAS GULF SHRIMP

MAINE MP
1 LB. WHOLE
MAINE LOBSTER

Chesapeake Platters

SUSSEX COUNTY SPECIAL 29

half rack of baby back BBQ ribs,
2 pieces of fried chicken and
Carolina pulled pork BBQ,
choice of two sides

FISHERMAN'S BOUNTY 55

1/2 lb. of snow crab legs, 1/2 lb.
of steamed Gulf shrimp and
grilled day boat scallops, choice
of two sides



2 Pieces of Fried Chicken,
Fush Puppies, 1/4 Rack of Ribs
Corn on the Cob, and Slaw.

Crabby Entrees *Served with a choice of two sides.*

FRESH BROILED MARYLAND CRAB CAKES 37

GRILLED DAY BOAT SCALLOP DINNER 31

1 1/4 LB. STEAMED SNOW CRAB LEGS MP

1 1/4 LB. ALASKAN KING CRAB LEGS MP

CARAMELIZED SALMON 27

SLOW ROASTED, DRY RUBBED, BABY BACK RIBS

HALF RACK/19 • WHOLE RACK/29

1/2 ROTISSERIE CHICKEN DINNER 19

Sides

— ASPARAGUS 4 • POTATO SALAD 4 • CHARRED CORN SALAD 5 • CORN ON THE COB 1 EAR - 3 | 5 EARS - 12

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 cannot guarantee or assume responsibility for guests with allergies. **Guests eat at their own risk.**
Please ask to see a manager for additional information.

Starters

STEAMED MIDDLE NECK CLAMS

50 CLAMS - 49 | 1 DOZEN - 13

SMITH ISLAND BOIL 19

4 steamed blue crab claws, mussels, clams, garlic wine, potatoes and corn

Soup & Salad

SOUP OF THE DAY 7

HOUSE SALAD WEDGE SMALL 7 • LARGE 12

CAESAR SALAD SMALL 7 • LARGE 12

CRAB LOUIE SMALL 9 • LARGE 15

Romaine, lump crab, avocado, egg and tomato

SOUP AND ANY SMALL SALAD 12

Add to any large salad

CHICKEN 7 • CRAB CAKE 18

GRILLED SCALLOPS 9 • CARAMELIZED SALMON 16

Raw Bar

1.00 RAW SHUCKED CLAMS *Available Daily!*

STEAMED & CHILLED 16/20 GULF SHRIMP

Shell on, crab spice, cocktail sauce
1/2 LB. - 16 1 LB. - 29

Fresh Shucked

OYSTER OF THE DAY 2.25/EACH

Cold Seafood

PLATTER 60

Serves 2-3 people



1 dozen 16/20 Gulf Shrimp, 1/2 dozen raw clams, 1 dozen raw oysters, 1/2 of a chilled Maine lobster, cocktail sauce and horseradish

Steam Pots

All clam bakes come with six steamed clams, an ear of corn, three oysters, potatoes & Andouille sausage in a garlic wine broth.

DELAWARE 37
TWO
#1 BLUE CRABS



MAINE MP
1 LB. WHOLE
MAINE LOBSTER



GULF 36
1/2 LB. STEAMED
TEXAS GULF SHRIMP

Crabby Entrees

Served with a choice of two sides.

FRESH BROILED MARYLAND CRAB CAKES 37

GRILLED DAY BOAT SCALLOP DINNER 31

1 1/4 LB. STEAMED SNOW CRAB LEGS MP

1 1/4 LB. ALASKAN KING CRAB LEGS MP

CARAMELIZED SALMON 27

FISHERMAN'S BOUNTY 55

1/2 lb. of snow crab legs, 1/2 lb. of steamed Gulf shrimp and grilled day boat scallops

SLOW ROASTED, DRY RUBBED, BABY BACK RIBS

HALF RACK/19 • WHOLE RACK/29

1/2 ROTISSERIE CHICKEN DINNER 19

Naked Sandwiches

All served with one side and no bun.

ANGUS BACKYARD BACON CHEESEBURGER 14

BBQ PULLED CHICKEN SANDWICH 13

FRESH BROILED CRAB CAKE 20

CHICKEN WITH AMERICAN CHEESE & BACON 15

CAROLINA PULLED PORK 12

Sides

COLE SLAW 4 • ASPARAGUS 4 • POTATO SALAD 4 • BAKED BEANS 4

CORN ON THE COB 1 EAR - 3 | 5 EARS - 12 • CHARRED CORN 5



Ultimate FEAST

ADD TO ANY 1/2 DOZEN OR DOZEN CRABS FOR \$19!

Marinated Grilled
Chicken Breast, 1/4 Rack of Ribs
Corn on the Cob and Slaw

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 cannot guarantee or assume responsibility for guests with allergies.

Guests eat at their own risk.

Please ask to see a manager for additional information.



GLUTEN FREE Menu

Salads & Starters

CORN BREAD (2) 4
HOUSE SALAD WEDGE SMALL 7 • LARGE 12
CAESAR SALAD SMALL 7 • LARGE 12
Add to any large salad
CHICKEN BREAST 7
CAMELIZED SALMON 16

Chesapeake Platter

SUSSEX COUNTY SPECIAL 29
half rack of baby back BBQ ribs,
2 pieces of fried chicken and
Carolina pulled pork BBQ,
choice of two sides

Non Crabby Entrees

All served with a choice of two sides.
BABY BACK RIBS - 1/2 RACK 19 • FULL RACK 29
1/2 OF A FRESH ROTISSERIE CHICKEN 19
Made fresh daily!
4 PIECE CHICKEN DINNER 16
"Best Damn Fried Chicken in the State"
CAMELIZED SALMON 27
Ask your server for today's fresh fish preparation.

Sandwiches

All served with choice of one side.
All served on a homemade brioche bun.
ANGUS BACKYARD BACON CHEESEBURGER 14
BBQ PULLED CHICKEN SANDWICH 13
GRILLED CHICKEN SANDWICH
American cheese & bacon 15
CAROLINA PULLED PORK SANDWICH 12
PAN SEARED CATFISH SANDWICH 16

Desserts

KEY LIME PIE 8
DEEP DISH CHOCOLATE CHIP COOKIE "A LA MODE" 10
DELMARVELOUS SPICE CAKE 8

Sides

BAKED BEANS 4 | COLE SLAW 4
CHARRED CORN SALAD 5
ASPARAGUS 4
POTATO SALAD 4
CORN ON THE COB 1 EAR - 3 | 5 EARS - 12

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 cannot guarantee or assume responsibility for guests with allergies.
Guests eat at their own risk. Please ask to see a manager for additional information.



SHELLFISH FREE Menu