



DAIRY FREE Menu

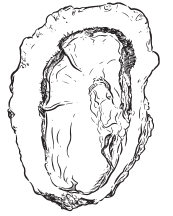
## RAW BAR

**STEAMED & CHILLED  
16/20 GULF SHRIMP**  
Shell on, crab spice, cocktail sauce  
1/2 LB. - 15 | 1 LB. - 29

*Fresh Shucked*  
**OYSTER OF THE DAY**  
2.75/each  
15.95 (6) • 29.95 (12)

**1.00 RAW SHUCKED CLAMS**  
*Available Daily!*

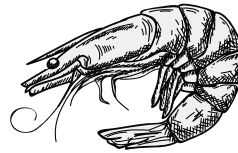
**COLD SEAFOOD PLATTER 59**  
SERVES 2-3 PEOPLE  
1 dozen 16/20 Gulf Shrimp, ½  
dozen raw clams, ½ dozen raw  
oysters, 4 oz. lobster tail,  
cocktail sauce and horseradish



## STARTERS

**STEAMED MIDDLE NECK CLAMS**  
50 CLAMS - 55 | 1 DOZEN - 14

**SMITH ISLAND BOIL 19**  
1 medium crab, shrimp,  
clams, potatoes and corn



## SALADS

**CRAB LOUIE 14**  
Romaine, lump crab, avocado, egg and tomato  
*\*\*salad served without dressing\*\**

*add to any salad*

**CHICKEN 7**  
**CRAB CAKE 18**  
**CARAMELIZED SALMON 17**

## COMBO MEALS

**FISHERMAN'S BOUNTY 49**  
1/2 lb. of snow crab legs, 1/2 lb. of steamed Gulf shrimp  
and grilled salmon, choice of two sides

**DELAWARE STEAM POT 39**  
two (2) #1 blue crabs, six (6) steamed clams, three (3) oysters,  
an ear of corn, potatoes & Andouille sausage

**MAINE STEAM POT 45**  
4 oz. lobster tail, six (6) steamed clams, three (3) oysters,  
an ear of corn, potatoes & Andouille sausage

## CRABBY ENTREES

*Served with a choice of two sides.*

**FRESH BROILED MARYLAND CRAB CAKES 35**  
**1 LB. STEAMED SNOW CRAB LEGS MP**  
**CARAMELIZED SALMON 28**

## Sides

**BROCCOLI 4 • CORN ON THE COB 1 EAR - 4 | 5 EARS - 18**

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GLUTEN FREE Menu

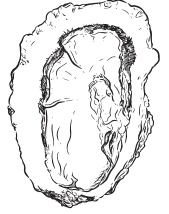
## RAW BAR

**STEAMED & CHILLED  
16/20 GULF SHRIMP**  
*Shell on, crab spice, cocktail sauce*  
1/2 LB. - 15 | 1 LB. - 29

*Fresh Shucked*  
**OYSTER OF THE DAY**  
2.75/each  
15.95 (6) • 29.95 (12)

**1.00 RAW SHUCKED CLAMS**  
*Available Daily!*

**COLD SEAFOOD PLATTER 59**  
SERVES 2-3 PEOPLE  
1 dozen 16/20 Gulf Shrimp, ½ dozen raw clams, ½ dozen raw oysters, 4 oz. lobster tail, cocktail sauce and horseradish



## STARTERS

**STEAMED MIDDLE NECK CLAMS**  
*melted butter*  
50 CLAMS - 55 | 1 DOZEN - 14



**1 LB. STEAMED PEI MUSSELS 15**  
*mustard cream sauce*

**SMITH ISLAND BOIL 19**  
1 medium crab, shrimp,  
clams, potatoes and corn

## SOUP & SALADS

**SOUP OF THE DAY 8**  
**HOUSE SALAD WEDGE 11**  
**CAESAR SALAD 11**

**CRAB LOUIE 14**  
*Romaine, lump crab, avocado, egg and tomato*  
*add to any salad*

**CHICKEN 7 • CRAB CAKE 18**  
**CARAMELIZED SALMON 17**

## NAKED SANDWICHES

*All served with one side and no bun.*

**SMASH BURGER 15**  
*two juicy patties griddled smashed, American cheese, lettuce, tomato, bacon*

**FRESH BROILED CRAB CAKE 19**  
*all jumbo lump crab meat, tartar sauce*

**CHICKEN 16**  
*American cheese, lettuce, tomato, pickle*

## CRABBY ENTREES

*Served with a choice of two sides.*

**FRESH BROILED MARYLAND CRAB CAKES 35**

**1 LB. STEAMED SNOW CRAB LEGS MP**

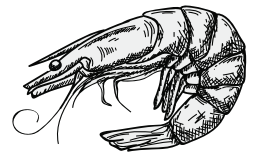
**CARAMELIZED SALMON 28**

**FISHERMAN'S BOUNTY 49**  
*1/2 lb. of snow crab legs, 1/2 lb. of steamed Gulf shrimp and grilled salmon*

**DELAWARE STEAM POT 39**

*two (2) #1 blue crabs, six (6) steamed clams, three (3) oysters, an ear of corn, potatoes & Andouille sausage, garlic wine broth*

**MAINE STEAM POT 45**  
*4 oz. lobster tail, six (6) steamed clams, three (3) oysters, an ear of corn, potatoes & Andouille sausage, garlic wine broth*



*Sides* **COLE SLAW 4 • BROCCOLI 4 • POTATO SALAD 4**  
**CORN ON THE COB 1 EAR - 4 | 5 EARS - 18**

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# SHELLFISH FREE Menu

## SALADS & STARTERS

CORN BREAD (2) 6

HOUSE SALAD WEDGE 11

CAESAR SALAD 11

*add to any salad*

CHICKEN BREAST 7 • CAMELIZED SALMON 17

## NON-CRABBY ENTREES

*All served with a choice of two sides.*

4 PIECE CHICKEN DINNER 16

*"Best Damn Fried Chicken in the State"*

CAMELIZED SALMON 28

SUSSEX COUNTY SPECIAL 31

*broiled catfish, 2 pieces of fried chicken and Carolina pulled pork BBQ, choice of two sides*

## SANDWICHES

*All served with choice of one side.*

*All served on a homemade brioche bun.*

SMASH BURGER 15

*two juicy patties griddled smashed, American cheese, lettuce, tomato, bacon, brioche burger bun*

GRILLED CHICKEN SANDWICH 16

*American cheese, lettuce, tomato, pickle, brioche bun*

## DESSERTS

KEY LIME PIE 9

DEEP DISH CHOCOLATE CHIP COOKIE "A LA MODE" 10

DOUBLE CHOCOLATE CAKE 11

## Sides

COLE SLAW 4 • BROCCOLI 4 • POTATO SALAD 4

CORN ON THE COB 1 EAR - 4 | 5 EARS - 18

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