

STARTERS

FRIED MARYLAND CRAB BALLS 16

Chesapeake Bay crab meat,
cocktail sauce

HAND BREADED CHICKEN TENDERS 9

honey mustard

CHICKEN WINGS (7) 13

buffalo or honey BBQ,
blue cheese dressing

POPCORN SHRIMP 12

lemon pepper aioli

LOADED CRAB FRIES 17

boardwalk style fries, Maryland blue
crab, queso, crispy bacon, J.O. spice

SOUP + SALAD

SOUP OF THE DAY 9

HOUSE WEDGE 11

crumbled blue cheese, red onions,
tomatoes, bacon & blue
cheese dressing

CAESAR SALAD 11

romaine, Parmesan,
croutons and Caesar dressing

CRAB LOUIE 14

romaine, lump crab, 1000 island,
avocado, egg and tomato

add to any large salad

CHICKEN 7 • CRAB CAKE 18

CARAMELIZED SALMON 17

LOCAL SWEET CORN HUSH PUPPIES 7

homemade, powdered sugar

FRIED CALAMARI 15

marinara sauce,
housemade remoulade

CORNBREAD (2) 6

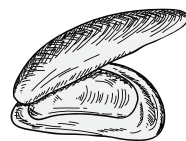
homemade, sweet & delicious

CRABBY DEVILED EGGS (4) 11

crabmeat, J.O. spice

MARYLAND CRAB DIP 19

Cheddar cheese,
toasted ciabatta



STEAMERS

1 LB. STEAMED P.E.I MUSSELS 15

mustard cream sauce, garlic bread
ADD BOARDWALK FRIES +2.00

STEAMED MIDDLE NECK CLAMS

1 DOZEN 14 • BUCKET OF 50 CLAMS 55
melted butter

SMITH ISLAND BOIL 19

1 medium crab, shrimp, clams, potatoes
& corn, garlic wine broth, garlic bread

STEAMED 16/20 GULF SHRIMP

Shell on, crab spice, cocktail sauce
1/2 LB. - 15 1 LB. - 29

Crab House

CRABS • FRESH SEAFOOD • RAW BAR

POTS

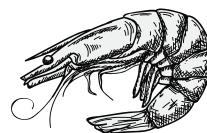
DELAWARE 39

two #1 blue crabs, six steamed clams,
an ear of corn, three oysters, potatoes &
Andouille sausage, garlic wine broth

MAINE 45

4 oz. lobster tail, six steamed clams, an
ear of corn, three oysters, potatoes &
Andouille sausage, garlic wine broth

Combo Meals



PLATTERS

SUSSEX COUNTY SPECIAL 31

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

FISHERMAN'S BOUNTY 49

1/2 lb. of snow crab legs, 1/2 lb. of
steamed Gulf shrimp and
grilled salmon, two sides

SANDWICHES

SMASH BURGER 15

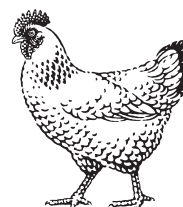
two juicy patties griddled smashed,
American cheese, lettuce, tomato,
bacon, brioche burger bun, fries

GRILLED CHICKEN SANDWICH 16

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

CRAB CAKE SANDWICH 19

all jumbo lump crab
meat, potato bun, tartar, fries



FRIED CATFISH SANDWICH 17

lettuce, tomato, pickle,
brioche bun, tartar, fries

CRABBY SMASH PATTY 21

a juicy smash patty, one jumbo lump
crab cake, J.O. aioli, fries

HOT HONEY CHICKEN SANDWICH 16

fried double breast chicken, bacon,
Mike's Hot Honey, pickle, brioche bun, fries

RAW BAR

Fresh Shucked RAW OYSTERS

2.75/EACH

15.95 (6)

29.95 (12)



1.00 RAW SHUCKED CLAMS

Available Daily!

STEAMED & CHILLED 16/20 GULF SHRIMP

Shell on, crab spice,
cocktail sauce
1/2 LB. - 15 1 LB. - 29

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

OYSTER SHOOTERS

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

DOGFISH 60 MINUTE 6.00

TEQUILA 8.00

VODKA 8.00

LAND & SEA ENTREES

Includes choice of two sides.

FRESH BROILED MARYLAND CRAB CAKES 35

HAND BREADED FRIED SHRIMP DINNER 24

CORNMEAL FRIED CATFISH DINNER 23

1 LB. STEAMED SNOW CRAB LEGS MP

CARAMELIZED SALMON 28

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

FRESH CRABS

*All crabs are #1
Premium Males.*

MEDIUM {5.5" - 6"}

LARGE {6" - 6.5"}

X-LARGE {6.5" - 7"}

JUMBO {7"+}

Available by each, 1/2 dozen &
full dozen. Check out the crab board for
pricing. Availability subject to change.

Delivered Fresh Daily!

all-you-can-eat CRABS

Every Night - All Night Long!

2 hour time limit.

all-you-can-eat SEAFOOD BUFFET

7 Days A Week!

4:00 PM - 8:00 PM

Dessert

KEY LIME PIE 9

DEEP DISH CHOCOLATE CHIP
COOKIE A LA MODE 10

DOUBLE CHOCOLATE CAKE 11

Sides

COLE SLAW 4

BOARDWALK FRIES 8

POTATO SALAD 4

BROCCOLI 4

CORN ON THE COB

1 EAR - 4 | 5 EARS - 18



liquid THERAPY

ROCK-ON ROSIE 14.00
Ketel One Citron Vodka, Solerno Blood Orange liqueur, white cranberry juice, splash of Pama

CRABBY SANGRIA 11.00
Red wine, triple sec, gin, cranberry, orange, peach schnapps, splash of Sprite

CRAB HOUSE COASTAL PUNCH 11.00
Captain Morgan, fresh O.J., pineapple juice, fresh squeezed lime juice, splash of cranberry juice

CUCUMBER MINT LEMONADE 11.00
Ketel One Botanicals Cucumber & Mint Vodka, lemonade, club soda

PURELY POMEGRANATE 10.00
Sauza Silver Tequila, triple sec, fresh squeezed lime juice, splash of O.J., topped with Pama pomegranate liqueur
TRY IT WITH DON JULIO! +2.00

SUNSET SIPPER 11.00
Tito's Handmade Vodka, aperol, grapefruit juice, club soda



WINE NOT

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

WHITES
CARMEL ROAD CHARDONNAY California 11.00
OYSTER BAY SAUVIGNON BLANC New Zealand 11.00
CIELO PINOT GRIGIO Italy 9.00

REDS
BOGLE ESSENTIAL RED BLEND California 9.00
SPOSATO RESERVE MALBEC Argentina 14.00
TWENTY ACRES CABERNET California 10.00

BEER TOWERS

Ask Your Server about our Beer Towers!

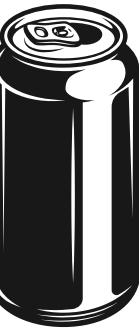
BEER FLIGHTS NOW AVAILABLE!

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



Bottles

STELLA ARTOIS 6.00
BUD LIGHT 4.50
MICHELOB ULTRA 4.50
CORONA 5.50
CORONA LIGHT 5.50
KONA ISLAND BIG WAVE 6.00



BUDWEISER 16 OZ. 5.50
LANDSHARK 16 OZ. 6.00
HIGH NOON SPIKED VODKA SELTZER 7.00
ATHLETIC BREWING NON-ALCOHOLIC CANS
RUN WILD IPA 5.50
UPSIDE DAWN GOLDEN ALE 5.50



frosty DRAFT BEER



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

IPAS

DOGFISH 60 MINUTE IPA (6% ABV; 60 IBU) Earthly pine with crisp, bitter hops (DE) **1.75** **5.25** **26.25**
DOGFISH HAZY SQUALL (6.5% ABV; 50 IBU) A hoppy & hazy IPA brewed with pilsner malt & malted wheat (DE) **1.75** **5.25** **26.25**
MISPILLION RIVER REACH AROUND IPA (6% ABV; 35 IBU) Huge hop flavor, medium bitterness, Indian pale ale (DE) **1.60** **4.75** **23.75**
MISPILLION NOT TODAY SATAN (7.3% ABV; 55 IBU) El Dorado, Centennial, Columbus, Cascade and Mosaic hops (DE) **1.65** **5.00** **25.00**
RAR NANTICOKE NECTAR (7.4% ABV; 65 IBU) Toasted caramel malt base with light citrus over top and slight earthiness (MD) **1.65** **5.00** **25.00**
VICTORY BROTHERLY LOVE IPA (6.0% ABV; 35 IBU) Bright citrus notes, tropical fruit character, touch of apricot (PA) **1.50** **4.50** **22.50**
SIERRA NEVADA HAZY LITTLE THING (6.7% ABV; 35 IBU) Juicy hops & silky malt with fruit-forward flavor (CA) **1.60** **4.75** **23.75**
SOUTHERN TIER CITRA FOG IPA (6% ABV; 15 IBU) Silky, luscious citrus and ripe, juicy mandarin notes with no bitterness (NY) **1.60** **4.75** **23.75**
FOUNDERS ALL DAY IPA (4.7% ABV; 42 IBU) Naturally brewed with a complex array of malts, grains and hops (MI) **1.40** **4.25** **21.25**
FIDDLEHEAD IPA (6% ABV; 15 IBU) A hop forward American IPA that is citrusy, dank, and well balanced (VT) **1.60** **4.75** **23.75**

SOURS + CIDERS

LEINENKUGEL JUICY PEACH (4.4% ABV; 10 IBU) A mild sour-style beer brewed with light tart notes & natural peaches (WI) **1.50** **4.50** **22.50**
ANGRY ORCHARD CRISP APPLE CIDER (GF) (5.7% ABV; 7 IBU) Crisp and bright like biting into a fresh apple (ME) **1.60** **4.75** **23.75**
STRONGBOW HARD APPLE CIDER (GF) (5.0% ABV; 0 IBU) Lightly sparkling, slightly tart & sour with a hint of appliness (UK) **1.40** **4.25** **21.25**
VICTORY SOUR MONKEY (9.5% ABV; 10 IBU) Fruity notes from imported Belgian yeast swirl through a precise souring (PA) **1.65** **5.00** **25.00**

LAGERS + STOUTS

SAM ADAMS LAGER (4.9% ABV; 22 IBU) Full flavored, malty sweetness, hop spices and a smooth finish (MA) **1.65** **5.00** **25.00**
COORS LIGHT (4.2% ABV; 10 IBU) Corn husk and sweet barley malt (CO) **1.40** **4.25** **21.25**
HEINEKEN (5% ABV; 19 IBU) Euro pale ale made of purified water, malted barley, hops, and yeast (Netherlands) **1.50** **4.50** **22.50**
MILLER LITE (4.17% ABV; 10 IBU) Mild hop, light grain (WI) **1.40** **4.25** **21.25**
PBR (4.74 % ABV; 8 IBU) Sweet malt + corn (WI) **.75** **2.00** **10.00**
PABST NATIONAL BOHEMIAN (4.6 % ABV) Aroma of clean grain, somewhat malty & light floral hops (TX) **1.25** **2.50** **12.00**
2SP PONY BOI LIGHT GOLDEN LAGER (4.0% ABV; 0 IBU) Clean, crisp, with medium carbonation (PA) **1.50** **4.50** **22.50**
YUENGLING (4.9% ABV; 15 IBU) Pale lager, medium bodied flavor (PA) **1.40** **4.25** **21.25**
DEVILS BACKBONE VIENNA LAGER (5.2% ABV, 18 IBU) A blend of four imported malts balanced by two Germanic hops (VA) **1.65** **5.00** **25.00**
GUINNESS (4.2% ABV; 10 IBU) Creamy, roasted barley, coffee and chocolate (IRE) **1.65** **5.00** **25.00**
TWO ROADS ESPRESSWAY (6.5% ABV; 33 IBU) A cold-brewed rich coffee stout (CT) **1.85** **5.50** **27.50**
DOS EQUIS LAGER ESPECIAL (4.2% ABV; 10 IBU) A crisp, refreshing, light-bodied malt-flavored beer (MX) **1.50** **4.50** **22.50**

PALE ALES, PILSNERS + WHEAT BEER

BLUE MOON (5.4% ABV; 9 IBU) White ale, citrus notes, orange peel (CO) **1.50** **4.50** **22.50**
SIERRA NEVADA PALE ALE (5.6% ABV; 38 IBU) Full bodied pale ale (CA) **1.50** **4.50** **22.50**
DOGFISH HEAD BLUE HEN (4.8% ABV) A crisp & refreshing pilsner brewed with Delaware grown & malted barley (DE) **1.60** **4.75** **23.75**
DOGFISH CITRUS SQUALL (8% ABV; 10 IBU) A double golden ale brewed w/grapefruit juice, agave nectar, lime peels & sea salt (DE) **1.75** **5.25** **26.25**
VICTORY MOTEL PALOMA (6% ABV; 25 IBU) A summer ale with notes of bright grapefruit, blood orange, and tangy lime (PA) **1.50** **4.50** **22.50**
SAM ADAMS SUMMER ALE (5.3% ABV; 8 IBU) An American wheat ale with citrusy lemon peel & spice of Grains of Paradise (ME) **1.65** **5.00** **25.00**
LEINENKUGEL SUMMER SHANDY (4.2% ABV; 14 IBU) Traditional wheat beer with a refreshing natural lemonade flavor (WI) **1.50** **4.50** **22.50**
RAR COUNTRY RIDE (5.4% ABV) Tastes of sweet grain with citrus hop notes. Light bodied, easy drinking, pale ale (MD) **1.60** **4.75** **23.75**
GOLDEN ROAD MANGO CART (4% ABV; 10 IBU) A light wheat Ale with lots of fresh mango flavor and aroma (CA) **1.65** **5.00** **25.00**
OSKAR BLUES PALE ALE (6.5% ABV, 65 IBU) A hoppy nose and balanced flavors of pale malts & citrusy floral hops (CO) **1.60** **4.75** **23.75**