

RAW BAR

Oysters on the Half Shell (6) \$14.5 • (12) \$26 GF

local Delaware Bays;
lemon & cocktail, on ice

Jumbo Shrimp Cocktail • \$14 GF

lemon & cocktail, on ice

Steamed Little Neck Clams (15) \$14 • (30) \$26 GF

hot butter & lemon

Extra Large Old Bay Steamed Shrimp GF

1/2 lb. - \$15 1 lb. - \$28

lemon & cocktail

HOUSE-MADE SOUPS & SALADS

Soups • Cup \$7 Bowl \$9

New England Clam Chowder,
She Crab Bisque GF or Soup du Jour

Classic Caesar Salad • \$14

crisp romaine, parmesan cheese, house made garlic croutons & Caesar dressing

Key West Cobb • \$22 GF

grilled shrimp, chopped romaine, bacon, cheddar jack cheese, tomato,
cucumber, hard boiled egg, guacamole & balsamic dressing

Jersey Peach Burrata • \$18

brown sugar peaches, baby arugula, burrata cheese,
candied walnuts, dried cranberries, garlic bread & peach vinaigrette

Southwest Chicken Chop • \$21 GF

grilled chicken, chopped romaine, diced tomatoes, red onion,
black bean and corn salsa, guacamole & cheddar-jack cheese;
served with crunchy tortilla strips & chipotle sour cream dressing

ADD TO ANY SALAD

grilled chicken - \$8 grilled shrimp - \$9 broiled salmon - \$12
blackened mahi - \$12 broiled jumbo lump crab cake - \$14

CLASSIC SEAFARING STARTERS

Clams Casino • \$14

chopped clams in a classic casino stuffing with smoked bacon

Crab Cake Appetizer • \$17

broiled with volcano sauce

Bacon-Wrapped Scallops • Market Price GF

horseradish cream sauce

Fried Crab Balls • \$16

mustard cream & cucumber salad

GF = Gluten Free



at Two Mile Landing

CRABS



WE CATCH 'EM • WE STEAM 'EM • YOU EAT 'EM!

TRY OUR LOCALLY CAUGHT
"ALL YOU CAN EAT BLUE CLAW CRABS"

(when available) Market Price

Medium Sized Blue Claws served

with 1 Order of Fries, an Ear of Corn & 2 oz. Melted Butter

Kids 7-11 Half Price; one child 6 & under is free

with adult order (no additional corn or fries)

MARYLAND STYLE BLUE CLAW CRABS

#1's (Large Males) 1/2 Dz. or Dz. • Market Price

crab selection depends on seasonal availability

All crabs are steamed live in our house crab spice & served with one order of butter
- cleaned crabs available upon request add \$6 per dz.



GARLIC CRABS

**(3) (6) or (12)
Market Price**

cleaned blue claws in our garlic
butter sauce, w/ roll for dipping



LOCAL LOBSTER

1 1/2 lb. or 2 lb. Market Price GF

with melted butter, lemon &
corn on the cob

(smaller and/or larger lobsters may be available upon request)



SNOW CRAB CLUSTERS

Market Price GF

1 1/2 lbs (3 clusters)*



DUNGENESS CRAB

Market Price GF

1 1/2 lbs (2 clusters)*



ALASKAN KING CRAB

Market Price GF

1 1/2 lbs (3 pcs.)*

*Served with melted butter, lemon & corn on the cob

Sweet Jersey Corn on the Cob \$4 (Steamed in Husk) in Season

Corn is steamed in the husk. If there is a problem with your ear, please let your server know!
Please no sharing on the all-you-can eat crab special. Guests sharing crabs will be charged the full price.
All crabs are served with 2 oz. of melted butter. Additional butter is available for purchase.

CRABATIZERS

Fried Calamari • \$16

marinara sauce

Tuna Poke Nachos • \$18

sushi grade tuna, crispy wontons, avocado, wasabi cream;
soy & ginger reduction

Crab Attack Fries • \$17

Old Bay fries, lump crab, cheddar-jack cheese, bacon,
sour cream & chives

Firecracker Popcorn Shrimp • \$14

tossed in a sweet chili volcano sauce

Fried Pickle Chips • \$13

BOMB sauce

Crab Rangoon Wontons • \$16

crab & cream cheese filling; sweet chili sauce

Crab House Skins • \$15 GF

lump crabmeat & shrimp, bacon,
melted cheese & sour cream

Crispy Potato Skins • \$13 GF

bacon, cheese & sour cream

Crabby Pretzel • \$18

braided soft pretzel, creamy crab dip,
melted cheddar-jack cheeses & Old Bay

Wings • \$14

Chesapeake-style or Buffalo;
blue cheese & celery

Buffalo Chicken Tenders • \$12

blue cheese

Mozzarella Sticks • \$11

marinara

Smoked Fish Dip • \$13

fresh caught & smoked in house;
crackers & pickled jalapenos

Mac-n-Cheese Fire Balls • \$13

fried mac & cheese bites,
volcano dipping sauce

Frisbee Fries • \$10

crab-spiced fries with a cheesy dipping sauce &
served on a Crab House souvenir frisbee

Hush Puppy Basket • \$10

mango honey butter



BASKETS

Served with Fries & Slaw

- Fried Cape May Black Sea Bass • \$22
- Jumbo Fried Shrimp • \$24
- Popcorn Shrimp • \$20
- Fried Flounder • \$24
- Chicken Tenders • \$17
- Coconut Shrimp • \$24

CRAB HOUSE BOWLS

(No Substitutions)

- Tuna Poke Bowl \$24**
raw ahi tuna, coconut rice, seaweed salad, avocado, carrots, cucumbers, radishes, red onion, edamame, sesame seeds, wasabi mayo, soy glaze & mango-sriracha mayo
Substitute with Lump Crab \$26 or Chilled Shrimp \$24
- Coconut Shrimp Bowl \$24**
coconut shrimp, coconut rice, guacamole, edamame, carrots, mango salsa, wonton crisps & herb crema
- Crispy Thai Chicken Bowl \$22**
sweet chili-tossed fried chicken tenders, spanish rice, guacamole, cheddar-jack cheese, fresh salsa, black bean and corn salad, wonton crisps & herb crema

ENTREES

Served with House Salad, Roll & Butter, Vegetable of the Day and Choice of Potato

Crab House Crab Cakes (1) • \$26 (2) • \$38
broiled or fried; cocktail or tartar

Grilled Fish of the Day • Market Price GF
lightly blackened & drizzled with volcano sauce; topped with mango salsa GF

2 Mile Stuffed Chicken • \$28
filled with prosciutto, pesto & smoked mozzarella, panko fried; lemon butter sauce & pesto cream

Shrimp Oreganato • \$28
jumbo shrimp in a parmesan, oregano & bread crumb crust with white wine sauce

Atlantic Salmon • \$28 GF
broiled; lemon butter sauce

Broiled Seafood Combo • \$40
shrimp, scallops, fish, petite crab cake & stuffed clam

Broiled Stuffed Flounder • \$36 GF
local flounder wrapped around crab imperial in a lemon butter sauce

Crab Pot • Market Price GF
1 snow crab cluster, 1 king crab leg, 1 dungeness cluster, 2 cleaned blue claw crabs, corn on the cob & baby potatoes in garlic butter (served complete)

Grilled Filet Mignon • \$42
8 oz. filet mignon; herb compound butter & onion straws

Classic Surf & Turf • \$56 GF
8 oz. filet mignon paired with a broiled lobster tail; drawn butter & lemon

SANDWICHES

Served with Lettuce & Tomato, Chips & Pickle. Add Fries \$4
Gluten Free Bun Add \$1.50

Crab House Crab Cake • \$23
broiled or fried; cocktail or tartar

Fried Seabass Sandwich • \$18
panko-fried seabass, pepper jack cheese, fried dill pickles, tartar sauce

Blackened Mahi Mahi • \$19
lightly blackened; volcano sauce

Cali Chicken Sandwich • \$17
lightly blackened chicken, sharp cheddar, guacamole & bacon; honey mustard aioli

BURGER BOARD

Served with Lettuce & Tomato, Chips & Pickle. Add Fries \$4
Gluten Free Bun Add \$1.50

Charbroiled Cheeseburger • \$16.5
American or cheddar
add bacon \$2.5

Crab House Burger • \$22
cheddar burger topped with a 2.5 oz broiled crab cake

Game Day Burger • \$17
pepper-jack cheese, fried pickles & burger BOMB sauce

TACO BOARD

flour tortillas topped with summer slaw, chilled mango salsa & volcano sauce. served with a side of spanish rice
Gluten Free Tortillas Add \$1

(2) \$16 (3) \$21

- Fried Fish
- Blackened Mahi Mahi
- Grilled Shrimp
- Coconut Shrimp

KIDS

Served on a Crab House Frisbee For Minnows 12 & Under.

Includes Kid's Dessert. \$12.5

- Chicken Fingers & Fries
- Popcorn Shrimp & Fries
- Hot Dog & Fries
- Cheeseburger & Fries
- Fried Fish & Fries
- Bow Tie Pasta with Butter or Marinara

Gluten Free Chicken Tenders & Gluten Free Pasta - Add \$1.50

• Kid's Shark Attack

lemon lime soda with a grenadine filled souvenir shark & Swedish fish \$8

SIDES

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|--------------------------|------------------------------|
| French Fries \$7.5 | Coconut Rice \$5 |
| Old Bay Fries \$8 | Side Salad \$5 |
| Cheese Fries \$9 | Cucumber Salad \$5 |
| Baked Potato \$5 | Cheese Sauce \$3 |
| Corn on the Cob \$4 | Melted Butter \$3 |
| Vegetable of the Day \$4 | Garlic Butter \$4 |
| Coleslaw \$4 | Bread Basket \$5 |
| Spanish Rice \$5 | Served with Mango Butter (4) |

Consuming Raw or Undercooked Foods May Increase Your Risk of Foodborne Illness. 20% Gratuity May Be Added to Parties of 6 or More. No Split Checks.

3% Surcharge Will Be Added To All Credit Card Transactions.

GF = Gluten Free • Our French Fries Are Not Gluten Free

Prices Subject to Change

9/2024