

**THE CRAB'S CLAW INN
601 GRAND CENTRAL AVENUE - P.O. BOX 35
LAVALLETTTE, NJ 08735
732-793-4447**

"PRIVATE PARTIES"

RESERVATIONS:

Can be made by calling the Crab's Claw Inn, seven days a week from 9:00 am to 5:00 pm. Please ask for Becky.

DEPOSITS AND CONFIRMATIONS

There is a \$25.00 charge required for all parties of 15 or more. This charge is fully refundable, and due upon confirmation of your party. Your deposit will NOT be refunded under the following circumstances: full party cancellation made less than 48 hours in advance (excluding weather conditions – snow and ice, rain does not qualify).

NUMBER COUNT

You will be responsible for the number of confirmed guests 48 hours prior to your party. At the time of your party, you will be held responsible for that count with a two-person margin.

UPSTAIRS ROOM

Seats approximately 35 people and can be used day or evening for parties of 15 or more. Parties having an open bar and 25 or more people will have the use of the upstairs bar adjacent to the dining room.

MAIN DINING ROOM

Located downstairs in the rear of the restaurant with a seating capacity of approximately 75 people.

PORCH

The porch has a seating capacity of approximately 35 people. It is easily accessible to the main bar and dance floor and is available day or evening.

OPEN BAR ARRANGEMENTS

Open bar can be made available to all parties upon request. There is a minimum of two hours for an open bar.

OPEN BAR OPTIONS:

PREMIUM POURS

Dewar's, J.W. Red, Absolut, Smirnoff and all house cordials.

\$14.00 per person for the first hour

\$13.00 per person for each additional hour

\$4.00 per person for those under 21 only

HOUSE POURS

Bourbon, Rum, Scotch, Vodka, Rye, Gin, Etc.

\$12.00 per person for the first hour

\$10.00 per person for each additional hour

PITCHERS OF SODA \$6.00

PITCHERS OF BEER - \$13.00 (BUDWEISER AND MILLER LITE)

ALL OTHER PITCHERS OF BEER \$15.00

FULL CARAFE OF WINE \$14.00

½ CARAFE OF WINE \$7.00

MENU CHOICES

You may choose from any of the three banquet menus, priced at \$18.99, \$20.99 or \$29.99 or from our regular menu. Buffets are available to parties of 25 or more priced at \$20.99 and \$21.99. We also offer a choice of two lunch menus priced at \$12.99 and \$13.99; these will be available before 3:00 in the afternoon.

TAX AND GRATUITY

We will add a 7% sales tax to all bills unless you are tax exempt, in which case we will need your tax I.D. number prior to your party and a 20% gratuity will also be added to your bill.

12.99

BROILED SCROD

CHICKEN MARSALA PORTABELLA

OVEN ROASTED TURKEY
SERVED WITH MASHED POTATOES AND CRANBERRY SAUCE

SACCHETTINE IN AN ALFREDO SAUCE WITH FRESH GARDEN
VEGETABLES

TILAPIA FRANCAISE

13.99

SHRIMP ALBANO
SHRIMP AND BROCCOLI TOSSED WITH PENNE PASTA IN A
VODKA TOMATO SAUCE

FLOUNDER FRANCAISE

MARYLAND STYLE CRAB CAKES

GRILLED SALMON
TOPPED WITH LIME DILL BUTTER OR HONEY MUSTARD

FLAT IRON STEAK
WITH SAUTEED MUSHROOMS AND ONIONS, OVER TOAST
POINTS

THE ABOVE ENTREES INCLUDE
SOUP, SALAD, POTATO, DESSERT AND COFFEE

\$18.99 ENTREES

FLOUNDER STUFFED WITH CRABMEAT

10 OZ. SIRLOIN STEAK

BROILED OR FRIED SCROD

MARYLAND CRAB CAKE AND SHRIMP

SHRIMP AND SCALLOP ALFREDO PRIMAVERA
SHRIMP AND SEA SCALLOPS SAUTEED WITH GARDEN
VEGETABLES IN AN ALFREDO SAUCE, OVER FETTUCCUNE

CHICKEN MARSALA PORTABELLA

THE ABOVE ENTREES INCLUDE SOUP, SALAD, POTATO, DESSERT
AND COFFEE

\$19.99 BUFFET

FRESH TOSSED SALAD
VEGETABLE AND CHEESE BOARD
STUFFED MUSHROOMS
BUFFALO WINGS
PENNE PASTA IN A VODKA TOMATO SAUCE
ROASTED VEGETABLES
CHICKEN MARSALA
MUSSELS FRA DIABLO
SHRIMP AND SCALLOP SCAMPI
BEEF AND VEGETABLE STIR FRY
LOAVES OF BREAD
DESSERT AND COFFEE

BUFFETS ARE ONLY AVAILABLE OT PARTIES OF 25 OR MORE.
DOGGIE BAGS ARE NOT AVAILABLE.

20.99 MENU

SHRIMP STUFFED WITH CRABMEAT

12 OZ. SIRLOIN STEAK

FRESH CATCH OF THE DAY
TOPPED WITH A GRENOBLAISE SAUCE

MARYLAND CRAB CAKES

FRIED SEAFOOD COMBINATION
FLOUNDER, SCALLOPS AND SHRIMP

SHRIMP ALBANO
SHRIMP SAUTEED WITH BROCCOLI, MUSHROOMS AND
TOMATOES IN A VODKA TOMATO SAUCE, SERVED OVER PENNE
PASTA

CHICKEN FRANCAISE
SERVED OVER ANGEL HAIR PASTA

THE ABOVE ENTREES INCLUDE CHOICE OF SOUP, SALAD,
POTATO, DESSERT AND COFFEE

\$21.99 BUFFET

FRESH TOSSED SALAD
VEGETABLE AND CHEESE BOARD
STUFFED MUSHROOMS
BAKED STUFFED CLAMS
BUFFALO WINGS
CLAMS AND MUSSELS SCAMPI
FLOUNDER STUFFED WITH CRABMEAT
PENNE PASTA IN A VODKA TOMATO SAUCE
CHICKEN FRANCAISE
BEEF BURGUNDY
SHRIMP FRA DIABLO
BROCCOLI AU GRATIN
LOAVES OF BREAD
DESSERT AND COFFEE

BUFFETS ARE ONLY AVAILABLE TO PARTIES OF 25 OR MORE.
DOGGIE BAGS ARE NOT AVAILABLE.

\$29.99

CHOICE OF:
SHRIMP COCKTAIL, FRIED CALAMARI OR MUSHROOMS
STUFFED WITH CRABMEAT

CHOICE OF SOUP:
NEW ENGLAND SEAFOOD CHOWDER, MANHATTAN CLAM
CHOWDER, CRAB CHOWDER OR SOUP DU JOUR

CHOICE OF:
TOSSED SALAD OR COLESLAW

CHOICE OF ENTRÉE:

STEAK AND STUFFED SHRIMP

SEAFOOD PROVENCALE
SHRIMP, SCALLOPS AND KING CRAB LEG SAUTEED WITH WHITE
WINE, TOMATOES, ONION, GARLIC AND FRESH HERBS, OVER
LINGUINE

16 OZ. NEW YORK STRIP STEAK

ATLANTIC ADVENTURE
FRESH BROILED FLOUNDER, SHRIMP, SCALLOPS AND A FEW
STEAMERS, CRABMEAT IMPERIAL, BAKED STUFFED CLAM AND
A LOBSTER TAIL

DESSERT TRAY AND COFFEE