

The Crab's Claw Inn

soups

Manhattan clam chowder

cup 5. bowl 7.

Creamy crab chowder

cup 7. bowl 9.

Lobster bisque

lobster meat - chives

cup 8. bowl 13.

starters

Clams on the 1/2 shell

1/2 doz. 8. doz. 14.

Oysters on the 1/2 shell

Delaware Bay 1.75

Oyster of the week mp

please ask your server

Shrimp cocktail 11.

Fried calamari

Marinara - garlic bread 15.

Buffalo calamari

Crumbled bleu - celery, tomatoes,

red onion - hot or mild 16.

Coconut shrimp

Thai chili sauce 16.

Mussels

Marinara - Garlic, white wine, shallots -

garlic bread 14.

Blackened filet mignon bites

Horseradish sauce 15.

Blackened tuna bites

Chipotle ranch 15.

Tuna nachos

Yellowfin -wonton crisps - seaweed salad -

wasabi mayo -chili sauce - sesame seeds 16.

Baked stuffed clams

Peppers - onions - three cheeses - old bay 10.

Housemade Maryland crab cake

lump crab - chipotle ranch 13.

Mushrooms

crabmeat stuffed 10.

Coconut shrimp tacos (2)

cabbage - mango salsa - cilantro ranch 16.

Buffalo shrimp

Bleu cheese - celery - hot or mild 14.

Steamed Clams

Garlic - wine 14.

Fried mozzarella wedges

Marinara 9.

Wings

Buffalo - hot or mild 12.

Homemade hot crab dip

tortilla chips 15.

fish tacos

seasoned fish - cheddar - mozzarella- shredded cabbage - cilantro -
chipotle ranch - flour tortilla 14.

1/2 lb. black angus burgers

hard roll -french fries -substitute sweet potato fries 1.5
add cheese 1. - add bacon 2. - sauteed onions 2. - mayo request

California burger

lettuce - tomato - raw onion - mayonnaise 14.

Claw burger

sauteed onions - bacon - American cheese 14.

Burger 10.

Jersey burger

pork roll - American cheese - sauteed onions 14.

sandwiches

with French fries, coleslaw & pickle

Maryland style crab cake

Brioche bun 13.

French dip

roast beef - french roll - natural juice for dipping 11.

Blackened or grilled chicken breast

chipotle & salsa 10.

Asian tuna sandwich

flash fried - panko - yellowfin tuna - toasted roll - wasabi tartar -
cucumbers - sweet soy - baby arugula 16.

Grilled cheese

American - cheddar - Swiss - choice of bread 7.

Turkey or roast beef

sandwich 10. club sandwich 14. choice of bread

Cheesesteak

American cheese - mushrooms - onions - hard roll 11.

1/4 lb hot dog

toasted New England bun 7.

Fried fresh scrod sandwich

hard roll 11.

Oyster roll

toasted New England bun 12.

Shrimp salad

toasted New England bun 13.

Pork roll

hard roll 9.

Lobster roll

toasted New England bun 20.

served Friday, Saturday & Sunday

Bacon, lettuce & tomato

mayonnaise - choice of bread 9.

Blackened fish wrap

blackened fish - cheddar cheese - flour tortilla - salsa 12.

entrees

choice of potato

Shrimp

crab meat stuffed 26.

Scallops

broiled - fried 27.

Sno crab legs

steamed mp

Cedar planked salmon

maple bourbon glaze 27.

Broiled shrimp

butter - garlic 26.

Fried shrimp

lightly breaded 26.

Buffalo shrimp

hot - mild - bleu cheese 26.

Coconut shrimp

Thai chili sauce 27.

Firecracker shrimp

cajun spices - cream - linguine - garlic bread 28.

Dungeness clusters

Old bay - beer mp

Fish & chips

tartar sauce - malt vinegar - lemon 20.

Whole 1 1/4 pound lobster

steamed - broiled 25.

Lobster ravioli & shrimp

Vodka sauce 30.

Lobster bake

Lobster - corn - shrimp - clams - mussels- potatoes 36.

Lobster Tails

(3) South African cold water

broiled - butter - lemon 39.

Maryland style crab cakes

lump crab meat 27.

Shrimp scampi

linguine 26.

Stuffed flounder

crab meat - asparagus - lobster cream 27.

Old bay steamer pot

Sno crab - shrimp - clams - mussels - potatoes - corn - sausage - old bay - beer -thyme 36.

Broiled seafood combination

Shrimp - scrod - scallops - crab cake - stuffed clams - steamed clams 32. add lobster tail 15..

Fried seafood combination

shrimp - scallops - scrod - stuffed clams - crab cake - oysters 32.

Grouper Islamorada

Panko crusted - diced tomatoes - scallion - parmesan cheese - key lime butter 34.

Deconstructed surf & turf brochette

filet mignon - shrimp - vegetables - old bay - garlic - rice 29.

NY strip steak

hand cut 9oz. 19. 12 oz. 26.

9oz. strip steak & stuffed shrimp 26.

9oz. strip steak & lobster tails

South African cold water tails 37.

9oz. steak & broiled shrimp

butter & garlic 29.

Firecracker chicken

cajun spices - cream - linguine - garlic bread 23.

Grilled chicken breast

broccoli - teriyaki - blackened - grilled 20.

salads

Iceberg wedge

homemade bleu cheese dressing - bacon crumbles

- cherry tomatoes - red onions 8.

add grilled salmon, shrimp or chicken additional charge of 9.

Caesar salad

Grilled or blackened chicken 15.

substitute grilled shrimp or salmon an additional 4.

Buffalo salad

Fried chicken - romaine - tomatoes - red onion -

celery - crumbled bleu cheese 15.

substitute shrimp or calamari an additional 4.

Southwest salad

Grilled chicken - romaine - fresh salsa-cheddar cheese

black bean - avocado -tortilla strips-chipotle ranch 16.

available Friday, Saturday & Sunday

fresh catches

Salmon 26.

Scrod (can not be grilled) 23.

Grouper 30.

Flounder (can not be grilled) 25.

prepared: Broiled - Grilled or Blackened -

topped with key lime butter or lemon herb butter

Pan Sautéed - Francaise - Piccata - Scampi Style

Grilled or blackened tuna

fresh salsa 28.

kid's menu

french fries - except spaghetti - soda - ice cream

Hamburger

Chicken fingers

Fried or broiled shrimp

Spaghetti butter or sauce

Grilled chicken breast

9.

Grilled cheese

Hot dog

7.

sides

French fries 5.

Sweet potato fries 6.

Side Caesar salad 7.

Side house salad 5.

Broccoli 5.

Asparagus 5.

Corn on the cob 3.

Menu is subject to change based on availability.
Thank you for your continued support. Stay well.
the crabsclawinn.com - 732-793-4447