

# APPETIZERS

|  |    |  |    |
|--|----|--|----|
| <b>BRUSCHETTA</b>  | 10 | <b>FRIED CALIFORNIA CALAMARI</b>   | 9  |
| <i>warm goat cheese, roasted red pepper,<br/>and garlic served with crostini</i> |    | <i>pesto aioli</i>   |    |
| <b>HOMEMADE PRAWN TAMALES</b>  | 9  | <b>*STEAMED FRESH MANILA CLAMS</b>   | 14 |
| <i>corn relish &amp; fresh salsa &amp; sour cream</i>                            |    | <i>white wine, butter &amp; clam nectar</i>                                |    |
| <b>THAI SHRIMP SPRING ROLLS</b>  | 10 | <b>*STEAMED PENN COVE MUSSELS</b>  | 12 |
| <i>hot mustard &amp; red chili vinaigrette</i>                                   |    | <i>white wine, butter &amp; clam nectar</i>                                |    |
| <b>CHINESE STYLE B.B.Q. PORK</b>   | 9  | <b>*COMBINATION STEAMER BUCKET</b>   | 14 |
| <i>hot mustard, cocktail sauce &amp; sesame seeds</i>                            |    | <i>fresh clams, mussels &amp; pink scallops</i>                            |    |
| <b>RAW OYSTERS ON THE HALF SHELL</b>   |    | <b>JUMBO GULF PRAWNS COCKTAIL</b>  | 14 |
| <b>*PENN COVE SELECTS</b>  | 12 | <i>cocktail sauce &amp; lemon</i>  |    |
| <b>*KUMAMOTOS</b>  | 13 | <b>*SESAME AHI</b>   | 15 |
| <b>*KUSHI</b>  | 14 | <i>wasabi vinaigrette &amp; baby greens</i>                                |    |
| <i>Rockefeller Style add 3</i>   |    | <b>CRAB WONTONS</b>  | 15 |
| <b>*OYSTER SAMPLER PLATTER</b>   | 13 | <i>Chinese hot mustard &amp; Asian slaw</i>                                |    |
| <b>(2 OF EACH)</b>   |    | <b>*CRAB CRACKER TOWER</b>   | 29 |
|  |    | <i>spring roll, raw oysters, prawns, crab cakes &amp;<br/>crab wontons</i> |    |

# CRAB APPETIZERS

|   |    |   |    |
|---|----|---|----|
| <b>CRAB COCKTAIL</b>                    | 16 | <b>CRAB &amp; ARTICHOKE DIP</b>                   | 16 |
| <i>cocktail sauce &amp; lemon wedge</i> |    | <i>toasted garlic Crostini</i>                    |    |
| <b>CRAB QUESADILLA</b>                  | 16 | <b>NORTHWEST CRAB CAKES</b>                       | 15 |
| <i>pico de gallo &amp; sour cream</i>   |    | <i>three cakes with spicy Creole tartar sauce</i> |    |

# MILKSHAKES & SOFT DRINKS

|   |      |
|---|------|
| <b>VANILLA, CHOCOLATE, OR STRAWBERRY</b>                      | 4    |
| <b>STRAWBERRY LEMONADE</b>                                    | 2.25 |
| <b>THOMAS KEMPER ROOT BEER</b>                                | 2.75 |
| <b>PERRIER ( 11OZ. )</b>                                      | 3    |
| <b>PELLEGRINO ( LITER)</b>                                    | 4.5  |
| <b>COKE, DIET COKE, SPRITE, LEMONADE OR ICED TEA (NESTEA)</b> | 2.5  |

# The Crab Cracker

## GOURMET SANDWICHES

Served with Coleslaw or French Fries

|   |     |   |    |
|---|-----|---|----|
| <b>ONE HALF ROASTED TURKEY SANDWICH &amp; CUP OF CHOWDER</b><br><i>on wheat bread</i>               | 7.5 | <b>SEARED AHI TUNA</b><br><i>with miso wasabi, cucumber &amp; red onion marmalade</i>                     | 14 |
| <b>CAPRESE ON FOCCACIA</b><br><i>fresh mozzarella, tomatoes and basil with balsamic vinaigrette</i> | 9   | <b>GRILLED STEAK SANDWICH</b><br><i>with swiss cheese, lettuce &amp; tomatoes on garlic cheese bread</i>  | 13 |
| <b>CLASSIC BACON &amp; CHEDDAR CHEESEBURGER</b><br><i>lettuce, tomato, onion &amp; pickle</i>       | 9   | <b>GRILLED HALIBUT BURGER &amp; TARTAR SAUCE</b><br><i>on a toasted kaiser roll</i>                       | 14 |
| <b>GRILLED CHICKEN CLUB</b><br><i>bacon, lettuce &amp; tomato on toasted Sourdough bread</i>        | 10  | <b>SLOW ROAST PRIME RIB DIP</b><br><i>on rustic french bread with au jus &amp; sour cream horseradish</i> | 13 |

## CRAB SANDWICHES & MELTS

Served with Coleslaw or French Fries

|  |    |   |    |
|--|----|---|----|
| <b>CRAB MONTE CRISTO</b><br><i>crab salad, bacon &amp; tomato sandwich dipped in egg &amp; grilled</i> | 14 | <b>CRAB SALAD &amp; TOMATO MELT</b><br><i>on an english muffin with cheddar cheese sauce</i>      | 15 |
| <b>CRAB CAKE SANDWICH</b><br><i>bacon, lettuce and crab cake on a kaiser roll</i>                      | 14 | <b>CRAB SALAD CROISSANT</b><br><i>crab salad with lettuce &amp; tomato on a toasted croissant</i> | 15 |

## FRENCH FRIED

Served with Coleslaw & French Fries

|   |    |  |    |
|---|----|--|----|
| <b>TEMPURA BATTERED COD &amp; CHIPS</b><br><i>with tartar sauce</i>     | 12 | <b>PAN FRIED OYSTERS</b><br><i>sautéed in garlic butter</i>                            | 12 |
| <b>TEMPURA BATTERED JUMBO GULF PRAWNS</b><br><i>with cocktail sauce</i> | 14 | <b>SHORE PLATTER</b><br><i>cod, scallops, prawns &amp; oysters with cocktail sauce</i> | 14 |

**DAILY LUNCH SPECIAL \$12.00**

**INCLUDES SALAD OR CLAM CHOWDER & ENTREE  
ASK YOUR SERVER**

# The Crab Cracker

## STARTER SOUPS & SALADS

|  |   |  |    |
|--|---|--|----|
| <b>CLAM CHOWDER</b><br><i>Pacifica White or Spicy Red</i>                        |   | <b>CRAB CRACKER BISQUE</b><br><i>with Dungeness crab</i>   |    |
| <i>Cup</i>   | 4 | <i>Cup</i>   | 7  |
| <i>Bowl</i>  | 6 | <i>Bowl</i>  | 12 |
| <b>HEARTS OF ROMAINE</b>   | 8 | <b>CHEF'S SEASONAL SALAD</b>   | 8  |
| <i>Oregon bay shrimp with Danish blue cheese dressing &amp; chopped pralines</i> |   | <i>field greens with fresh fruit, gorgonzola &amp; pecan pralines with balsamic vinaigrette dressing</i> |    |
| <b>GREEN SALAD</b>   | 6 | <b>CLASSIC CEASAR SALAD</b>  | 6  |
| <i>fresh greens with cucumbers, beets &amp; egg choice of dressing</i>           |   | <i>homemade Caesar dressing with fresh grated romano cheese and garlic croutons</i>                      |    |

## GOURMET SALADS

### CRAB CRACKER LOUIES OR CAESAR SALADS

*Served with tomatoes, eggs, cucumbers, olives & pickled beets*

|                                    |    |  |    |
|------------------------------------|----|--|----|
| <b>DUNGENESS CRAB</b>              | 16 | <b>SANTE FE CHICKEN SALAD</b>  | 14 |
| <b>OREGON BAY SHRIMP</b>           | 11 | <i>Roasted bbq chicken, corn salsa, Pico de Gallo, avocado &amp; ranch dressing</i>                    |    |
| <b>DUNGENESS CRAB &amp; SHRIMP</b> | 14 | <b>CLASSIC CHICKEN COBB</b>  | 14 |
| <b>BLACKENED CHICKEN</b>           | 12 | <i>iceberg lettuce tossed with balsamic vinaigrette, bacon, blue cheese, chopped egg &amp; avocado</i> |    |
| <b>FRESH HALIBUT</b>               | 15 | <b>*GRILLED AHI TUNA STEAK</b>   | 15 |
| <b>*BLACKENED SALMON</b>           | 15 | <i>served on field greens with Miso wasabi ginger vinaigrette</i>                                      |    |
|                                    |    | <b>*WARM SEAFOOD SALAD</b>   | 15 |
|                                    |    | <i>prawns, scallops and fish sautéed with bacon dressing and served over fresh spinach</i>             |    |
|                                    |    | <b>*GRILLED SALMON NICOISE</b>   | 15 |
|                                    |    | <i>fresh vegetables, vine ripened tomatoes, olives and egg</i>   |    |
|                                    |    | <b>CURRY HALIBUT &amp; MANGO CHUTNEY SALAD</b>   | 15 |
|                                    |    | <i>tossed with field greens &amp; toasted almonds</i>  |    |

452 Central Way ▪ Kirkland, Washington 98033

CRABCRACKER.COM

(425) 827-8700 ▪ FAX (425) 889-9166

\*Consumption of raw or undercooked meats, poultry, eggs, fish or shellfish may increase your risk of foodborne illness.

# CHEFS BILL OF FARE

|  |   |
|--|---|
| <b>FRESH SEARED PACIFIC MAHI</b> 16<br><i>macadamia crusted with mango rum sauce</i>       | <b>GRILLED FRESH ALASKAN HALIBUT</b> 16<br><i>summer berry buerre blanc sauce</i> |
| <b>1/2 RACK BABY BACK RIBS</b> 16<br><i>citrus and honey bbq glaze</i>                     | <b>FRESH MAHI MAHI TACOS</b> 14<br><i>asian slaw &amp; mango salsa</i>            |
| <b>FRESH SEARED SEA SCALLOPS</b> 15<br><i>crusted with pink sea salt &amp; miso wasabi</i> | <b>FRESH GRILLED SWORDFISH</b> 15<br><i>habanero butter &amp; mango chutney</i>   |

## CRAB CRACKER SIGNATURES

|   |  |
|---|--|
| <b>FRESH GRILLED SALMON</b> 14<br><i>rainbow hollandaise sauce</i>  | <b>FRESH LACQUERED KING SALMON</b> 14<br><i>glazed with soy, brown sugar, Dijon mustard &amp; garlic</i> |
| <b>*BLACKENED PACIFIC TUNA</b> 14<br><i>sautéed shrimp étouffée</i>   | <b>CHICKEN MARSALA</b> 12<br><i>with garlic linguini</i>   |
| <b>*CRACKER STEAMER BUCKET</b> 15<br><i>clams, mussels, scallops &amp; snow crab served with drawn butter</i> | <b>SESAME CRUSTED AHI FILET</b> 14<br><i>jasmine rice, shitake salsa &amp; wasabi sauce</i>              |

## CRAB ENTREES

|   |   |
|---|---|
| <b>DUNGENESS CRAB AU GRATIN</b> 16<br><i>crab in cheddar cheese sauce en casserole</i>    | <b>CRAB CRACKER CIOPPINO</b> 16<br><i>clams, mussels, prawns, scallops &amp; snow crab in a rich tomato broth with garlic bread</i> |
| <b>DUNGENESS CRABMEAT NEWBERG</b> 16<br><i>crab in a lobster cream sauce en casserole</i> | <b>ALASKAN KING CRAB LEG PIECES</b> 15<br><i>drawn butter &amp; garlic cheese bread</i>   |
| <b>NORTHWEST DUNGENESS CRAB CAKES</b> 15<br><i>with spicy Creole tartar sauce</i>         | <b>ROASTED SHELLFISH PLATTER</b> 20<br><i>clams, mussels, crab scallops in an herbed olive oil With garlic cheese bread</i>         |

## PASTAS

|   |   |
|---|---|
| <b>DUNGENESS CRAB FETTUCCHINE</b> 16<br><i>crab with onions and mushrooms, tossed in a garlic cream sauce</i> | <b>FRESH SEAFOOD LINGUINI</b> 15<br><i>sautéed prawns, scallops, clams, mussels mushrooms, marinara sauce &amp; fresh basil</i> |
| <b>SUMMER VEGETABLE PENNE</b> 11<br><i>vine ripened tomatoes, vegetables &amp; fresh herbs</i>                | <b>BROILED CRAB STUFFED PRAWNS</b> 16<br><i>wrapped with crisp bacon on fettuccine Alfredo</i>                                  |

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