

The Crab Cracker

STARTER SOUPS & SALADS

Manhattan Style Spicy Red Chowder	Cup 4	Bowl 6
New England Style Creamy Clam Chowder	Cup 4	Bowl 6
House Made Crab Cracker Bisque with Dungeness Crabmeat	Cup 6	Bowl 17
Classic Caesar Salad		7
<i>Toasted Parmesan Croutons</i>		
Hearts of Romaine with Oregon Bay Shrimp		10
<i>Danish Bleu Cheese & Pecan Pralines</i>		
Crab Cracker Seasonal Salad		8
<i>Baby Spring Mix, Gorgonzola Cheese, Fresh Fruit & Pecan Pralines</i>		

SHARED STARTERS

Crab Cracker Tower		29
<i>Spring Rolls, Crab Cakes, Prawns & Crab Wontons</i>		
French Fried Calamari with Pesto Aioli		10
Steamed Pacific Clams		17
<i>In White Wine, Garlic Butter & Lemon</i>		
Steamed Penn Cove Mussels		14
<i>In White Wine, Garlic, Lemon & Fresh Herbs</i>		
Combination Bucket		16
<i>Fresh Clams, Mussels in White Wine, Garlic, Lemon & Fresh Herbs</i>		
1/2 Dozen Raw Oysters on the Half Shell - Served with Spicy House Cocktail Sauce		
<i>*Penn Coves (Whidbey Island)</i>		
		14
<i>*Kumamotos (Hood Canal)</i>		
		17
<i>*Kusshi (Vancouver Island)</i>		
		17
(5) Chilled Gulf Prawns		14
(3) Seared Fresh Jumbo Eastern Sea Scallops		15
<i>With Baby Spinach & Miso Wasabi</i>		

CRAB APPETIZERS

Pacific Dungeness Crabmeat Cocktail		17
Dungeness Crab Cakes with Spicy Mango Salsa		16
Dungeness Crab & Artichoke Dip with Parmesan Focaccia Crisps		17
Dungeness Crab & Monterey Jack Cheese Quesadilla		17

ENTRÉE SALADS

Classic Caesar with Pacific Bay Shrimp		18
Warm Seafood Salad		18
<i>With Sautéed Prawns, Fish & Fresh Vegetables</i>		
<i>Tossed in Bacon Aioli & Served over Baby Spinach</i>		

SMALL PLATES

Seattle Style Classic Dungeness Crab Louie		24
Beer Battered Fish & Chips		15
Pan Fried Oysters <i>with French Fries</i>		18

STEAK & CHICKEN

Grilled Bacon & Tillamook Cheddar Burger <i>with French Fries</i>		11
Grilled Half Pound Filet Mignon		34
<i>Demi Glace & Béarnaise Sauce, Served with</i>		
<i>Roasted Garlic Mashed Potatoes</i>		
One Pound Peppercorn New York Steak		32
<i>Sautéed Mushrooms, Onions & Rosemary Demi Glace, Served with</i>		
<i>Garlic Roasted Fingerling Potatoes</i>		
Pan Seared Chicken Marsala		17
<i>With Garlic Linguini & Basil Chiffonade</i>		

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

SEAFOOD ENTREES

Lacquered Pacific King Salmon <i>Served with Jasmine Rice</i>	24
Sesame Crusted Pacific Ahi Steak <i>With Jasmine Rice, Miso Wasabi & Roasted Shiitake Salsa</i>	24
Cedar Planked King Salmon <i>Roasted Garlic Mashed Potatoes & Chorron Sauce</i>	24
Fresh Sea Salt Crusted Eastern Sea Scallops <i>Wasabi Balsamic Glaze and Sautéed Baby Spinach</i>	28
Mixed Seafood Grill <i>Salmon, Prawns & Fresh Scallops with Fingerling Potatoes</i>	27
Seafood Linguini with Prawns, Fish, Scallops, Clams & Mussels <i>Tossed in Marinara with Fresh Basil Chiffonade</i>	25
Broiled Bacon Wrapped Prawns with Crab Stuffing <i>Fettuccini Garlic Alfredo</i>	25

Giant Steamed Australian Lobster Tail 4.75 PER OZ
Basted with Lemon Garlic Butter

CRAB ENTRÉES

The Following Entrées are Served with Garlic & Parmesan Cheese Bread

Crab Cracker Steamer Bucket <i>Clams, Mussels, Snow Crab Cluster Simmered in Garlic Butter and White Wine Broth</i>	28
Seattle Style Cioppino <i>Braised Clams, Mussels, Salmon, Prawns, Scallops & Snow Crab Cluster In a Spicy Tomato & Sherry Broth with Fresh Herbs</i>	36

The Following Entrées are Served with a Trio of Fresh Seasonal Vegetables

Dungeness Crab Cakes <i>Spicy Mango ginger sauce</i>	25	
Baked Dungeness Crab Au Gratin <i>Mornay Sauce with Crunchy Romano Crust</i>	26	
Baked Dungeness Crab Newburg <i>Lobster Shell, Tomato & Sherry Bisque</i>	26	
Dungeness Crab Fettuccini in Garlic Alfredo Sauce	26	
Crab Cracker Trio <i>Steamed Alaskan Red King Crab Leg, Half Dungeness Crab & Snow Crab Cluster</i>	49	
(2) Giant Steamed Alaskan Red King Crab <i>Clarified butter</i>	48	
North Pacific Whole Dungeness Crab		market price
North Pacific Half Dungeness Crab		market price
Spicy Marinated 2 pound Whole Dungeness Crab		market price

Shared Crab Platters - Red King Crab, Snow Crab & Dungeness
Serves 4 \$175.00 Serves 6 \$262.00

SIDES

<i>Trio Seasonal Vegetables</i>	3
<i>Garlic & Herb Roasted Fingerling Potatoes</i>	4
<i>Roasted Garlic Mashed Potatoes</i>	3
<i>Garlic & Parmesan Toast</i>	2

WARNING FOOD ALLERGIES

Our products may contain shellfish, peanuts and other items to which you may be allergic.
Please advise your server if you have food allergies.