

## APPETIZERS

### STEAMED FRESH MANILA CLAMS

Spicy clam nectar  
14

### STEAMED FRESH PENN COVE MUSSELS

white wine & garlic broth  
13

### COMBINATION STEAMER BUCKET

fresh clams, mussels & pink scallops  
15

### RAW OYSTERS ON THE 1/2 SHELL

\* Penn Cove Selects 12  
\* Kumamotos 13  
\* Kushi 14  
\*Rockefeller style add 4

### CHILLED GULF PRAWNS COCKTAIL

cocktail sauce & fresh lemon  
15

### \*CRAB CRACKER TOWER

spring roll, oysters, prawns, crab cakes & wontons  
29

### FRENCH FRIED CALIFORNIA CALAMARI

pesto aioli sauce  
9

### BAKED BRIE IN PUFF PASTRY

cranberry sauce & toasted French baguette  
14

### SEARED SEA SCALLOPS

crusted with pink sea salt & miso wasabi sauce  
16

### CAJUN PRAWN SAUTE

toasted French baguette  
15

### THAI SHRIMP SPRING ROLL

hot mustard & chili vinaigrette  
10

## CRAB APPETIZERS

### 1 LB. 1/2 BODY DUNGENESS CRAB

steamed or chilled  
24

### DUNGENESS CRABMEAT COCKTAIL

cocktail sauce & fresh lemon  
16

### CRAB WONTONS

Chinese hot mustard and Asian style slaw  
15

### DUNGENESS CRAB & ARTICHOKE DIP

garlic toasted crostini  
16

### DUNGENESS CRAB QUESADILLA

crabmeat, jack cheese & green chilies  
16

### DUNGENESS CRAB CAKES

spicy Creole & roasted red pepper tartar sauce  
15

## STARTER SOUPS & SALADS

### CLAM CHOWDER SPICY RED OR PACIFICA

cup 5 bowl 6

### CLASSIC CAESAR SALAD

tossed with parmesan & croutons  
6

### CRAB CRACKER SEASONAL SALAD

field greens, fresh fruit, pralines, gorgonzola cheese  
8

### CRAB CRACKER BISQUE

with Dungeness crabmeat  
cup 7 bowl 12

### GREEN SALAD

romaine with cucumbers, beets & egg  
6

### HEARTS OF ROMAINE WITH BAY SHRIMP

Danish bleu cheese dressing & pecan pralines  
8

## ENTRÉE SALADS

### SEATTLE STYLE LOUIE SALADS

with Oregon bay shrimp 15  
with Dungeness crabmeat 24

### \*CRAB CRACKER SEASONAL SALAD

field greens, fruit, pralines, gorgonzola  
15

### CRAB CRACKER CAESAR SALADS

with Oregon bay shrimp 15  
with Dungeness crabmeat 24

### WARM SEAFOOD SALAD

prawns, scallops and fish sautéed with bacon  
dressing and served over fresh spinach  
22

## STEAKS, PRIME RIB & CHICKEN

3/4 lb. SLOW ROASTED PRIME RIB	26
add fried prawns or snow crab cluster	10

### CHICKEN MARSALA

sautéed mushrooms, cream & linguini  
19

### BRAISED SHORT RIBS

red wine demi glaze & mashed potatoes  
26

### 1/2 lb GRILLED PRIME TOP SIRLOIN

béarnaise sauce  
21

### Oscar style: crab, asparagus & sauce béarnaise

12

### 1 LB PEPPERCORN NEW YORK

sautéed mushrooms, onions, rosemary & brandy cream  
27

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

# The Crab Cracker

## CHEF'S SEASONAL BILL OF FARE

### CEDAR PLANKED KING SALMON

garlic mashed potatoes & choron sauce  
26

### \*SESAME CRUSTED AHI

jasmine rice & roasted shiitake salsa  
25

### SEARED SEA SCALLOPS

crusted with pink sea salt & miso wasabi sauce  
26

### COQUILLES ST. JACQUES

scallops sautéed with mushrooms & seafood velout'e  
25

### GRILLED FRESH SWORDFISH

habanero butter & mango chutney  
25

### CRAB & ARTICHOKE STUFFED HALIBUT

topped with hollandaise sauce  
30

## CRAB CRACKER SIGNATURES

### GRILLED FRESH KING SALMON

rainbow hollandaise sauce  
24

### GRILLED JUMBO GULF PRAWNS

marinated in fresh garlic & lemon juice  
25

### SEAFOOD MIXED GRILL

salmon, scallops & a skewer of prawns  
25

### NORTHWEST CIOPPINO

crab, salmon, sea scallops, prawns, clams & mussels served with garlic bread  
28

### LACQUERED FRESH KING SALMON

in soy, brown sugar, garlic & red chilies  
24

### ALMOND CRUSTED HALIBUT

Riesling velout'e sauce  
26

### BLACKENED PACIFIC AHI ÉTOUFFÉ

Sautéed Creole prawns & jasmine rice  
26

### CRAB CRACKER STEAMER BUCKET

clams, mussels, pink scallops & snow crab legs  
22

## CRAB ENTRÉES

**FAMILY STYLE CRAB PLATTER , KING CRAB , SNOW CRAB & DUNGENESS**  
**SERVES 4 \$150.00    SERVES 6 \$220.00**

### DUNGENESS CRABMEAT A LA NEWBERG

served en casserole  
25

### DUNGENESS CRABMEAT AU GRATIN

topped with cheddar cheese, served en casserole  
25

### DUNGENESS CRAB CAKES

spicy Creole tartar  
24

### ALASKAN KING CRAB LEGS

drawn butter  
37

### CRAB CRACKER TRIO

king crab leg, snow crab, 1/2 Dungeness crab  
41

### WHOLE 2 LB. DUNGENESS CRAB

served steamed or chilled with drawn butter  
36

**1/2 CRAB 24**

**GIANT STEAMED AUSTRALIAN LOBSTER TAIL 4.50 PER OZ**

basted with lemon garlic butter

**ADD 1/2 LB. PRIME TOP SIRLOIN 23**

## FRENCH FRIED

### PAN FRIED FRESH NORTHWEST OYSTERS

Sautéed in garlic butter with tartar sauce  
18

### TEMPURA BATTERED COD & CHIPS

homemade tartar sauce  
14

### SHORE PLATTER

cod, jumbo scallops, prawns & oysters  
23

### JUMBO GULF PRAWNS

house cocktail sauce  
24

## PASTA SPECIALTIES

### FETTUCCHINE A LA TUSCANY

Dungeness crab with mushrooms and onions tossed with alfredo sauce  
25

### CAJUN SEAFOOD PASTA

fish, Andouille sausage, shellfish & linguini  
24

### FRESH SEAFOOD LINGUINI

sautéed prawns, scallops, clams, mussels mushrooms, marinara sauce & fresh basil  
24

### BROILED CRAB STUFFED PRAWNS

wrapped with crisp bacon on bed of fettuccine Alfredo  
25