

## 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  
16

### \*CRAB CRACKER TOWER

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

### FRENCH FRIED CALIFORNIA CALAMARI

pesto aioli sauce  
9

### BAKED BRIE

cranberry sauce & toasted French baguette  
14

### SEARED SEA SCALLOPS

crusted with pink sea salt & miso wasabi sauce  
17

### CAJUN PRAWN SAUTÉ

toasted French baguette  
16

### 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, fresh fruit, pralines & gorgonzola cheese  
with balsamic vinaigrette  
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, garlic, cream & linguini  
20

### BRAISED SHORT RIBS

slow roasted ribs in red wine demi glaze fresh herbs &  
vegetables served over mashed potatoes  
25

### 1/2 LB. GRILLED FILET MIGNON

sauce béarnaise  
30

oscar style: crab, asparagus & sauce béarnaise

12

### 1 LB. PEPPERCORN NEW YORK

sautéed mushrooms, onions, rosemary & brandy cream  
28

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

# The Crab Cracker

## CHEF'S SEASONAL BILL OF FARE

### CEDAR PLANKED KING SALMON

garlic mashed potatoes, mushrooms & choron sauce  
26

### \*SESAME CRUSTED AHI

jasmine rice, roasted shiitake salsa & wasabi sauce  
25

### FRESH SEARED SEA SCALLOPS

crusted with sea salt & miso wasabi sauce  
28

### COQUILLES ST. JACQUES

scallops sautéed with mushrooms & seafood velouté  
28

### SAUTÉED SWEET & SOUR PRAWNS

fresh pineapple & bell peppers  
23

### CRAB & ARTICHOKE STUFFED HALIBUT

topped with hollandaise sauce  
30

## CRAB CRACKER SIGNATURES

### GRILLED FRESH KING SALMON

rainbow hollandaise sauce  
25

### GRILLED JUMBO GULF PRAWNS

marinated in fresh garlic & lemon juice  
25

### SEAFOOD MIXED GRILL

salmon, scallops & a skewer of prawns  
26

### NORTHWEST CIOPPINO

crab, salmon, sea scallops, prawns, clams & mussels served with garlic bread  
29

### LACQUERED FRESH KING SALMON

isoy, brown sugar, garlic & red chilies  
24

### ALMOND CRUSTED HALIBUT

Riesling velouté sauce  
27

### BLACKENED PACIFIC AHI ÉTOUFFÉE

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 RIB    18.00**

## 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

fin 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 atop fettuccine Alfredo  
25

## 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