

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>		

ENTRÉE SALADS

Classic Caesar with Pacific Bay Shrimp	15
Warm Seafood Salad	15
<i>With Sautéed Prawns, Fish & Fresh Vegetables</i>	
<i>Tossed in Bacon Aioli & Served over Baby Spinach</i>	
Seattle Style Classic Dungeness Crab Louie	24/12 half

SHARED STARTERS

French Fried Calamari with Pesto Aioli	10
Fresh Steamed Pacific Clams	17
<i>In White Wine, Garlic Butter & Lemon</i>	
Fresh 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 Butter & Lemon</i>	
*1/2 Dozen Raw Oysters on the Half Shell - <i>Served with Spicy House Cocktail Sauce</i>	
<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) Fresh Seared Eastern Sea Scallops	15
<i>With Baby Spinach & Miso Wasabi</i>	

CRAB APPETIZERS

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

SMALL PLATES

1/2 Turkey Sandwich & a Cup of Clam Chowder	8
Beer Battered Fish & Chips	12
Thai Shrimp Spring Rolls with a Soy Ginger Dipping Sauce	13
Grilled Bacon & Tillamook Cheddar Burger	11
Fish Tacos with Avocado & Coleslaw	12
Cajun Prawns with a Garlic Parmesan French Loaf	16
Fresh Pan Fried Oysters & chips	15

GOURMET SANDWICHES

SERVED WITH COLESLAW OR FRENCH FRIES

Blackened King Salmon Sandwich <i>Served with Tarter Sauce on Ciabatta Bread</i>	13	Crab Monte Cristo <i>Crab Salad, Bacon & Tomato Sandwich Dipped in Egg & Grilled</i>	14
Tuna melt <i>Fresh Ahi Salad & Cheddar on Sourdough</i>	10	Crab Cake Sandwich <i>Jumbo Crab Cake, Bacon, Lettuce, Tomato & Tillamook Cheddar on a Toasted Bun</i>	14
Reuben <i>Corned Beef, Swiss & Sauerkraut on Rye</i>	12	Crab Salad & Tomato Melt <i>on an English Muffin</i>	18/9 half
Chicken Club <i>Grilled Chicken, Bacon, Lettuce & Tomato on Toasted Sourdough</i>	12	Crab Salad Croissant <i>Crab Salad with Lettuce & Tomato on a Toasted Croissant</i>	18

CRAB CRACKER SIGNATURES

Blackened Pacific cod <i>Served with Jasmine Rice & Shrimp Étouffée</i>	15	Stuffed Prawns <i>Prawns with Crab Stuffing, Wrapped in Bacon & Served over Fettuccini Alfredo</i>	16
Lacquered King Salmon <i>Served with Jasmine Rice</i>	15	Seafood Linguini <i>Fish, Prawns and Shellfish in Marinara Sauce With Fresh Basil Chiffonade</i>	15
Sesame Crusted Ahi (Gluten Free) <i>Jasmine Rice, Roasted Shitake Salsa & Wasabi Sauce</i>	15	Crab Macaroni & Cheese <i>Dungeness crabmeat tossed in Swiss cheese sauce topped with Romano</i>	20
Pan Seared Chicken Marsala <i>Garlic Linguini & Basil Chiffonade</i>	15	Vegetable penne <i>Fresh vegetables tossed with basil pesto</i>	14

FROM THE DINNER MENU

Crab Cracker Steamer Bucket 28
Clams, Mussels, Snow Crab Cluster
Simmered in Garlic Butter & White Wine Broth

Seattle Style Cioppino 36
Braised Clams, Mussels, Salmon, Prawns, Scallops & Snow Crab Cluster
In a Spicy Tomato & Sherry Broth with Fresh Herbs

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

Dungeness Crab Cakes 25
Spicy Mango salsa

Baked Dungeness Crab Au Gratin 26
Mornay Sauce with Crunchy Romano Crust

Baked Dungeness Crab Newburg 26
Lobster Shell, Tomato & Sherry Bisque

Dungeness Crab Fettuccini in Garlic Alfredo Sauce 26

Crab Cracker Trio 49
Steamed Alaskan Red King Crab Leg, Half Dungeness Crab
& Snow Crab Cluster

(2) Giant Steamed Alaskan Red King Crab legs 48
Clarified butter

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

Grilled Half Pound Filet Mignon 34
Demi Glace Served with
Garlic Roasted Fingerling Potatoes

One Pound Peppercorn New York Steak 32
Sautéed Mushrooms, Onions & Rosemary Demi Glace, Served with
Garlic Roasted Fingerling Potatoes

Giant Steamed Australian Lobster Tail 4.75 PER OZ

Basted with Lemon Garlic Butter

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

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

BEVERAGES

<i>Coca-Cola, Diet Coke, Sprite</i>	<i>2.25</i>
<i>Henry Wienhard's Root Beer</i>	<i>2.75</i>
<i>Lemonade</i>	<i>2.25</i>
<i>Strawberry Lemonade</i>	<i>2.50</i>
<i>Tazo Iced Tea</i>	<i>2.25</i>
<i>Ferrier (11oz.)</i>	<i>3.00</i>
<i>Pellegrino (liter)</i>	<i>4.50</i>
<i>Red Bull</i>	<i>3.00</i>
<i>Sugar Free Red Bull</i>	<i>3.00</i>

Coffee House Favorites:

<i>Starbucks Verona Coffee</i>	<i>2.50</i>
<i>*Regular & Decaf Available</i>	
<i>Espresso</i>	<i>2.75</i>
<i>Mocha</i>	<i>3.25</i>
<i>Latte</i>	<i>3.00</i>
<i>Americano</i>	<i>2.50</i>

Market Spice Teas:

<i>Organic African Red Bush</i>	<i>2.25</i>
<i>Earl Grey</i>	<i>2.25</i>
<i>Decaffeinated Earl Grey</i>	<i>2.25</i>