

# APPETIZERS

<b>BRUSCHETTA</b>	10	<b>FRIED CALIFORNIA CALAMARI</b>	9
<i>warm goat cheese, roasted red pepper &amp; garlic served with crostini</i>		<i>pesto aioli</i>	
<b>CAJUN PRAWN SAUTÉ</b>	15	<b>*STEAMED FRESH MANILA CLAMS</b>	14
<i>toasted French baguette</i>		<i>white wine, butter &amp; clam nectar</i>	
<b>THAI SHRIMP SPRING ROLLS</b>	10	<b>*STEAMED PENN COVE MUSSELS</b>	13
<i>red chili vinaigrette &amp; hot mustard</i>		<i>white wine, butter &amp; clam nectar</i>	
<b>CHINESE STYLE B.B.Q. PORK</b>	9	<b>*COMBINATION STEAMER BUCKET</b>	15
<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 PRAWN COCKTAIL</b>	16
<b>*PENN COVE SELECTS</b>	12	<i>cocktail sauce &amp; lemon wedge</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 4</i>		<b>BAKED BRIE</b>	14
<b>*OYSTER SAMPLER PLATTER</b>	13	<i>cranberry sauce &amp; toasted French baguette</i>	
<b>(2 OF EACH)</b>		<b>*CRAB CRACKER TOWER</b>	29
		<i>spring rolls, raw oysters, prawns, crab cakes &amp; 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>salsa &amp; sour cream</i>		<i>three cakes with spicy Creole tartar sauce</i>	

# MILKSHAKES & SOFT DRINKS

<b>VANILLA, CHOCOLATE, OR STRAWBERRY</b>	4.00
<b>STRAWBERRY LEMONADE</b>	2.50
<b>THOMAS KEMPER ROOT BEER</b>	2.75
<b>PERRIER ( 11OZ. )</b>	3.00
<b>PELLEGRINO ( LITER)</b>	4.50
<b>COKE, DIET COKE, SPRITE, LEMONADE OR ICED TEA</b>	2.25
<b>MARKET SPICE TEA: AFRICAN RED BUSH OR EARL GREY</b>	2.25

# The Crab Cracker

## GOURMET SANDWICHES

Served with Coleslaw or French Fries

<b>ONE HALF ROASTED TURKEY SANDWICH &amp; CUP OF CHOWDER</b> <i>on wheat bread</i>	7.5	<b>SHAVED HAM, BRIE &amp; GRANNY SMITH APPLE SANDWICH</b> <i>served on toasted foccacia bread</i>	10
<b>OPEN FACED RUBEN SANDWICH</b> <i>corned beef, Swiss &amp; thousand island on marbled rye</i>	9	<b>TUNA MELT</b> <i>tuna salad &amp; Tillamook cheddar served on grilled sourdough</i>	9
<b>CLASSIC BACON &amp; CHEDDAR CHEESEBURGER</b> <i>lettuce, tomato, onion &amp; pickle</i>	9	<b>GRILLED HALIBUT BURGER WITH TARTAR SAUCE</b> <i>on a toasted Kaiser roll</i>	14
<b>GRILLED CHICKEN CLUB</b> <i>bacon, lettuce &amp; tomato on toasted sourdough bread</i>	10	<b>SLOW ROAST PRIME RIB DIP</b> <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> <i>crab salad, bacon &amp; tomato sandwich dipped in egg &amp; grilled</i>	14	<b>CRAB SALAD &amp; TOMATO MELT</b> <i>on an English muffin with cheddar cheese sauce</i>	15
<b>CRAB CAKE SANDWICH</b> <i>bacon, lettuce, and a crab cake on a Kaiser roll</i>	14	<b>CRAB SALAD CROISSANT</b> <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> <i>homemade tartar sauce</i>	12	<b>PAN FRIED OYSTERS</b> <i>sautéed in garlic butter</i>	12
<b>TEMPURA BATTERED JUMBO GULF PRAWNS</b> <i>house cocktail sauce</i>	13	<b>SHORE PLATTER</b> <i>cod, scallops, prawns &amp; oysters with cocktail sauce</i>	13

**DAILY LUNCH SPECIAL \$12.00**  
**INCLUDES SALAD OR CLAM CHOWDER WITH**  
**ENTRÉE**

# The Crab Cracker

## STARTER SOUPS & SALADS

<b>CLAM CHOWDER</b> <i>pacifica white or spicy red</i>		<b>CRAB CRACKER BISQUE</b> <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>	7
<i>Oregon bay shrimp with Danish blue cheese dressing &amp; chopped pralines</i>		<i>field greens, fresh fruit, gorgonzola &amp; pecan pralines with balsamic vinaigrette dressing</i>	
<b>GREEN SALAD</b>	6	<b>CLASSIC CAESAR 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

<b>CRAB CRACKER LOUIES OR CAESAR SALADS</b>		<b>CURRY HALIBUT &amp; MANGO CHUTNEY SALAD</b>	15
<i>Served with tomatoes, eggs, cucumbers, olives &amp; pickled beets</i>		<i>with field greens &amp; toasted almonds</i>	
<b>DUNGENESS CRAB</b>	16	<b>CLASSIC CHICKEN COBB</b>	14
<b>OREGON BAY SHRIMP</b>	11	<i>iceberg lettuce tossed with balsamic vinaigrette, bacon, blue cheese, chopped egg &amp; avocado</i>	
<b>DUNGENESS CRAB &amp; SHRIMP</b>	14	<b>*WARM SEAFOOD SALAD</b>	15
<b>BLACKENED CHICKEN</b>	13	<i>prawns, scallops and fish sautéed with bacon dressing &amp; served over fresh spinach</i>	
<b>*BLACKENED SALMON</b>	15	<b>*SESAME AHI SALAD</b>	15
		<i>served over wild field greens with wasabi dressing &amp; pickled ginger</i>	
		<b>WINTER CHICKEN CHOP SALAD</b>	14
		<i>apples, pears, Craisins, gorgonzola cheese &amp; pecan pralines</i>	

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

### WARNING FOOD ALLERGIES

**Our products may contain shellfish, peanuts and other items to which you may be allergic**

# CHEFS BILL OF FARE

<b>CEDAR PLANKED SALMON</b> 15 <i>sautéed mushrooms &amp; garlic mashed potatoes with choron sauce</i>	<b>ALMOND CRUSTED ALASKAN HALIBUT</b> 15 <i>Riesling seafood velouté sauce</i>
<b>BRAISED SHORT RIB</b> 14 <i>red wine demi glace &amp; garlic mashed potatoes</i>	<b>COQUILLES ST. JACQUES</b> 15 <i>sautéed with mushrooms and seafood velouté</i>
<b>FRESH SEARED SEA SCALLOPS</b> 15 <i>crusted with pink sea salt &amp; miso wasabi</i>	<b>SWEET &amp; SOUR PRAWNS</b> 14 <i>fresh pineapple &amp; sautéed bell peppers</i>

## CRAB CRACKER SIGNATURES

<b>FRESH GRILLED SALMON</b> 14 <i>rainbow hollandaise sauce</i>	<b>FRESH LACQUERED KING SALMON</b> 14 <i>glazed with soy, brown sugar, Dijon mustard &amp; garlic</i>
<b>*BLACKENED PACIFIC TUNA</b> 15 <i>sautéed shrimp étouffée</i>	<b>CHICKEN MARSALA</b> 13 <i>mushrooms, garlic &amp; cream linguini</i>
<b>*CRACKER STEAMER BUCKET</b> 15 <i>clams, mussels, scallops &amp; snow crab served with drawn butter</i>	<b>SESAME CRUSTED AHI FILET</b> 14 <i>jasmine rice, shiitake salsa &amp; wasabi sauce</i>

## CRAB ENTREES

<b>DUNGENESS CRAB AU GRATIN</b> 16 <i>crab in cheddar cheese sauce en casserole</i>	<b>CRAB CRACKER CIOPPINO</b> 16 <i>clams, mussels, prawns, scallops &amp; snow crab in a rich tomato broth with garlic bread</i>
<b>DUNGENESS CRABMEAT NEWBERG</b> 16 <i>crab in a lobster cream sauce en casserole</i>	<b>ROASTED SHELLFISH PLATTER</b> 16 <i>clams, mussels, prawns, snow &amp; king crab</i>
<b>NORTHWEST DUNGENESS CRAB CAKES</b> 15 <i>spicy Creole tartar sauce</i>	<b>CRAB CANNELLONIS</b> 15 <i>Dungeness crab, spinach, garlic, &amp; ricotta cheese served with marinara &amp; mornay sauces</i>

## PASTAS

<b>DUNGENESS CRAB FETTUCCHINE</b> 16 <i>crab with onions and mushrooms, tossed in a garlic cream sauce</i>	<b>FRESH SEAFOOD LINGUINI</b> 15 <i>sautéed prawns, scallops, clams, mussels, mushrooms, marinara sauce &amp; fresh basil</i>
<b>CAJUN PASTA</b> 15 <i>fish, prawns, andouille sausage, shellfish</i>	<b>BROILED CRAB STUFFED PRAWNS</b> 16 <i>wrapped with crisp bacon atop fettuccine Alfredo</i>

**452 Central Way ▪ Kirkland, Washington 98033**

**CRABCRACKER.COM**

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