

APPETIZERS

STEAMED FRESH MANILA CLAMS

served with clam nectar
\$11.00

STEAMED FRESH PENN COVE MUSSELS

prepared in a white wine & garlic broth
\$11.00

COMBINATION STEAMER BUCKET

with fresh clams, mussels & pink scallops
\$12.00

RAW OYSTERS ON THE 1/2 SHELL

* Penn Cove Selects \$10.00
* Kumamotos \$12.00
* Kusshis \$13.00
*Rockefeller style add \$3.00

SHRIMP & SALMON LETTUCE WRAPS

with chili soy vinaigrette
\$10.00

*CRAB CRACKER TOWER

spring roll, oysters, prawns, crab cakes & BBQ pork
\$29.00

FRENCH FRIED CALIFORNIA CALAMARI

complemented with pesto aioli sauce
\$9.00

BRUSCHETTA WITH GOAT CHEESE

roasted red bell peppers & crostini
\$9.00

CHINESE STYLE B.B.Q. PORK

with hot mustard & toasted sesame seeds
\$9.00

CHILLED GULF PRAWNS COCKTAIL

complemented with cocktail sauce & fresh lemon
\$14.00

THAI SHRIMP SPRING ROLL

served with hot mustard & chili vinaigrette
\$9.50

CRAB APPETIZERS

1/2 BODY DUNGENESS CRAB

served steamed or chilled
\$15.00

DUNGENESS CRABMEAT COCKTAIL

complemented with cocktail sauce & fresh lemon
\$15.00

CRAB STUFFED JALAPENOS

with roasted chili aioli
\$14.00

DUNGENESS CRAB & ARTICHOKE DIP

escorted by garlic toasted croutons
\$15.00

DUNGENESS CRAB QUESADILLA

crabmeat, jack cheese & green chilies
\$15.00

DUNGENESS CRAB CAKES

with spicy creole tartar
\$14.00

STARTER SOUPS & SALADS

CLAM CHOWDER SPICY RED OR PACIFICA

cup \$4.00 bowl \$5.00

CLASSIC CAESAR SALAD

tossed with parmesan & croutons
\$6.00

CRAB CRACKER SEASONAL SALAD

field greens, fresh fruit, pralines, gorgonzola
\$7.00

CRAB CRACKER BISQUE

with Dungeness crab
cup \$6.00 bowl \$10.00

GREEN SALAD

romaine with cucumbers, beets & egg
\$5.00

HEARTS OF ROMAINE WITH BAY SHRIMP

Danish bleu cheese dressing & chopped pralines
\$7.00

ENTRÉE SALADS

SEATTLE STYLE LOUIE SALADS

with blackened chicken breast \$12.00
with bay shrimp \$15.00
with Dungeness crabmeat \$20.00

*GRILLED AHI TUNA STEAK SALAD

served over field greens with wasabi vinaigrette
\$20.00

CRAB CRACKER SEASONAL SALAD

field greens, fruit, pralines, gorgonzola
\$14.00

CRAB CRACKER CAESAR SALADS

with blackened chicken breast \$12.00
with bay shrimp \$15.00
with Dungeness crabmeat \$20.00

WARM SEAFOOD SALAD

on fresh spinach leaves with bacon dressing
\$18.00

CHICKEN COBB SALAD

chicken, bacon, bleu cheese, iceberg lettuce
\$16.00

BEEF & CHICKEN

3/4 lb. SLOW ROASTED PRIME RIB	\$24.00
add fried prawns or snow crab legs	\$ 9.00

SAUTÉED CHICKEN BREAST PICATTA

with butter, shallots, & sun-dried tomatoes
\$18.00

3/4 LB BACON WRAPPED FILET MIGNON

with béarnaise sauce \$28.00

1/2 lb GRILLED PRIME TOP SIRLOIN

presented with béarnaise sauce \$18.00
Oscar style \$24.00

1 LB PEPPERCORN NEW YORK

in brandy cream sauce \$26.00

***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

PAN SEARED TILAPIA GREMOLATA

with lobster ,chives & sweet potato gnocchi
\$20.00

*SESAME CRUSTED AHI

with jasmine rice & roasted shitake salsa
\$23.00

CRAB & ARTICHOKE STUFFED HALIBUT

topped with hollandaise
\$24.00

COQUILLE ST. JACQUES

scallops, mushrooms & duchess potatoes
\$22.00

FRESH GRILLED SWORDFISH

with garlic, kalamata olives, tomatoes & basil
\$21.00

PAN SEARED CALAMARI STEAK

with picatta sauce
\$18.00

CRAB CRACKER SIGNATURES

GRILLED FRESH KING SALMON

with rainbow hollandaise sauce
\$20.00

GRILLED JUMBO GULF PRAWNS

marinated in fresh garlic & lemon juice
\$21.00

SEAFOOD MIXED GRILL

salmon, scallops & a skewer of prawns
\$21.00

NORTHWEST CIOPPINO

crab, salmon, sea scallops, prawns, clams & mussels served with garlic bread
\$25.00

LACQUERED FRESH KING SALMON

in soy, brown sugar, garlic & red chilies
\$20.00

ALMOND CRUSTED HALIBUT FILET

with a port supreme sauce
\$22.00

BLACKENED PACIFIC AHI ÉTOUFFÉ

with rock shrimp
\$23.00

CRAB CRACKER STEAMER BUCKET

with clams, mussels, pink scallops & snow crab legs
\$21.00

CRAB ENTRÉES

DUNGENESS CRABMEAT A LA NEWBERG

served en casserole
\$23.00

DUNGENESS CRABMEAT AU GRATIN

topped with cheddar cheese, served en casserole
\$23.00

DUNGENESS CRAB CAKES

complete with spicy creole tartar
\$22.00

ALASKAN KING CRAB LEGS

with drawn butter
\$30.00

CRAB CRACKER TRIO

King Crab leg, Snow Crab, 1/2 Dungeness Crab
\$30.00

WHOLE 2 LB. DUNGENESS CRAB

served steamed or chilled with drawn butter
\$30.00

1/2 CRAB \$22.00

GIANT STEAMED AUSTRALIAN LOBSTER TAIL \$ 3.75 PER OZ

basted with lemon garlic butter

ADD 1/2 LB. PRIME TOP SIRLOIN

\$15.00

FRENCH FRIED

PAN FRIED FRESH NORTHWEST OYSTERS

in garlic butter with tartar sauce
\$17.00

TEMPURA BATTERED COD & CHIPS

with tartar sauce
\$13.00

SHORE PLATTER

cod, jumbo scallops, prawns & oysters
\$19.00

JUMBO GULF PRAWNS

with cocktail sauce
\$21.00

PASTA SPECIALTIES

CAJUN SEAFOOD PASTA

andouille sausage, clams, mussels, fish & prawns
over fettuccine
\$21.00

FETTUCCHINE A LA TUSCANY

with Dungeness crab legs in Alfredo sauce
\$23.00

CHICKEN & SAUSAGE PENNE

with gorgonzola cream sauce
\$20.00

VEGETABLE PENNE

sautéed vegetables in garlic butter with sun dried
tomato & fresh basil
\$17.00

BROILED CRAB STUFFED PRAWNS

wrapped with crisp bacon on fettuccine Alfredo
\$22.00

HONG KONG NOODLES

Prawns, scallops & pacific rim vegetables
\$19.00