

# APPETIZERS

<b>BRUSCHETTA</b>	\$9.00	<b>PRAWN TAMALES</b>	\$12.00
<i>warm goat cheese, roasted red pepper, and garlic served with crostini</i>		<i>handmade, served with pico de gallo &amp; corn relish</i>	
<b>SHRIMP &amp; SALMON LETTUCE WRAPS</b>	\$10.00	<b>*STEAMED FRESH MANILA CLAMS</b>	\$11.00
<i>with chili soy vinaigrette</i>		<i>with white wine, butter, &amp; clam nectar</i>	
<b>THAI SHRIMP SPRING ROLLS</b>	\$9.50	<b>*STEAMED PENN COVE MUSSELS</b>	\$11.00
<i>with hot mustard &amp; chili vinaigrette</i>		<i>with white wine, butter, &amp; clam nectar</i>	
<b>CHINESE STYLE B.B.Q. PORK</b>	\$9.00	<b>*COMBINATION STEAMER BUCKET</b>	\$12.00
<i>with hot mustard, cocktail sauce &amp; sesame seeds</i>		<i>with fresh clams, mussels &amp; pink scallops</i>	
<b>RAW OYSTERS ON THE HALF SHELL</b>		<b>FRIED CALIFORNIA CALAMARI</b>	\$9.00
		<i>with pesto aioli</i>	
<b>*PENN COVE SELECTS</b>	\$10.00	<b>JUMBO GULF PRAWNS COCKTAIL</b>	\$14.00
		<i>with cocktail sauce &amp; fresh lemon</i>	
<b>*KUMAMOTOS</b>	\$12.00	<b>*SESAME AHI &amp; SHRIMP TOAST</b>	\$15.00
		<i>with wasabi sauce &amp; baby greens</i>	
<b>*KUSHI</b>	\$13.00		
<i>Rockefeller Style add \$3.00</i>			
<b>*OYSTER SAMPLER PLATTER</b>	\$12.00	<b>CAJUN PRAWN SAUTE</b>	\$13.00
<b>(2 OF EACH)</b>		<i>with a loaf of garlic bread</i>	

# CRAB APPETIZERS

<b>CRAB COCKTAIL</b>	\$15.00	<b>CRAB &amp; ARTICHOKE DIP</b>	\$15.00
<i>with cocktail sauce &amp; fresh lemon</i>		<i>with toasted garlic crostini</i>	
<b>CRAB QUESADILLA</b>	\$15.00	<b>CRAB CAKES</b>	\$15.00
<i>with pico de gallo &amp; guacamole</i>		<i>three cakes with spicy Creole tartar sauce</i>	
<b>CRAB STUFFED JALAPENOS</b>	\$14.00	<b>1/2 DUNGUNESS CRAB</b>	\$15.00
<i>with roasted chili aioli</i>		<i>with cocktail sauce &amp; fresh lemon</i>	

# MILKSHAKES & SOFT DRINKS

<b>VANILLA, CHOCOLATE, OR STRAWBERRY</b>	\$ 4.50
<i>made with gourmet ice cream</i>	
<b>THOMAS KEMPER ROOT BEER</b>	\$ 2.50
<b>PERRIER ( 11OZ. )</b>	\$ 2.75
<b>PELLEGRINO ( LITER)</b>	\$ 4.00
<b>STRAWBERRY LEMONADE</b>	\$ 3.25
<b>COKE, DIET COKE, SPRITE, LEMONADE, ICE TEA (NESTEA)</b>	\$ 2.00

# The Crab Cracker

## GOURMET SANDWICHES & MELTS

Served with Coleslaw or French Fries

<b>ONE HALF ROASTED TURKEY SANDWICH &amp; CUP OF CHOWDER</b> <i>on wheat bread</i>	\$7.50	<b>ROASTED CHICKEN, RED PEPPER, GOUDA &amp; ARUGULA</b> <i>on a toasted ciabatta bun</i>	\$8.50
<b>HAM &amp; PROVOLONE MELT WITH APPLES, PEARS &amp; PEPPERS</b> <i>on a french roll</i>	\$8.00	<b>CLASSIC REUBEN SANDWICH</b> <i>Corned beef, swiss, sauerkraut &amp; 1000 island on rye bread</i>	\$9.00
<b>CLASSIC KOBI BEEF, BACON &amp; CHEDDAR CHEESEBURGER</b> <i>lettuce, tomato, onion &amp; pickle</i>	\$9.50	<b>HALIBUT BURGER &amp; TARTAR SAUCE</b> <i>on a toasted kaiser roll</i>	\$9.50
<b>SIRLOIN STEAK SANDWICH</b> <i>with remoulade sauce on a toasted french roll</i>	\$10.00	<b>SLOW ROAST PRIME RIB DIP</b> <i>on rustic french bread with au jus &amp; sour cream horseradish</i>	\$10.00

## CRAB SANDWICHES

Served with Coleslaw or French Fries

<b>CRAB MONTE CRISTO</b> <i>crab salad, bacon &amp; tomato sandwich dipped in egg &amp; grilled</i>	\$12.00	<b>CRAB SALAD &amp; TOMATO MELT</b> <i>on an english muffin with cheddar cheese sauce</i>	\$12.00
<b>CRAB CAKE SANDWICH</b> <i>bacon, lettuce and crab cake on a kaiser roll</i>	\$12.00	<b>CRAB SALAD CROISSANT</b> <i>crab salad with lettuce &amp; tomato on a toasted croissant</i>	\$12.00

## FRENCH FRIED

Served with Coleslaw & French Fries

<b>TEMPURA BATTERED COD &amp; CHIPS</b> <i>with tartar sauce</i>	\$10.00	<b>PAN FRIED OYSTERS</b> <i>sautéed in garlic butter</i>	\$10.00
<b>TEMPURA BATTERED JUMBO GULF PRAWNS</b> <i>with cocktail sauce</i>	\$14.00	<b>SHORE PLATTER</b> <i>cod, scallops, prawns &amp; oysters with cocktail sauce</i>	\$13.00
<b>TEMPURA BATTERED HALIBUT &amp; CHIPS</b> <i>with tartar sauce</i>	\$13.00	<b>SCALLOP &amp; ROCK SHRIMP BASKET</b> <i>with cocktail sauce</i>	\$11.00

# 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>	\$4.00	<i>Cup</i>	\$6.00
<i>Bowl</i>	\$5.00	<i>Bowl</i>	\$11.00
<b>HEARTS OF ROMAINE</b>	\$7.00	<b>CHEF'S SEASONAL SALAD</b>	\$7.00
<i>Oregon bay shrimp with Danish blue cheese dressing &amp; chopped pralines</i>		<i>field greens with fresh fruit, gorgonzola, &amp; pecan pralines with balsamic vinaigrette dressing</i>	
<b>GREEN SALAD</b>	\$5.00	<b>CLASSIC CEASAR SALAD</b>	\$6.00
<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

### CRAB CRACKER LOUIES *OR* CAESAR SALADS

*Served with tomatoes, eggs, cucumbers, olives & pickled asparagus plus your selection below*

<b>DUNGENESS CRAB</b>	\$16.00
<b>OREGON BAY SHRIMP</b>	\$11.00
<b>DUNGENESS CRAB &amp; SHRIMP</b>	\$ 14.00
<b>BLACKENED CHICKEN</b>	\$11.00
<b>*BLACKENED AHI TUNA</b>	\$14.00
<b>*BLACKENED SALMON</b>	\$13.00

**CHEF'S LARGE SEASONAL SALAD** \$12.00  
*field greens with fresh fruit, gorgonzola, pecan pralines & balsamic vinaigrette dressing*

**CLASSIC CHICKEN COBB** \$13.00  
*iceberg lettuce tossed with balsamic vinaigrette, bacon, blue cheese, chopped egg & avocado*

**\*GRILLED AHI TUNA STEAK** \$15.00  
*Served on field greens with wasabi ginger vinaigrette in a wonton shell*

**\*WARM SEAFOOD SALAD** \$14.00  
*prawns, scallops and fish sautéed with bacon dressing and served over fresh spinach*

**CITRUS CRAB SALAD** \$14.00  
*with grapefruit, oranges and butter lettuce, served with banana bread*

**SHRIMP STUFFED AVOCADO** \$13.00  
*shrimp salad served on field greens with banana bread*

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

# CHEFS BILL OF FARE

<b>PAN SEARED TILAPIA GREMOLATA</b> \$14.00 <i>with rock lobster and sweet potato gnocchi in a lobster cream sauce</i>	<b>COQUILLES ST. JACQUES</b> \$15.00 <i>scallops &amp; mushrooms in supreme sauce with duchess potatoes</i>
<b>PAN SEARED CALAMARI STEAK</b> \$14.00 <i>with piccata sauce</i>	<b>SESAME CRUSTED AHI FILET</b> \$14.00 <i>with jasmine rice, shitake salsa &amp; wasabi sauce</i>
<b>FRESH FISH TACOS</b> \$14.00 <i>grilled fish, pico de gallo &amp; avocado</i>	<b>FRESH GRILLED SWORDFISH</b> \$14.00 <i>with kalamata olives, garlic tomatoes &amp; basil</i>

## CRAB CRACKER SIGNATURES

<b>FRESH GRILLED SALMON</b> \$12.00 <i>with rainbow hollandaise</i>	<b>FRESH LACQUERED KING SALMON</b> \$13.00 <i>glazed with soy, brown sugar, Dijon mustard &amp; garlic</i>
<b>*BLACKENED PACIFIC TUNA</b> \$15.00 <i>with rock shrimp étouffée</i>	<b>ALMOND CRUSTED HALIBUT FILET</b> \$14.00 <i>with port supreme sauce</i>
<b>*CRACKER STEAMER BUCKET</b> \$12.00 <i>clams, mussels, scallops &amp; snow crab served with drawn butter</i>	<b>CRAB &amp; ARTICHOKE STUFFED HALIBUT</b> \$15.00 <i>topped with hollandaise sauce</i>

## CRAB ENTREES

<b>DUNGENESS CRAB AU GRATIN</b> \$15.00 <i>crab in cheddar cheese sauce en casserole</i>	<b>CRAB CRACKER CIOPPINO</b> \$15.00 <i>Clams, mussels, prawns, scallops &amp; snow crab in a rich tomato broth</i>
<b>DUNGENESS CRABMEAT NEWBERG</b> \$15.00 <i>crab in a lobster cream sauce en casserole</i>	<b>ALASKAN KING CRAB LEG PIECES</b> \$15.00 <i>with drawn butter &amp; garlic bread</i>
<b>NORTHWEST DUNGENESS CRAB CAKES</b> \$15.00 <i>with spicy Creole tartar sauce</i>	<b>1 LB. STEAMED WHOLE ALASKAN KING CRAB LEGS</b> \$20.00 <i>with drawn butter &amp; garlic bread</i>

## PASTAS

<b>CAJUN SEAFOOD PASTA</b> \$14.00 <i>Italian sausage, clams, mussels, scallops, fish &amp; prawns over fettuccine</i>	<b>FRESH BASIL &amp; VEGETABLE PENNE</b> \$11.00 <i>sautéed seasonal vegetables with sun-dried tomatoes</i>
<b>DUNGENESS CRAB FETTUCCHINE</b> \$15.00 <i>crab with onions and mushrooms, tossed in a garlic cream sauce</i>	<b>SHRIMP STUFFED PASTA SHELLS</b> \$13.00 <i>Oregon bay shrimp with marinara and mornay sauces</i>
<b>CHICKEN &amp; SAUSAGE PENNE</b> \$15.00 <i>with gorgonzola cream sauce</i>	<b>HONG KONG NOODLES</b> \$15.00 <i>prawns and scallops with pacific rim vegetables</i>