

APPETIZERS

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

CRAB APPETIZERS

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

MILKSHAKES & SOFT DRINKS

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

The Crab Cracker

GOURMET SANDWICHES & MELTS

Served with Coleslaw or French Fries

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

CRAB SANDWICHES

Served with Coleslaw or French Fries

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

FRENCH FRIED

Served with Coleslaw & French Fries

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

The Crab Cracker

STARTER SOUPS & SALADS

CLAM CHOWDER <i>Pacifica White or Spicy Red</i>		CRAB CRACKER BISQUE <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
HEARTS OF ROMAINE	\$7.00	CHEF'S SEASONAL SALAD	\$7.00
<i>Oregon bay shrimp with Danish blue cheese dressing & chopped pralines</i>		<i>field greens with fresh fruit, gorgonzola, & pecan pralines with balsamic vinaigrette dressing</i>	
GREEN SALAD	\$5.00	CLASSIC CEASAR SALAD	\$6.00
<i>fresh greens with cucumbers, beets & 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

DUNGENESS CRAB	\$16.00
OREGON BAY SHRIMP	\$11.00
DUNGENESS CRAB & SHRIMP	\$ 14.00
BLACKENED CHICKEN	\$11.00
*BLACKENED AHI TUNA	\$14.00
*BLACKENED SALMON	\$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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CRABCRACKER.COM

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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

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

CRAB CRACKER SIGNATURES

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

CRAB ENTREES

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

PASTAS

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