



SOUPS & STARTER SALADS

Manhattan Style Spicy Red Chowder
Cup 4 Bowl 6

New England Style Creamy Clam Chowder
Cup 4 Bowl 6

House made Crab Bisque
Cup 9 Bowl 16

Seasonal Salad
Baby Spring Mix, Gorgonzola Cheese,
Fresh Fruit Balsamic Vinaigrette
9

Classic Caesar Salad
Toasted Parmesan Croutons
7

Hearts of Romaine
Oregon bay shrimp, bleu cheese,
pecan praline's
10

CRAB CRACKER FRESH SHELLFISH & OYSTERS

***Penn Cove Selects**
(Whidbey Island) ½ dozen raw
15

***Kumamotos**
(Hood Canal) ½ dozen raw
16

***Kusshi**
(Vancouver Island) ½ dozen raw
16

***Combo Oyster plate**
2 each raw oysters
16

Fresh Penn Cove Mussels
Simmered in Garlic Butter, Fresh Herbs,
White Wine & Lemons
15

West Coast Steamer Clams
Simmered in Garlic Butter, Fresh Herbs,
White Wine & Lemons
15

Combination Steamer Bucket
Fresh Clams, Mussels, Simmered in Garlic
Butter, Fresh Herbs, White Wine & Lemons
16

CRAB CRACKER SHARED STARTERS

Chilled Gulf Prawns
Spicy Cocktail Sauce
15

Sautéed Cajun Style Prawns
Peppers, Onions, Cream ,Whole Grain
Mustard & Garlic French Bread
15

Fresh Georges Banks Scallops
with Miso Wasabi & Sautéed Baby Spinach
15

Glazed Salmon Bites
Garlic, ginger soy glaze
13

Grilled Fish Tacos
Coleslaw, mango salsa
11

Thai Shrimp Spring Rolls
Chili Soy Vinaigrette
12

Crispy Calamari
Basil Pesto Aioli & cocktail sauce
10

Wine Plate
Becher's Flagship, Apples, Grapes &
Parmesan Garlic bread
12

Crab Cocktail
Dungeness crab cocktail sauce
15

Crab & Artichoke Dip
Garlic Parmesan Bread
16

Pan Seared Dungeness Crab Cakes
Roasted Red Pepper Aioli ,Wasabi cream
16

Vegetarian Thai Spring Rolls
Chili Soy Vinaigrette
9

Hot Tower
Crispy Calamari, Dungeness Crab Cakes & Cajun Prawns
35

Cold Tower
Oysters, Jumbo Prawns & Beecher's Cheeses
35

CRAB CRACKER FAVORITES

Lacquered King Salmon

Served with herbed risotto

23

Beer Battered Fish & Chips

With Coleslaw & French Fries

15

Parmesan Crusted Chicken

Sautéed Spinach, Risotto
Lemon Butter & Fresh Herbs

15

Warm Seafood Salad

Sautéed Prawns, Fish & Fresh Vegetables,
Bacon Vinaigrette Baby Spinach

19

Stuffed Prawns

Prawns with Crab Stuffing, Wrapped in
Bacon and Served over Fettuccini Alfredo

25

Dungeness Crab Louie

Shredded Iceberg, Tomatoes, Olives &
Egg, Cucumbers & House dressing

20

Cajun Pasta

Sautéed Prawns, Fish, Clams & Mussels
Spicy Cream Sauce

23

Crab Cracker Cioppino

Braised Clams, Mussels, Salmon, Prawns,
Scallop, Spicy Tomato & Sherry Broth

25

Portabella Pasta (GF)

Roasted Portabella, Tomatoes &
Fresh Basil

14

Mixed Seafood Grill

King Salmon, Fresh Scallops & Prawns
Creamy risotto & fresh herbs

29

Half Pound Grilled Filet Mignon

Demi Béarnaise with
Herb roasted fingerling potatoes

35

Cedar Planked King Salmon

Roasted Portabella Salsa
Served with herbed risotto

23

3/4 Pound New York

Peppercorn Steak

With Mushrooms, Onions, Rosemary &
Brandy Demi-Glace

Herb Roasted Fingerling Potatoes

32

Steamed Lobster Tail

Basted in Garlic Butter Served with
Seasonal Vegetables

Herb roasted fingerling potatoes

35

CRAB ENTREES

Dungeness Crab Fettuccini

Sautéed mushrooms & onions
Garlic Alfredo Sauce

25

(1.25 lb.) Giant Steamed Alaskan

Red King Crab legs

Seasonal vegetables Herb roasted
fingerling potatoes

48

Dungeness Crab Cakes

Roasted Red Pepper Aioli, wasabi cream
Balsamic reduction

27

Baked Dungeness Crab

Au Gratin

Three Cheese Sauce with Romano

26

COMBINATION PLATTERS

Served with Fresh Herbed Risotto & Seasonal Vegetables

SURF & SURF

Alaskan Red King Leg & Snow Crab Cluster

36

Dungeness Crab Cake, Red King Crab Claw
& Snow Crab Cluster

44

Alaskan Red King Crab & Maine Lobster

49

SURF & TURF

Grilled New York Steak & Garlic Prawns

35

Half pound Filet Mignon
& King Crab Claw

51

Half pound Filet Mignon
& Maine Lobster Tail

62

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

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