LUNCH MENU

Todd's Crab Cracker

Soup & Salads

Manhattan Style Spicy Red Chowder
Cup 4 Bowl 6

New England Style Creamy Clam Chowder
Cup 4 Bowl 6

House Made Crab Cracker Bisque
With Dungeness Crabmeat
Cup 8 Bowl 17

Alaska Cod & Chips
Coleslaw & House Tartar Sauce
12

Crab Cracker Seasonal Salad
Baby Spring Mix, Gorgonzola Cheese, Fresh Fruit with a Balsamic Vinaigrette
9

Hearts of Romaine with Oregon Bay Shrimp
Danish Bleu Cheese and Pecan Pralines
10

Dungeness Crab Louie
House made Dressing
20

Caesar salad
Crisp Romaine with House made Dressing
10

Add Blackened Salmon 7
Add Blackened Chicken 5

Lunch Favorites

Grilled Chicken Club
Bacon, lettuce, tomato on sourdough
12

Soup & Sandwich
1/2 Turkey Sandwich on Whole Wheat with Swiss Cheese, lettuce ,Tomato & Cup of Clam Chowder
12

Classic Burger
Tillamook Cheddar & Bacon
11

Warm Seafood Salad
Fresh Fish, Prawns and Vegetables
Sautéed with tossed in Bacon Vinaigrette, Baby Spinach
15

Pan Fried Oysters
Flash Fried and Sautéed in Garlic Butter with Coleslaw & French Fries
15

Lunch Pastas

Penne Pasta
Italian Sausage, Fennel & Gorgonzola Cream
14

Crab Mac & Cheese
Three Cheese Sauce
16

Portabella Pasta (GF)
Roasted Portabella, Tomatoes & Fresh Basil
14

Chefs Favorites

Lacquered King Salmon
Fresh Herbed Risotto
17

Crab Cracker Cioppino
Salmon, Prawns, clams & mussels
Lobster stock
17

Dungeness crab cakes
Fresh Herbed Risotto
17

Crab Cracker Fresh Shellfish

***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

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.