





STARTERS

 **Rockfish Bites**
 Chunks of Maryland's most loved fish hand dipped & deep fried. Served with cocktail or tartar sauce. 10

 **Calamari**
 Tender pieces of rings and tentacles hand dipped & deep fried. Served with marinara or boom boom sauce. 10

Twisted Fries 4
Gravy 5
Cheese & Bacon Crab Dip 10


Sweet Potato Fries 5


 **Crab Dip**
 A hearty portion of our homemade dip, surrounded by toasted French bread points. 12

 **Crab Pretzel**
 Braided soft pretzel topped with our homemade crab dip. 11

Kickin' Bacon Shrimp
 (5) large shrimp wrapped in bacon and coated in our Kickin' Bourbon sauce! 10

Clam Strips 10
Hush Puppies (12) 6
Popcorn Shrimp 10

 **Chicken Tenders**
 Whole tenderloins hand breaded and fried to a crisp. Served with sweet honey mustard or ask to have them tossed in any of our wing flavors! 8 w/fries 10

 **Chicken Wings**
 Tossed in your choice of hot, mild, kickin' bourbon or our signature house seasoning! Served with celery, blue cheese or ranch. 10

Seafood Mac N Cheese
 Our homemade macaroni and cheese with great tasting crab meat and gulf shrimp. 9

Build Your Nacho 4

Add: Chili	3	Chicken	4	Crab Meat & Shrimp	5	Crab Dip	6	Cheese	1.50	Bacon	1.50
Black Olives	.50	Tomato	.50	Jalapeno	.50	Sour Cream	.50	Onion	.50		

FROM THE STEAMER

Steamed Mussels

1 lb of black mussels steamed to perfection and served with garlic butter and bread points. 9

Steamed Clams

1 lb of delicious clams served with garlic butter and bread points. 9

Snow Crab Legs

Juicy, meaty clusters served with butter sauce. (1) 10 (2) 19

Steamed Shrimp

Steamed in our house seasonings with potatoes and onions. We serve a half pound or pound shell on or peeled. (1/2) 10 (1) 19

Steamed Crabs

We have them year round! Male and Female pricing for a variety of sizes.

Steamed Oysters

Delicious East Coast Oysters served with crackers & cocktail sauce or melted butter. (1/2 DZ) 10 (1 DZ) 18

Oysters on the 1/2 Shell

Delicious raw East Coast Oysters served with crackers & cocktail sauce or melted butter. (1/2 DZ) 10 (1 DZ) 18

Steam Pot (Dinner for 2)


(2) snow crab clusters, 1 lb mussels, 1 lb clams, (2) medium crabs, 1/2 lb shrimp w/potatoes. 60


For your convenience 18% gratuity is added to checks with All you can eat, \$75 or more, 6+ guests.

Consuming raw or under cooked foods can increase the risk of food borne illness


PO BOYS


*We are thrilled to bring this authentic flavor of Louisiana to the great state of Maryland!
"Dressed" Po Boys come with lettuce, tomato, pickle slices & mayo.
Served with fries or your choice of side.*

 **Rockfish Po Boy**
Crispy fried pieces of hand breaded rockfish packed on a warm French roll.
(M) 10 (L) 15


 **Shrimp Salad Po Boy**
Freshly made with the finest large shrimp we could find and blended in our seasonings! (M) 10 (L) 15


Chicken Po Boy
Grilled or fried chicken tenders stacked on a freshly baked French roll. (M) 9 (L) 11
Top it with crab dip +2


 **Soft Crab Po Boy**
Hand breaded soft crab fried & placed on our freshly baked French roll. (seasonal)
(M) 12 (L) 16

 **Oyster Po Boy**
Hand dipped and deep fried east coast oysters placed on a warm French roll.
(M) 11 (L) 18

Hot Sausage Po Boy
A Cajun hot sausage split, pan fried and placed on a freshly baked French roll.
(M) 9 (L) 12

 **Jumbo Lump Po Boy**
Jumbo lump crab cake pressed on a warm French roll.
(M) 12 (L) 19

 **Shrimp Po Boy**
Fried shrimp overstuffed on a warm French roll.
(M) 10 (L) 15


 **Catfish Po Boy**
Fried catfish stuffed on a freshly baked French roll.
(M) 8 (L) 12


ENTREES


Bourbon Street Chicken & Shrimp
(4) large shrimp & a chicken breast seared to perfection with a splash of our Kickin' Bourbon sauce! Served with New Orleans style dirty rice & mixed vegetables to cap off this healthy treat. 16

Chicken Chesapeake
Grilled chicken breast stuffed with a petite crab cake and topped w/imperial sauce. Served with two sides. 22

 **Broiled Rockfish**
Filet of Rockfish broiled to perfection with our signature seafood blend seasoning. Served with two sides. 16


 **Shrimp or Crawfish Etouffe**
Choose shrimp or Crawfish in this traditional Cajun dish. Smother them in a tasty blend of butter, onions, peppers, celery & garlic to create a delicious sauce. Served over a bed of white rice. 15


 **Blackened Orange Roughy**
A beautiful filet of Orange Roughy coated in our signature blackened seasoning and seared to perfection. Served with two sides. 18

 **Red Beans & Rice**
Creamy creole red beans served over a bed of white rice with split hot sausage link. 11


PLATTERS


Traditional New Orleans seafood platters are served with toast, french fries & hush puppies. (or choose 2 sides)


 **Shrimp Salad**
Almost a full pound of creamy freshly made shrimp salad on top a bed of lettuce. 18


 **Jumbo Lump Crab Cake**
Fresh 5 oz. jumbo lump crab cake fried or broiled. (1) 22 (2) 29

 **Rockfish**
Two hand dipped Rockfish filets fried to a crisp in our signature house breading. 19


 **Fried Shrimp**
(12) Large shrimp hand dipped and served with cocktail or tartar sauce. 19


 **Soft Crab**
Hand breaded soft crab fried to perfection. (seasonal) 20


 **Oyster**
(10-12) Plum east coast oysters hand dipped & fried until golden brown. 25

 **Seafood Sampler**
One of our 5 oz. jumbo lump crab cakes, a filet of Rockfish & (12) fried shrimp. 35

SOUP AND SALAD

 **Maryland Crab**
In this traditional Maryland soup, we add a splash of our signature seasoning blend. Cup 5 Bowl 7

 **Cream of Crab**
Smooth, creamy flavors enhanced by our signature seasonings & hearty amount of crab meat. Cup 6 Bowl 8

 **Chicken & Sausage Gumbo**
New Orleans original recipe has a kick of spice to go along with Cajun sausage & chicken. Topped with white rice. Cup 6 Bowl 8

Chili
Hardy amount of ground meat, peppers, onions, and kidney beans. Cup 4 Bowl 6

House Salad
Fresh greens topped with the season's finest veggies. 5 chicken +4
grilled shrimp +6

Caesar Salad
Romaine topped with croutons and imported shaved parmesan cheese. 5
chicken +4
grilled shrimp +6

SIDES


Twisted Fries
Dirty Rice
Cole Slaw
Side Salad
(5) Hush Puppies
Broccoli
Vegetable Blend
Mac N Cheese
Red Beans & Rice
Corn on the Cob (seasonal)
Sweet Potato Fries ~ +1

 **ALL YOU CAN EAT** 
Catfish & Chicken Strips
15

JUST FOR KIDS

Served with fries and a soft drink! 6

Macaroni and Cheese
Grilled Cheese
Chicken Tenders
Shrimp Basket

 *All items with this logo use one or all of our signature Maryland Blue Crab House Seasonings.
All available for purchase for your at home use!*

For your convenience 18% gratuity is added to checks with All you can eat, \$75 or more, 6+ guests.