



2023 CRAB FEAST & BUFFET GROUP MENU

Served in the traditional Eastern Shore Style right on the water's edge overlooking the beautiful Kent Narrows. Our wait staff will serve hot steamed crabs to your table and remove the discarded crab shells.

Crab Feast & Buffet: \$62.99 per guest (with a guaranteed minimum of 50 guests)

(Children ages 5 to 11 are half price and children 4 and under are free.)

*Crab Feast is served for two hours

Crab Feast also includes a buffet of two choices from list below:

- Country Fried Chicken - *Dusted with our secret seasoned flour and fried golden*
- Pulled Pork Barbecue - *Sweet and tangy Southern style sauce with rolls*
- Hamburgers & Hot Dogs - *With assorted rolls and condiments, sliced onions, tomatoes & lettuce*
- BBQ Pork Ribs - *Tender, slow cooked country style with Chef's sweet and tangy barbeque sauce*
- Shrimp Tortellini - *Gulf Shrimp in a parmesan cream sauce over 3 cheese tortellini*

Buffet Includes:

- Homemade Coleslaw
- Steamed Corn on the Cob
- Roasted Red Skin Potatoes
- Iced Tea, Sodas, Lemonade and Coffee

- These prices are quoted for groups with a **guaranteed minimum of 50 guest**
- Prices and items subject to change due to market conditions.
- 22% service charge and 6% Maryland food tax will be added to the final bill.
- It is the customer's responsibility to confirm all details and any special arrangements.
- Final count guarantee, food selection 7 days in advance.
- Parties not meeting their final count will still be charged for the final count given.
- Final payment can be cash, check or credit card due at time of event.

*This is a popular menu for many customers. We will gladly design a menu to fit your needs!

Call "Mary Lee" Brown for questions 410-827-6666 x206 or Email: marylee@crabdeck.com



Fisherman's CRAB DECK

2023 BUFFET GROUP MENU

Buffet: \$46.99 per guest (with a guaranteed minimum of 50 guests)

(Children ages 5 to 11 are half price and children 4 and under are free.)

Includes two choices from list below:

- Shrimp Tortellini - *gulf shrimp in parmesan cream over 3 cheese tortellini*
- Broiled Salmon – *boneless fillets, butter crumb topped, with lemon butter chive sauce*
- Seafood Cakes - *gulf shrimp, bay scallops and crabmeat blended with spring onions and parsley, broiled and served with sherry cream sauce*
- Top Round of Beef - *chef carved, served with au jus and horseradish sauce*
- Chicken Marsala - *boneless chicken breast and sautéed wild mushrooms simmered in a marsala wine brown sauce*
- Country Fried Chicken – *dusted with our secret seasoned flour and fried golden*
- Chicken Chesapeake – *chicken breast stuffed with lump crab imperial (add 6.00)*
- Seafood Imperial - *gulf shrimp, bay scallops and backfin crabmeat mixed in our imperial sauce and baked to a golden brown (add 8.00)*
- Roasted Prime Rib - *chef carved, au jus and horseradish cream sauce (add 12.00)*
- Lump Crab Imperial - *our best backfin crabmeat, baked golden brown (add 12.00)*

Buffet Includes: Caesar Salad, Fresh Steamed Vegetables, Rosemary Red Potatoes, Rolls & Butter Beverages ~ Iced Tea, Sodas, Lemonade and Coffee

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- Prices and items subject to change due to market conditions.
- 22% service charge and 6% Maryland food tax will be added to the final bill.
- It is the customer's responsibility to confirm all details and any special arrangements.
- Final count guarantee, food selection 7 days in advance.
- Parties not meeting their final count will still be charged for the final count given.
- Final payment can be cash, check or credit card due at time of event.

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2023 SENIOR BUS GROUP MENU

*All busses must arrive at 11:00am or Noon, no later times

Senior Crab Feast: \$53.00 per guest (Monday - Friday)
\$61.00 per guest (Saturday & Sunday)

*Pricing includes tax & service fee

(These prices will be charged for everyone in the group, no child pricing, and no carryout).

Senior Crab Feast Includes:

- All the steamed crabs you can eat
- Maryland vegetable red crab soup
- Country fried chicken tenders
- Corn on the cob
- Hush puppies
- Coleslaw
- Vanilla ice cream topped with chocolate syrup and whipped cream
- Beverages (soda, lemonade, iced tea and coffee)
- Draft beer

*Add steamed shrimp \$8.00 per person additional

- No food substitutions, anything other than the menu above will be an extra charge.
- These prices are quoted for groups with a minimum of 40 seniors.
- Driver and escort are complimentary unless group count decreases below 40 guests.
- Prices and items subject to change due to market conditions.
- It is the customer's responsibility to confirm all details and any special arrangements.
- Final guest count guarantee required 3 days in advance.
- Parties not meeting their final count will still be charged for the final count given.
- Final payment can be cash, check or credit card time of the event.
- Pricing includes tax & service fee.
- \$200.00 deposit is required upfront to reserve your room and date. (will be deducted from bill)

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2023 Hors d'Oeuvres

HOT ITEMS		Count	Price
Meatballs - preselect 1: Sweet & Sour OR Italian Marinara		100 Pieces	125.00
Buffalo Chicken Wings - with bleu cheese and boom boom sauce		50 Pieces	150.00
Fried Chicken Tenders - with honey mustard dipping sauce		50 Pieces	125.00
Clams Casino - baked clams on ½ shell, bacon, onions, peppers & butter		50 Pieces	120.00
Baked Applewood Bacon Wrapped Scallops		50 Pieces	200.00
Baked Applewood Bacon Wrapped Shrimp		50 Pieces	200.00
Oysters Queen Anne - baked half shells topped with crab and cheese		50 Pieces	200.00
Crab Melt Mini Bites - crab imperial atop sour dough slices and baked		50 Pieces	225.00
Baby Crab Cakes – preselect 1: broiled OR fried, tartar & cocktail sauces		50 Pieces	250.00
Seafood Baby Cakes - shrimp, scallops & snow crab with lemon aioli		50 Pieces	200.00
Monte Cristo's – baguettes topped with ham, turkey and two cheeses		50 Pieces	150.00
Hot Crab Dip - with French bread		for 25 Guests	200.00
Seafood Nachos - topped with crab, shrimp & cheese, salsa & sour cream		for 25 Guests	125.00
Vegetable Crab Soup - tomato based & flavorful with vegetables and crab meat		Per guest	6.00
Cream of Crab Soup - cream based, with MD lump crabmeat ~ rich, and silky smooth		Per guest	7.00
COLD ITEMS		Count	Price
Shrimp Cocktail - ready to dip, peeled, tail on, with cocktail sauce		150 Pieces	350.00
Shrimp Salad Sliders – mini brioche buns		50 Pieces	175.00
Oysters on the Half Shell - with cocktail and lemon wedges		50 Pieces	150.00
Vegetable Tray - with ranch dip		for 25 Guests	100.00
Cheese and Fruit Display - includes crackers		for 25 Guests	150.00
Salad Bowl – preselect 1: Garden OR Caesar		for 25 Guests	75.00
Dessert Sweet Tray – Chocolate chip cookies & chocolate brownies		50 Pieces	100.00
Beverages - Unlimited (Non-Alcoholic): ice tea, sodas & coffee		Per Guest	4.00

- This menu is only available in a private party setting.
- It is the guest's responsibility to confirm all details and any special arrangements.
- Final count guarantee and accurate entree selection numbers are required 14 days in advance.
- Parties not meeting their final count will still be charged for the final count given in advance.
- One check for all parties. There are no separate checks.
- Final payment is due at time of event and is payable by cash, check or credit card.
- 22% service charge and 6% Maryland food tax will be added to the final invoice.



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2023 BEER & COCKTAIL MENU

PREMIUM OPEN BAR

Includes all domestic & imported canned beers, house wines, premium brand cocktails, and non-alcoholic beverages. (Shots & energy drinks not included)

Titos Vodka, Grey Goose Vodka, Tanqueray Gin, Hendricks Gin, Bacardi Rum, Sailor Jerry Rum, Captain Morgan Rum, 1800 Silver Tequila, Patron Tequila, Makers Mark Bourbon, Jim Beam Bourbon, Crown Royal Whiskey, Jameson Whiskey, Jack Daniels Whiskey, Hennessy VSOP

- 2 Hours - \$34 per guest
- Additional Hours - \$12 per guest

DRAFT BEER & WINE

Includes one choice of draft beer, wines, and non-alcoholic beverages.

Choose 1: Miller Lite, Coors Light or Yuengling

House Wines: Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato, Rose', Pinot Noir, Merlot, Cabernet Sauvignon

- 2 Hours - \$23 per guest
- Additional Hours - \$10 per guest

HOST OPEN BAR

A host open bar allows your guests to order from the full array of beers, wines, and spirits available.

The final bar tab is billed based on consumption of guests and is paid by the event host at the conclusion of the event.

CASH BAR

Cash bar requires each guest to pay for their own alcoholic beverages.

*Cash bar does not count toward the food and beverage minimum contracted by the host.