

APPETIZERS



Ⓞ **STEAMED GULF SHRIMP** peel and eat shrimp, lightly seasoned, with cocktail sauce 13.99 ½ lb 24.99 1 lb

HOT CRAB DIP lump crabmeat with a blend of cheeses and spices, sliced ciabatta bread 17.99

DECK WINGS 8 mildly house spiced with celery sticks and chunky bleu cheese dressing 14.99

MUSSELS steamed and tossed in olive oil and garlic sauce, served with garlic toast for dipping 16.99

BASKET OF FRIES crisp and golden 8.99

HUSH PUPPIES savory cornmeal, golden fried 12.99

CHICKEN TENDERS 4 country breaded breast tenders fried and served with choice of BBQ or honey mustard sauce 10.99

FRIED CALAMARI thinly sliced, lightly floured, golden fried with lemon-garlic aioli 15.99

Ⓞ **BUCKET OF LITTLE NECKS** 50 farm raised baby Cherrystones great to share! ½ bucket 18.99 full bucket 34.99

Ⓞ **CHERRYSTONE CLAMS ON THE ½ SHELL** 6 shucked and served with lemon and cocktail sauce 9.99

Ⓞ **STEAMED CHERRYSTONE CLAMS** one dozen steamed to perfection with broth and melted butter 17.99

Ⓞ **STEAMED SNOW CRAB LEGS** 1 pound of Alaskans with hot melted butter 24.99

POPCORN SHRIMP lightly dusted, flash fried, with spicy seafood aioli sauce for dipping 15.99

Ⓞ **TUNA SASHIMI** coated with mixed sesame, seared and sliced, with pickled ginger, seaweed salad and gluten free soy (rare only) 15.99

STEAMED SOFT SHELL CLAMS local & fresh when available

SEAFOOD NACHOS fresh chips layered with gulf shrimp and crabmeat, finished with our housemade cheese sauce and shredded cheese. Served with salsa on the side 18.99

SOUPS



HOMEMADE

MARYLAND VEGETABLE CRAB SOUP Old Bay seasoned 6.99

CREAM OF CRAB SOUP velvety with a hint of sherry 8.99

CAN'T DECIDE? 50/50 cream of crab soup topped off with our vegetable crab 7.99



SALADS

CRAB SALAD PLATE jumbo lump crabmeat lightly tossed in our seafood dressing with tomato wedges, sliced cucumbers coleslaw and crackers 26.99

SHRIMP SALAD PLATE shrimp salad, tomato wedges, sliced cucumbers, coleslaw and crackers 18.99

Ⓞ **GRILLED CHICKEN CAPRESE SALAD** grilled breast over fresh mixed salad greens, sliced fresh mozzarella, tomatoes, basil, and a drizzle of balsamic glaze 15.99

CRAB CAKE SALAD fried or broiled crab cake served over a bed of mixed greens with tomato wedges, sliced cucumbers and choice of dressing 25.99

Ⓞ **PARADISE SHRIMP & CRAB SALAD** gulf shrimp, lump crabmeat over mixed greens with tomato wedges, cucumbers and choice of dressing 24.99

Dressings: olive oil lite balsamic vinaigrette, pepper parmesan, bleu cheese, ranch, thousand island and honey mustard



SEAFOOD POTS

Entrées include a choice of two sides: rosemary red skin potatoes, corn on the cob, fries, coleslaw or veggie of the day. Replace one side for a garden salad, additional 2.00 No substitutions.

Ⓞ **STEAMED CRAB POT** 4 hard crabs, Cherrystone clams, steamed shrimp, steamed mussels 42.99

Ⓞ **STEAMED VARIETY POT** 2 hard crabs, snow crab legs, Cherrystone clams, steamed shrimp, steamed mussels 47.99



SIDES

French fries, rosemary red skin potatoes, creamy coleslaw, corn on the cob, veggie of the day 3.99

Fresh tossed garden salad 5.99

PLEASE DO NOT FEED THE DUCKS OR SEAGULLS!

Ⓞ *Gluten free
We use trans-fat free soybean oil in our fryers.*

6-28-2023

CRABS

STEAMED & SEASONED!
SERVED BY THE DOZEN OR 1/2 DOZEN
PRICED DAILY



ENTREES

Entrées include a choice of two sides: rosemary red skin potatoes, corn on the cob, fries, coleslaw or veggie of the day. Replace one side for a garden salad, additional 2.00

Dressings: olive oil lite balsamic vinaigrette, pepper parmesan, bleu cheese, ranch, thousand island and honey mustard

SEAFOOD PLATTER crab cake, sea scallops, gulf shrimp and flounder—fried or broiled with sweet cream butter 43.99

CRAB CAKES (2) our Eastern Shore recipe, fresh made daily, golden fried or broiled with sweet cream butter 39.99

SOFT CRABS Chesapeake Bay locals, dusted in our seasoned flour and flash fried 39.99

CRAB COMBO freshly made crab cake paired with local soft crab golden fried 39.99

Ⓞ **CHICKEN CHESAPEAKE** boneless breast stuffed with crab imperial and baked golden brown 32.99

Ⓞ **CRAB IMPERIAL** our finest jumbo lump crabmeat folded in our creamy imperial sauce and baked 39.99

FRIED JUMBO SHRIMP half dozen jumbo gulf shrimp, hand breaded and golden fried 28.99

Ⓞ **SEAFOOD SAUTE** lump crabmeat, sea scallops, gulf shrimp, sauteed mushrooms and capers with a hint of sherry 38.99

SEAFOOD MAC & CHEESE gulf shrimp, sea scallops, jumbo lump crabmeat sauteed with a three cheese sauce and tossed with cavatappi pasta (served with garden salad only) 35.99

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions.

Ⓞ **BROILED SEA SCALLOPS** with sweet cream butter 34.99

FRIED SEA SCALLOPS hand breaded and flashed fried 34.99

Ⓞ **ATLANTIC SALMON FILLET** grilled, brushed with lemon pepper butter 28.99

Ⓞ **ATLANTIC MAHI MAHI** grilled, with tropical pineapple salsa 27.99

FLOUNDER FILLETS broiled in white wine and lemon butter Ⓞ or breaded and flash fried golden 26.99

Ⓞ **IMPERIAL STUFFED FLOUNDER** fillets stuffed with jumbo lump crab imperial and baked 36.99

A 20% service charge will be added to checks with 6 or more guests OR when separate checks are requested.

We will not provide more than 4 checks per group.

Please request separate checks at the beginning of your meal.

CRUSHES

ORANGE CRUSH New Amsterdam Orange Vodka, lemon lime soda, triple sec, and fresh squeezed orange OR make it **SKINNY** with club soda

PEACH CRUSH Ketel One Peach & Orange Vodka, peach puree, fresh squeezed orange, club soda

GRAPEFRUIT CRUSH Steel Blu Grapefruit Vodka, lemon lime soda and fresh squeezed grapefruit OR make it **SKINNY** with club soda

COCONUT LIME CRUSH Coconut and Pinnacle Whipped Vodkas, crushed lime, Sierra Mist

KEY LIME CRUSH Deep Eddy Lime and Pinnacle Whipped Vodkas, fresh lime, ginger ale

LEMON CRUSH Deep Eddy Lemon Vodka and our fresh squeezed lemonade

BLUEBERRY LEMON CRUSH Blueberry Vodka, muddled fresh blueberries and fresh lemonade

CUCUMBER REFRESHER Hendricks Gin, muddled cucumber, fresh squeezed lemonade

BOURBON CRUSH Woodford Reserve Bourbon, Cointreau, fresh squeezed orange and lime, ginger ale

BEER & WINE

DRAFT BEER Michelob Ultra, Yuengling, Blue Moon, Miller Lite

DOMESTIC BEERS Coors Light, Miller Lite, Bud, Bud Light, Mich Ultra, Natural Light

CRAFTS & OTHERS RAR Nanticoke Nectar, Corona, Corona Light, Stella Artois, Dogfish 60 IPA, Kona Big Wave, Sierra Nevada Hazy Little Thing IPA, Pacifico Mexican Lager, Heineken, Heineken 0.0 *non-alcoholic*

SELTZERS

High Noon Passionfruit, High Noon Lime, White Claw Black Cherry

WINE BY THE GLASS Pinot Grigio, Moscato, Prosecco, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon

WINE BY THE BOTTLE 36.99
Kendall Jackson Chardonnay

SANDWICHES & HANDHELDS

Includes lettuce, tomato, pickle and kettle chips. Substitutions are additional.

Add cheese Provolone or American 2.00 or smoked applewood bacon to any sandwich 2.00

CRAB CAKE our Eastern Shore recipe, fresh made daily, golden fried or broiled with sweet cream butter on a potato roll 21.99

SOFT CRAB locals, dusted in our seasoned flour and flash fried with choice of bread 21.99

CRAB MELT jumbo lump crab imperial, delicious blend of cheeses and sliced tomato baked atop ciabatta bread 21.99

SHRIMP SALAD SANDWICH large Gulf shrimp diced and blended with our homemade seasoned dressing, choice of bread 17.99

OLD BAY HOT HONEY CHICKEN fried breast, Old Bay, wildflower honey, dill pickles & slaw. Lil' sweet, lil' spicy 16.99

GRILLED CHICKEN SANDWICH marinated breast, grilled or blackened 14.99

GRILLED CHICKEN CAPRESE SANDWICH fresh mozzarella, sliced tomatoes, basil and balsamic glaze 17.99

CRAB ROLLS jumbo lump crabmeat lightly tossed in our seafood dressing served on two New England style toasted split top rolls 24.99

SALMON BLT grilled or blackened, bacon, lettuce and tomato drizzled with chipotle mayo 18.99

AHI TUNA STEAK grilled or blackened 17.99

MAHI MAHI grilled or blackened 16.99

FRIED FLOUNDER SANDWICH hand breaded 15.99

STACKED BACON DOUBLE CHEESEBURGER fresh ground angus with applewood smoked bacon and choice of cheese 15.99

FISH & CHIPS beer battered rockfish fried golden brown with fries and coleslaw 15.99

BLACKENED FISH TACOS Mahi Mahi with cilantro slaw atop 3 mini flour tortillas, pico de gallo, pickled vegetables, and chipotle aioli 15.99

GRILLED SHRIMP TACOS lightly seasoned, atop 3 mini flour tortillas, cilantro slaw, pico de gallo, chipotle & avocado cremas 16.99

BUFFALO SHRIMP TACOS flash fried, tossed in our buffalo sauce atop 3 mini flour tortillas, with cilantro slaw, pico de gallo, avocado crema 16.99

We use trans-fat free soybean oil in our fryers.

DRINKS

No refunds on alcoholic drinks.

FROZENS

DAIQUIRIS • MARGARITAS • COLADAS

Pick your flavor: Strawberry or Pina Colada

RUM RUNNER Light rum, blackberries, cherries, bananas and Myers's Dark Rum floater

CRABBY COCOLADA Malibu Coconut Rum blended with strawberries and pina colada

STRAWBERRY LEMONADE Deep Eddy Lemon Vodka blended with strawberries

MUDSLIDE Vodka, Baileys Irish Cream, Coffee liqueur, fresh made ice cream

DIRTY BANANA Baileys Irish Cream, Coffee and Banana Liqueurs, and fresh made ice cream

SNICKERDOODLE RumChata, Amaretto, Buttershots schnapps, fresh made ice cream, topped with cinnamon sugar



OTHER BEVERAGES



Fresh brewed iced tea, Lipton raspberry tea, pink lemonade, Pepsi, Diet Pepsi, Starry, Mountain Dew, birch beer, ginger ale, coffee and bottled water

MILKSHAKES Vanilla, Chocolate, Strawberry, and Oreo Cookie

SPECIALTY

DUSK 'TIL POM Milagro Silver Tequila, Pama Liqueur, cranberry juice, fresh citrus, topped with a passion fruit and mango foam

BAHAMA MAMA Malibu Coconut and Light Rums, pineapple, orange juice, and grenadine

MAI TAI Mount Gay Aged Rum, Amaretto, orange and pineapple juices, with Myers Dark Rum floater

DA' PAIN KILLER Sailor Jerry Rum, Cream of Coconut, orange and pineapple juices, nutmeg

STRAWBERRY MOJITO Malibu Strawberry, light rum, muddled mint, lime & strawberries, club soda

PINEAPPLE MOJITO Malibu Coconut and Pineapple Rums, muddled mint and lime, club soda, pineapple

CHESAPEAKE BLOODY Old Bay Vodka and hot sauce, bloody mix, topped with spicy green beans and an Old Bay rim

PINE' IN THE COCONUT 1800 Coconut Tequila, pineapple juice, fresh lime, Cream of Coconut, splash of grenadine

MALIBU'S CARIBBEAN RUM BUCKET Coconut, pineapple, passion fruit, mango, and strawberry rums mixed with pineapple, orange, and cranberry juices. Add a Myers' floater if you dare!

TOP DECK MARGARITAS ~ Choose your tequila!
1.5 oz pour, fresh mix, Cointreau and Grand Marnier

Milagro Silver	15.
1800 Coconut	16.
Patron Silver	18.
Casamigos Reposado	20.
Avion Reserva 44 Extra Anejo	30.
Clase Azul Reposado	35.
Don Julio 1942 Anejo	40.

DESSERTS



CHEESECAKE plain or strawberry topped 6.99

KEY LIME PIE Graham cracker/granola crust, shaved almonds, and whipped cream 7.99

REESE'S PEANUT BUTTER PIE 7.99

HOMEMADE NUTTY BUDDY ICE CREAM CONE hand swirled vanilla ice cream, dipped in chocolate, rolled in crushed peanuts 7.99

COOKIES & CREAM SMITH ISLAND STYLE CAKE 12 layers of chocolate cake with cookies and cream frosting. Topped with crushed cookies. 7.99



CRAB DECK KID'S MENU



M W R I O N R R P I K I L E Z C
E C I E A Q K E E R C L T L E S
Y P V V O A R E T N U H U G Y I
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B Z A C U R B R N E D L O H F Y

CRAB DECK, FISHERMAN, BOAT, POND,
KENT NARROWS, RIVER, DUCK, PIER, WORM
SEAGULL, PERCH, OSPREY, MINNOW, CLAM,
JELLYFISH, CHESAPEAKE BAY, BRIDGE, BAIT,
KENT ISLAND, ROCKFISH, CREEK, OYSTER

KIDDIE TREASURES (12 and under)

Beef Hot Dog & Fries or Applesauce	5.50
Cheeseburger & Fries or Applesauce	6.99
Chicken Tenders & Fries or Applesauce	6.99
Grilled Cheese & Fries or Applesauce	4.99
Crispy Fish Fillets & Fries or Applesauce	6.99
Fried Shrimp & Fries or Applesauce	6.99
Macaroni & Cheese	4.99

DRINKS

Milk & Chocolate Milk	3.49
Apple Juice	2.99
Milkshakes	4.99
Vanilla, Chocolate, Strawberry	
Oreo Cookie: Monster Vanilla Ice Cream & Crushed Oreos	

Fresh Brewed Iced Tea, Lipton Raspberry Tea,
Pink Lemonade, Pepsi, Diet Pepsi, Sierra Mist,
Mountain Dew, Birch Beer, Ginger Ale, Bottled Water

DESSERTS

Key Lime Pie	6.99
Graham cracker/granola crust, whipped cream & almonds	
Reese's Peanut Butter Pie	6.99
Cookies & Cream Smith Island Style Cake ...	6.99
Kiddie Sundae	3.99
Oreo, Chocolate or Strawberry	
Cheesecake	6.99
Plain or Strawberry Topped	
Nutty Buddy Ice Cream Cone	7.99
Hand swirled vanilla ice cream, dipped in chocolate, rolled in crushed peanuts	