



2025 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: \$64.99 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
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- 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 14 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

2025 BUFFET GROUP MENU

Buffet: \$48.99 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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- 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 14 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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2025 SENIOR BUS GROUP MENU

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

Senior Crab Feast: \$55.00 per guest (Monday - Friday)
\$63.00 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 \$10.00 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 14 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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2025 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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2025 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 - \$36 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.