

Crab Trap Welcomes Restaurant Week

a specially prepared three course dinner for just \$27.18



Choose One Appetizer



New England Clam Chowder
made with tender ocean clams and cream

Firecracker Shrimp

crispy gulf shrimp tossed in a creamy Thai chili sauce, served over shredded lettuce - chopped scallion

Roasted Brussel Sprouts

house roasted brussel sprouts, topped with bleu cheese crumbles, chopped bacon and balsamic

Autumn Salad

*Mesculin salad greens with dried figs, sliced gala apple, goat cheese crumbles
& roasted red beets, topped with a maple vinaigrette*

BLT Wedge Salad

wedge of Iceberg, crumbled bleu, crisp bacon, chopped egg, tomato bits - our homemade dressing

Entree Selections

Stuffed Pork Chop

*12 oz. pork chop stuffed with a gala apple, dried cranberry and walnut dressing,
topped with goat cheese crumbles and a cranberry demi glaze*



Pistachio Salmon

*fresh Atlantic salmon fillet griddled with a pistachio crumb crust,
served over a creamy herb vin blanc*

Seafood Stuffed Haddock

*flaky white Georges Banks haddock fillet, oven baked, topped with shrimp, scallop and crab imperial,
finished with lobster sauce*

Seafood Fra Diavlo

shrimp, clams and mussels simmered in a "not too spicy" tomato fra diavlo sauce, served over linguine

Grilled Flat Iron Steak

*Black Angus flat iron steak, cooked on the grille, served sliced over garlic mashed potatoes
with a Gorgonzola cream sauce - fiery Tabasco strings*



Barneget Light Swordfish with Pumpkin Ravioli

*fresh local swordfish steak, cooked on the grille served with pumpkin raviolis,
butternut squash beurre blanc and dried cranberries*

Braised Boneless Short Ribs

slowly braised boneless short rib in a delicious Jardinière gravy, parmesan risotto

Dessert Selections

*Pumpkin Ice Cream Sundae • Homemade Carrot Cake
Warm Pecan Pie with Vanilla Ice Cream • Apple Walnut Cake
Pumpkin Cheesecake w/ Cranberry Glaze*

Served from 5 p.m.

Sorry... No Substitutions, Sharing or Take Out , Tax & Gratuity Not Included