



From the Raw Bar

Oysters on the 1/2 Shell, (6) -Virginia	\$10.95
Oysters on the 1/2 Shell, (6) -Cape May Salt	\$12.95
Oysters on the 1/2 Shell, (6) -Port Norris	
Del Bay Large	\$13.95
Clams on the 1/2 Shell, (6) - locally harvested	\$ 8.95
Shrimp Cocktail	\$ 10.95

Consuming raw or undercooked meats, poultry, seafood & shellfish, may increase your risk of food-borne illness

Soups and Chowders

Creamy Crab Bisque	Lg. Bowl \$ 10.95 Sm. Bowl \$ 8.95
our crab bisque is legendary	
Manhattan Clam Chowder	Lg. Bowl \$ 9.95 Sm. Bowl \$ 7.95
made with tomato, tender ocean clams	
Maryland Crab Soup	Lg. Bowl \$ 9.95 Sm. Bowl \$ 7.95
traditional spicy Eastern Shore recipe, made with crab, tomato and chunks of fresh veggies	
Soup 1-1-1	\$7.95
try our crab bisque, Maryland crab & clam chowder	
Classic French Onion Soup	\$7.50
topped with garlic crouton, provolone and Swiss baked in a crock	
Soup du Jour	Sm. Bowl \$4.50
our chef is always changing this one!	

Appetizers

Clams Casino	\$14.95
minced, our #1 seller!	
Coconut Shrimp	\$10.95
served with a Pina Colada dipping sauce	
Maryland Crab Bites	\$10.95
our popular deviled crab, bite sized	
Tuna Nachos	\$11.95
rare sliced tuna over Asian slaw, crispy wontons-wasabi drizzle	
Onion Blossom	\$9.95
served with creamy horseradish sauce	
Fried Nantucket Clam Strips	\$10.50
freshly breaded New England clam strips	
Steamed Littleneck Clams	\$13.95
served (18) with garlic, butter and white wine	
Steamed Maine Mussels	\$13.95
spicy red or garlic butter	
Deviled Clams	\$10.95
served with the best tartar sauce!	

Fresh Seafood

platters include rolls, butter, starch & veg

Fillet of Fresh Flounder	\$18.95	Fried Gulf Shrimp	\$17.95
choice of deep fried golden brown or broiled with butter		tender gulf shrimp, hand breaded, lightly fried	
Open Face Crab Cake	\$18.95	Potato Crusted Salmon	\$20.95
our popular deviled crab cake served on toast points		fresh thick salmon fillet pan sauteed with a shredded potato crust, served over a light dijon sauce	
Fried Seafood Combination	\$20.95	Baked Crab Imperial	\$20.95
a golden collection of deep sea scallops, shrimp, fillet of flounder and deviled clam		voted "Best of the Shore"	
Fried Oysters and Chicken Salad	\$18.95	Stuffed Fillet of Flounder	\$20.95
plump large oysters hand breaded, golden fried served with homemade chicken salad		fresh flounder fillet stuffed with our popular deviled crab	
Jersey Ocean Scallops	Mkt.	Clams Posillipo	\$17.50
the very best local scallops, broiled or fried		petite littleneck clams simmered with garlic, white wine and butter - sweet Italian sausage and spinach served over pasta	
Crab Trap Deviled Clams	\$16.95	Shrimp and Broccoli	\$17.95
a must have here at the Trap, served with our homemade tartar sauce		gulf shrimp sauteed in garlic butter sauce with broccoli and diced red peppers - over pasta	
Crispy Crab Cake	\$20.95	Shrimp / Shrimp!	\$19.95
a crispy griddled crab cake made with 100% lump crabmeat - over a Chardonnay cream sauce		(6) tender fried gulf shrimp and (6) sauteed shrimp scampi over wild rice pilaf	

Garden Salads

Captain's Salad	\$20.95
lump crabmeat and shrimp served over tossed salad greens with tomato, egg, olives and red onion - choice of dressing	
California Caesar	\$11.95
traditional Caesar with croutons, grated parmesan	
add a protein: grilled chicken \$4 • chilled shrimp \$6 • salmon \$10 • crabmeat \$9	
Strawberry Salad	\$14.95
sliced sweet strawberries over mixed greens with candied walnuts, goat cheese crumbles red onion and chopped bacon	
add a protein if you like ... grilled chicken \$4 • gulf shrimp \$6 • lump crabmeat \$9 • salmon \$10	
Cobb Salad	\$17.50
grilled chicken breast, avocado, chopped tomato, egg, bacon and bleu cheese, over salad greens - choice of dressing - make it seafood w/ crabmeat and shrimp, add \$ 6.00!	
Crab Cake Salad	\$18.95
our own creation! two of our golden crab cakes served over tossed salad greens with side of roasted red pepper remoulade and choice of dressing	
Herb Grilled Salmon Salad	\$20.95
herb grilled salmon fillet served over baby greens with sweet dried cranberries, Buffalo mozzarella, red onion and toasted pine nuts - balsamic vinaigrette	
Out of the Bleu Salmon Salad	\$20.95
blackened salmon, fresh avocado, sliced tomato and bleu cheese dressing - red onion over mixed greens	
Thai Almond Salad	\$14.95
napa cabbage, mixed greens, mandarin orange, red bell pepper, carrot, scallion, toasted almonds Thai peanut dressing - add a protein if you choose: grilled chicken \$4 • gulf shrimp \$6 • salmon \$10 • lump crabmeat \$9	

Smaller Side Salads

Tomato Ala Oil Salad	\$8.50
tasty vine ripened tomatoes, tossed with aged provolone, garlic, roasted red peppers and olive oil	
Caesar Salad	\$7.95
crisp romaine tossed in classic Caesar dressing with croutons and parmesan	

Tomato Burratta Salad	\$11.50
red ripe tomato slices topped with creamy Burratta, roasted red peppers and onion - over field greens with homemade pesto	
Wedge Salad	\$10.95
iceberg wedge, chopped bacon, cooked egg, red onion and bleu cheese	

Roasted Red Beet & Goat Cheese Salad	\$8.95
house roasted red beets, crumbled goat cheese, candied walnuts, sweet craisins, over Mesculin greens - honey mustard vinaigrette	

More ..





🦀 Burgers, Sandwiches and Wraps 🦀

all sandwiches include chips or fries and pickle

Grilled Classic Burger	\$15.95
juicy 8 oz. flame grilled Angus burger on brioche roll with lettuce and tomato, add cheese? no problem, no charge	
Black Jack Burger	\$15.95
a juicy 8 oz. Angus burger blackened cajun style, topped with Monterey Jack cheese and side of creole mayo	
Bacon Double Cheeseburger	\$16.95
two 4 oz. Angus beef patties, topped with American cheese and crisp bacon strips	
King Ranch Burger	\$16.95
juicy 8 oz. Angus burger, BBQ sauce, Cheddar cheese, onion strings and Jalepeno	
Veggie Burger	\$15.95
6 oz. vegan pattie, flame grilled, available as a substitute for any of our burgers	
Country Fried Chicken Sandwich	\$15.95
crispy buttermilk fried chicken breast on garlic toasted brioche roll with sriracha remoulade, lettuce, tomato, pickle and fries	
French Dip	\$15.95
house cooked roast beef on brioche roll w/ provolone - side of horseradish sauce and au jus	
Open Face Steak Sandwich	\$18.95
an 8 oz. N.Y. strip sirloin served open face with lettuce, tomato and onion rings	
Crab Cake Sandwich	\$18.95
served on soft roll with lettuce, tomato and side of tartar sauce	
Black Jack Mahi Mahi Sandwich	\$20.95
blackened mahi mahi fillet topped with Jack cheese, crispy onion strings, served on soft roll with lettuce, tomato and side of cumin ranch	
Meet The Reuben's!	\$15.95
choose from corned beef or turkey! on Ginsberg rye with Russian dressing, cole slaw, melted Swiss	
B.L.T. or A.L.T.	\$11.95
smoked bacon OR avocado on toasted wheat with lettuce & tomato - garlic mayo	
Meet You At The Club!	\$14.50
triple stacked club sandwich with bacon, lettuce, tomato and mayo - choice of turkey or roast beef	
Chicken Caesar Wrap	\$14.95
grilled chicken, our freshly tossed creamy Caesar salad w/ parmesan in soft tortilla wrap	
Chicken Salad Wrap	\$14.95
house made chicken salad in a spinach wrap with lettuce, celery, candied walnuts & bacon	
Roast Beef Panini	\$14.95
thin sliced roast beef on griddled panini with roasted red peppers, melted provolone side of horseradish sauce	
Petite Filet Mignon	\$21.95
6 oz. center cut filet mignon, char grilled, toast point, bernaïse - onion ring	
Chicken Carbonara	\$16.50
sauteed chicken in a parmesan cream sauce with broccoli, mushrooms and prosciutto ham, tossed with penne	

Beers - Bottled and Draught

Bottles

Budweiser, Bud Light, Michelob Ultra, Amstel Light, Coors Blue Moon,
Yuengling Lager, Corona, Corona Light
Heineken, Sam Adams, Heineken 00, Stella 00

Draught

Stella Artois, Mich Ultra, Guinness, Cape May, Seasonal's

Seltzers

High Noon Black Cherry, High Noon Pineapple, Stateside Iced Tea

~ Wines By The Glass ~

American White Wines

Chardonnay, Cupcake	\$8.50
Chardonnay, Estancia	\$9.50
Chardonnay, Wm Hill	\$11.00
Chardonnay, Coppola, Diamond	\$11.00
Chardonnay, Kendall Jackson	\$11.00
Chardonnay, Rodney Strong, Chalk Hill	\$14.00
Chardonnay, La Crema	\$15.00
Sauvignon Blanc, Cupcake	\$8.50
Sauvignon Blanc, Francis Coppola	\$11.00
Sauvignon Blanc, Rodney Strong	\$11.50

Pinot Grigio, Cupcake	\$8.50
Pinot Grigio, Coppola	\$11.00
Johannisberg Riesling, Kendall Jackson	\$9.00
Riesling, J. Lohr	\$9.00

Imported White Wines

Chardonnay, Frontra, Chile	\$8.00
Sauvignon Blanc, Fronterra, Chile	\$8.00
Pinot Grigio, Fronterra, Chile	\$8.00
Sauvignon Blanc, Beach House, South Africa	\$9.50
Sauvignon Blanc, Kim Crawford, New Zealand	\$14.00
Moscato, Caposaldo, Italy	\$9.50
Pinot Grigio, Ecco Domani	\$10.00
Pinot Grigio/Chardonnay Luna di Luna, Italy	\$10.00

American Red Wines

Cabernet Sauvignon, Robt Mondavi	
Private Selection	\$10.00
Cabernet Sauvignon, J. Lohr "Seven Oaks"	\$12.00
Merlot, Columbia Crest, Washington St	\$10.00
Merlot, Benziger	\$11.00
Zinfandel, Gnarly Head	\$9.50

Imported Red Wines

Shiraz, Jacobs Creek, Australia	\$8.50
Cabernet Sauvignon, Fronterra, Chile	\$8.00
Chianti, Ruffino, Italy	\$9.50
Merlot, Fronterra, Chile	\$8.00
Merlot, Jacobs Creek, Australia	\$8.50
Crianza, Ramon Bilbao, Rioja, Spain	\$12.50
Malbec, Trivento, Gold Reserve, Argentina	\$12.50

Pinot Noirs

Rex Goliath	\$8.00
Estancia	\$11.00
Mark West	\$10.00
Francis Coppola	\$12.00

White Zinfandel

Beringer	\$8.00
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Champagne (Splits)

Martini & Rossi, Prosecco	\$11.00
Korbel, Brut	\$11.00