

# The Crab Trap

## SEAFOOD RESTAURANT

### great beginnings

- Maryland Crab Bites, deviled crab, bite size, served (5) ..... \$ 10.95
- Stuffed Onion Ring, with crab imperial, jack cheese and tomato ..... \$ 14.95
- \*Shrimp Cocktail, steamed daily, served chilled with cocktail sauce ..... \$ 11.95
- Lobster Puffs, minced lobster, cheddar cheese, golden fried ..... \$ 10.95
- Onion Blossom, we think ours is the best! served with horseradish sauce .. \$ 9.95
- \*\*Tuna Nachos, rare sliced tuna over Asian slaw, crispy wontons, wasabi drizzle \$11.95

### combination appetizers

- \*\*Hot Combo ..... \$ 13.95  
*(2) clams casino, (2) BBQ clams and (2) oysters Rockefeller*
- \*Jersey Shore Sampler ..... \$ 11.95  
*(3) shucked clams, (3) oysters on the 1/2 and chilled shrimp*
- Soup 1-1-1 ..... \$ 7.95  
*a sampler of our clam chowder, crab bisque and our Maryland crab soup*
- Treasure Chest, three lobster puffs, three Maryland crab bites ..... \$ 10.95

### soups, chowders

- Creamy Crab Bisque, the house favorite *small bowl \$ 8.95 larger bowl ... \$ 9.95*
- Manhattan Clam Chowder, with tomato.. *small bowl \$ 7.95 larger bowl .. \$ 8.95*
- \*Md. Style Crab Soup, w/ tomato, spicy ... *small bowl \$ 7.95 larger bowl .. \$ 8.95*
- \*\*Classic French Onion, garlic crouton and cheese ..... \$ 7.50

### clams and mussels

- \*Clams Casino, minced clams, our #1 seller ! ..... \$ 14.50
- \*Steamed Littleneck Clams, in garlic, butter and white wine (18) ..... \$ 13.95
- \*Clams on the 1/2 Shell, harvested locally, over cracked ice ..... \$ 9.95
- \*\*Steamed Maine Mussels, spicy marinara or garlic butter ..... \$ 13.95
- Deviled Clams, (2) with the best tartar sauce! ..... \$ 9.95
- \*BBQ Clams, our way, with cocktail sauce, sharp cheese and bacon (6) .. \$ 13.95

### oysters

- \*\*Oysters Rockefeller, with spinach, Pernod, hollandaise ..... \$ 14.95
  - \*On the 1/2 Shell, Shooting Point, Virginia a smaller saltier oyster .. \$ 10.95
  - \*On the 1/2 Shell, Cape May Salts Delaware Bay ..... \$ 12.95
  - \*On the 1/2 Shell, Port Norris, Del. Bay a large oyster, clean, crisp taste .. \$ 12.95
- Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

### salads

- The Wedge ..... \$ 8.95  
*iceberg, crumbled bacon, chopped egg, red onion and bleu cheese*
- \*\*Tomato Mozzarella Salad ..... \$ 7.50  
*buffalo mozzarella, red peppers, sweet red onion - balsamic vinaigrette*
- \*Tomato ala Oil ..... \$ 7.50  
*red ripe tomatoes, garlic, aged provolone, roasted red peppers and olive oil*
- \*Spinach Salad, roasted peppers, pine nuts, mozzarella, raspberry vinaigrette .. \$ 5.95
- Classic Caesar, garlic croutons, grated parmigiano ..... \$ 5.95
- Grilled Chicken Caesar, a larger portion of our Caesar, grilled chicken .. \$ 18.95

## D • I • N • N • E • R

all dinners include homemade breads and tossed garden salad  
*Creamy Italian, Bleu Cheese, LoCal Italian, Balsamic, 1000 Island*

\* Gluten Free

### fresh fish

- Sesame Crusted Tuna Steak, served with our Thai pepper sauce ..... \$ 27.50
- \*\*Blackened Mahi Mahi, topped w/ shrimp, scallops in garlic butter ..... \$ 30.95
- Sweet Potato Crusted Salmon, brushed with honey - braised spinach ... \$ 27.95
- \*Stuffed Flounder Fillet, with crab imperial, sauced with hollandaise .... \$ 32.95
- Fresh Flounder Fillet, \*broiled or fried golden brown ..... \$ 27.95
- Tournadoes of Stuffed Flounder, ..... \$ 27.95  
*with deviled crab, served over seasoned rice, braised spinach - lobster sauce*

### shrimp

- \*Baked Stuffed Shrimp, three, stuffed with our crab imperial ..... \$ 30.95
- Golden Fried Shrimp, (6) jumbo shrimp, hand breaded ..... \$ 23.95
- \*Shrimp Scampi, in a garlic butter sauce - white rice or capellini ..... \$ 25.95
- Shrimp Feast ..... \$ 32.95  
*a collection of (3) stuffed shrimp/ deviled crab, (8) golden fried shrimp, (5) shrimp scampi*

### combinations

- \*First Mate, a chilled combination platter ..... \$ 35.95  
*lobster, shrimp, clams, crabmeat, potato salad and cole slaw*
- Second Mate, a broiled combination platter ..... \$ 39.95  
*cold water lobster tail, shrimp, scallops, deviled clam, deviled crab and fish fillet*
- Bos'n Mate, a fried combination platter ..... \$ 36.95  
*shrimp, scallops, deviled clam, deviled crab cake and fish fillet*
- Admirals Saute, a sauteed combination ..... \$ 36.95  
*a saute of shrimp, scallops and crabmeat in a light garlic butter sauce - over cappellini*
- \*\*Surf & Turf, 6 oz. filet mignon, and (2) 4 oz. lobster tails broiled tomato \$ 49.95
- \*\*Rib & Lobster, (2) 4 oz. cold water tails and our prime rib au jus ..... \$ 52.95
- Rib and Shrimp, tender fried shrimp and prime rib, au jus ..... \$ 39.95
- Steak & Cake, 6 oz. filet mignon and our popular deviled crab ..... \$ 34.95

### additional charges / sides

- \* Crab Imperial Stuffing, added to an entree only ..... \$ 17.00
- Deviled Crab Cake, added to an entree ..... \$ 12.95
- Plate Sharing ..... \$ 7.00

### vegetarian

- Vegetarian Pad Thai ..... \$ 18.95  
*stir fried julienne vegetables, rice noodles, Thai pepper sauce, egg and cilantro*

### tonights appetizer specials

### crab cakes

- Deluxe Deviled Crab Cakes, our #1 seller for 40 years ..... \$ 25.95
- Crispy Griddled Crab Cakes ..... \$ 31.95  
*100% lump, served over a chardonnay cream sauce, in panko crumbs*

### crab, lobster, shellfish

- \*Baked Crab Imperial, voted "Best at the Shore" ..... \$ 29.95
- Deviled Clam Platter, served with the best tartar sauce and lemon ..... \$ 22.95
- Jersey Ocean Scallops, the best available, period. \*broiled or fried ..... \$ 33.50
- \*Steamed Alaskan Snow Crab Legs, 1 1/2 lb. drawn butter ..... \$ 39.95
- \*Twin Cold Water Lobster Tails (2 - 5 oz.) ..... \$ 45.95 crab stuffed \$62.95
- Live Maine Lobster broiled or steamed ..... 1 1/4 lb. \$35.95 ..... 2lb. \$ 49.95
- Fried Oysters and Chicken Salad ..... \$ 26.95

### meats and poultry

- \*Roast Prime Rib of Beef, au jus, Mate's Cut ... \$ 37.95 Captain's Cut.. \$ 43.95
- \*\*Texas Porterhouse, 24 oz. Porterhouse, onion rings, herb steak butter ..... \$ 49.95
- \*\*Filet Mignon, 8 oz. center cut filet - served with bernaise, onion rings ... \$ 36.95
- \*\*N.Y. Strip Steak, 12 oz. grilled sirloin, - herb steak butter, onion rings ... \$ 39.95
- \*Grilled Premium Pork Chop, 12 oz., topped with rosemary butter, mashed potatoes \$ 27.95
- Veal Maryland ..... \$ 32.95  
*veal medallions sauteed with lump crab in a sherry mushroom cream sauce, over pasta*
- Veal Pesca, over cappellini ..... \$ 30.95  
*veal, shrimp, tomatoes, fresh basil, baby spinach, de glazed with Chardonnay*
- Veal Parmigiana, golden fried veal cutlet, mozzarella homemade marinara ... \$ 26.95
- \*\*Chicken Piccata, sauteed in a light lemon caper sauce - seasoned rice ..... \$ 24.95

### tonight's dinner specials

<b>American White Wines</b>	<b>Bottle</b>	<b>Glass</b>
Chardonnay, Cupcake .....	\$ 23.00	\$ 8.50
Chardonnay, Estancia .....	\$ 25.00	\$ 9.50
Chardonnay, Josh .....	\$ 26.00	
Chardonnay, Elouan, Oregon .....	\$ 26.00	
Chardonnay, Coppola, Diamond .....	\$ 28.00	\$ 11.00
Chardonnay, Kendall Jackson .....	\$ 28.00	\$ 11.00
Chardonnay, William Hill, Central Coast .....	\$ 30.00	\$ 11.00
Chardonnay, Simi, Sonoma .....	\$ 31.00	
Chardonnay, Rodney Strong, Chalk Hill .....	\$ 37.00	\$ 14.00
Chardonnay, Sonoma Cutrer, Russian River .....	\$ 40.00	
Chardonnay, La Crema, Sonoma Coast .....	\$ 40.00	\$ 15.00
Chardonnay, Cakebread .....	\$ 85.00	
Chardonnay, Far Niente .....	\$ 105.00	

Sauvignon Blanc, Cupcake .....	\$ 23.00	\$ 8.50
Sauvignon Blanc, Sterling, Vintner's Collection .....	\$ 25.00	
Sauvignon Blanc, Coppola, Diamond .....	\$ 28.00	\$ 11.00
Sauvignon Blanc, Rodney Strong, Charlotte's Home .....	\$ 32.00	\$ 11.50
Sauvignon Blanc, Quilt Threadcount .....	\$ 41.00	
Sauvignon Blanc, Decoy .....	\$ 41.00	
Sauvignon Blanc, Cakebread .....	\$ 70.00	

Fume Blanc, Ferrari-Carano .....	\$ 28.00	
Chenin Blanc, Matanzas Creek .....	\$ 32.00	

Pinot Grigio, Cupcake .....	\$ 23.00	\$ 8.50
Johannisberg Riesling, Kendall Jackson .....	\$ 25.00	\$ 9.50
Riesling, Chateau St. Michelle .....	\$ 25.00	
Riesling, J. Lohr .....	\$ 25.00	\$ 9.50
Pinot Grigio, Coppola, Diamond .....	\$ 28.00	\$ 11.00

#### **Imported White Wines**

Sauvignon Blanc, Beach House, South Africa .....	\$ 25.00	\$ 9.50
Sauvignon Blanc, Oyster Bay, New Zealand .....	\$ 29.00	
Sauvignon Blanc, Kim Crawford, New Zealand .....	\$ 38.00	\$ 14.00

Riesling, Relax, Germany .....	\$ 23.00	
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Moscato, Caposaldo, Italy .....	\$ 25.00	\$ 9.50
Pinot Grigio, Cavit, Italy .....	\$ 25.00	
Pinot Grigio, Chardonnay Luna d' Luna, Italy .....	\$ 25.00	\$ 9.50
Pinot Grigio, Ecco Domani, Italy .....	\$ 26.00	\$ 10.00
Pinot Grigio, Maso Canali, Italy .....	\$ 37.00	
Pinot Grigio, Santa Margherita, Italy .....	\$ 48.00	

#### **American Red Wines**

Cabernet Sauvignon, Robt Mondavi Private Selection .....	\$ 25.00	\$ 10.00
Cabernet Sauvignon, Josh .....	\$ 29.00	
Cabernet Sauvignon, J. Lohr, Seven Oaks .....	\$ 32.00	\$ 11.50
Cabernet Sauvignon, Joel Gott .....	\$ 35.00	
Cabernet Sauvignon, Rodney Strong .....	\$ 42.00	
Cabernet Sauvignon, Decoy .....	\$ 40.00	
Cabernet Sauvignon, Quilt .....	\$ 65.00	
Cabernet Sauvignon, Jordan .....	\$ 105.00	
Cabernet Sauvignon, Grgich Hills .....	\$ 125.00	
Cabernet Sauvignon, Nickel & Nickel, C.C. Ranch .....	\$ 165.00	



Red Blend, Seven Moons, California .....	\$ 25.00	
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Merlot, Columbia Crest, Washington St .....	\$ 26.00	\$ 10.00
Merlot, Benziger .....	\$ 30.00	\$ 11.00

Zinfandel, Gnarly Head .....	\$ 24.00	\$ 9.00
Zinfandel, Seven Deadly Zins. ....	\$ 28.00	
Zinfandel, St. Francis, Old Vines .....	\$ 52.00	

#### **Imported Red Wines**

Tempranillo, Rivarey Rioja, Spain .....	\$ 22.00	
Shiraz, Jacobs Creek, Australia .....	\$ 22.00	\$ 8.50
Chianti, Ruffino, Italy .....	\$ 25.00	\$ 9.50
Chianti, Banfi, Classico, Italy .....	\$ 33.00	
Chianti, Ruffino Reserve Tan, Italy .....	\$ 49.00	
Merlot, Jacobs Creek, Australia .....	\$ 22.00	\$ 8.50
Crianza, Ramon Bilbao, Rioja, Spain .....	\$ 35.00	\$ 12.50
Malbec, Layer Cake, Mendoza, , Argentina .....	\$ 33.00	
Malbec, Trivento, Gold Reserve, Argentina .....	\$ 33.00	\$ 12.00

<b>Pinot Noirs</b>	<b>Bottle</b>	<b>Glass</b>
Mark West .....	\$ 26.00	\$ 10.00
Estancia .....	\$ 29.00	\$ 11.00
Lyric, From Etude California .....	\$ 32.00	
A to Z, Oregon .....	\$ 39.00	
Francis Coppola, Diamond .....	\$ 34.00	\$ 12.00
Rodney Strong, Russian River .....	\$ 41.00	
La Crema, Sonoma Coast .....	\$ 45.00	
Belle Glos, Balade .....	\$ 52.00	

#### **Imported Rose**

	<b>Bottle</b>	<b>Glass</b>
Ch d' Esclans Rose, The Beach, France .....	\$ 30.00	
Miraval, Cotes de Provence, France .....	\$ 42.00	\$ 14.00
Whispering Angel, Chateau D'Esclans France ..	\$ 42.00	

#### **White Zinfandel**

Beringer .....	\$ 22.00	
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#### **Sparkling Wine & Champagnes**

	<b>Bottle</b>	<b>Splits</b>
Korbel, Brut, California .....	\$ 32.00	\$ 11.00
Martini & Rossi, Prosecco, Italy .....	\$ 32.00	\$ 11.00
Domaine Chandon, Rose, California .....	\$ 24.00	
Moet & Chandon, Brut, France .....	\$ 125.00	
Perrier Jouet, Grand Brut, France .....	\$ 140.00	
Moet & Chandon, Dom Perignon .....	\$ 300.00	

#### **House Wines**

We proudly offer the following wines by the glass...

Wt. Zinfandel, Beringer, California .....	\$ 8.00
Chardonnay, Frontera, Chile .....	\$ 8.00
Cabernet, Frontera, Chile .....	\$ 8.00
Merlot, Frontera, Chile .....	\$ 8.00
Pinot Grigio, Frontera, Chile .....	\$ 8.00
Sauvignon Blanc, Frontera, Chile .....	\$ 8.00
Pinot Noir, Rex Goliath, California .....	\$ 8.00

#### **Beers and Ales**

Budweiser, Bud Light, Michelob Ultra, Amstel Light, Coors Light, Miller Lite, Heineken, Blue Moon, Sam Adams, Yuengling Lager, Corona, Corona Light - Hi Noon Pineapple and Black Cherry

On Draught - Stella Artois, Mich Ultra, Guinness, Cape May Brewing, Seasonals

#### **After Dinner**

Tawny Port, Bailey's Irish Cream, Frangelico, Limoncello, Amaretto Di Saronna, Tia Maria, Drambuie, Sambuca Romana, Hennessy, Remy Martin, Courvoisier

~ Try one of our Drink Specials ~

#### **Peaches and Cream**

Peach Schnapps, Vanilla Vodka, Cream O' Coconut, over Ice

#### **Caribbean Rum Punch**

Light Rum, Dark Rum, Orange Juice, Pineapple Juice and Lime - Grenadine

#### **Espresso Martini**

Three Olives Vanilla Vodka, Kahlua, Fresh Espresso, lemon twist

#### **Woodford "New" Fashioned**

Woodford Bourbon, Orange Bitters, Splash of Aperol. Luxardo Cherry

~ Mocktails (Non Alcoholic) ~

#### **Strawberry Spritz**

Muddled Strawberry, Agave, Club Soda, Margarita Mix

#### **Agave Berry Tea**

Wild Berry Syrup, Agave Nectar, Fresh Brewed Tea - Berry Garnish

#### **Orange Lime Creamsicle**

Cream of Coconut, Lime Juice, Simple Syrup Fresh OJ, topped with Club Soda

#### **Blood Orange Fizzle**

Fresh OJ, Blood Orange Syrup, Pineapple Juice, topped with Sierra Mist

#### **Espresso Mock Tini**

Fresh Brewed Espresso, Chocolate Syrup, Vanilla Syrup, Whipped Cream

All of our juices are freshly squeezed.

Our bar staff will gladly make your favorite frozen cocktail.

Well-behaved children are always welcomed. Please be considerate of others and remove crying and unruly children from the dining room. For their safety and insurance purposes, we ask that you please keep children in their seats. Thank you!