

The

CRAB TRAP

Restaurant

~ From the Raw Bar ~

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| Oysters on the 1/2 Shell (6) - Virginia | \$10.95 |
| Oysters on the 1/2 Shell (6) - Cape May Salts | \$12.95 |
| Oysters on the 1/2 Shell (6) Port Norris, a large, saltier oyster | \$13.95 |
| Clams on the 1/2 Shell (6) - Locally harvested | \$8.95 |
| Shrimp Cocktail | \$9.95 |

~ Soups & Chowders ~

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

~ Appetizers ~

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| Clams Casino minced, our #1 seller! | \$14.50 |
| Coconut Shrimp served with pina colada sauce | \$9.95 |
| Maryland Crab Bites our popular deviled crab, bite sized | \$10.95 |
| Tuna Nachos rare sliced tuna over Asian slaw, crispy wontons - wasabi drizzle | \$11.95 |
| Onion Blossom served with creamy horseradish sauce | \$9.95 |
| Fried Nantucket Clam Strips freshly breaded New England clam strips | \$9.95 |
| Steamed Littleneck Clams (18) served with garlic, butter and white wine | \$13.95 |
| Steamed Maine Mussels spicy red or garlic butter | \$13.95 |
| Deviled Clams served with the best tartar sauce! | \$9.95 |

~ Fresh Seafood ~

Platters Include Rolls, Butter, Starch and Vegetable

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

~ Garden Salads ~

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| Captain's Salad lump crabmeat and shrimp served over tossed salad greens with tomato, egg, olives and red onion - choice of dressing | \$19.95 |
| California Caesar traditional Caesar with croutons and grated parmesan - add a protein if you choose... grilled chicken, add \$4 gulf shrimp, add \$6 lump crabmeat, add \$9 salmon, add \$10 | \$11.95 |
| Strawberry Salad sliced sweet strawberries over mixed greens with candied walnuts, goat cheese crumbles, red onion and chopped bacon - add a protein if you choose... grilled chicken, add \$4 gulf shrimp, add \$6 lump crabmeat, add \$9 salmon, add \$10 | \$15.95 |
| Cobb Salad grilled chicken breast, avocado, chopped tomato, egg, bacon and bleu cheese, over salad greens - choice of dressing | \$17.50 |
| Crab Cake Salad our own creation! two of our golden crabcakes served over tossed salad greens with side of roasted red pepper remoulade - choice of dressing | \$18.95 |
| Herb Grilled Salmon Salad herb grilled salmon fillet served over baby greens with sweet dried cranberries, Buffalo mozzarella, red onion and toasted pine nuts - balsamic vinaigrette | \$19.95 |
| Thai Almond Salad napa cabbage, mixed greens, mandarin oranges, red bell pepper, carrot, scallion, toasted almonds, Thai peanut dressing - add a protein if you choose... grilled chicken, add \$4 gulf shrimp, add \$6 lump crabmeat, add \$9 salmon, add \$10 | \$14.95 |

~ Smaller Side Salads ~

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| Tomato Ala Oil Salad \$7.50 tasty vine ripened tomatoes, tossed with aged provolone, garlic, roasted red peppers and olive oil | Tomato Mozzarella Salad \$7.50 red ripe tomato slices topped with Buffalo mozzarella, roasted red peppers and onion - over field greens with a balsamic vinaigrette |
| Caesar Salad \$5.95 crisp romaine tossed in a classic Caesar dressing with croutons and parmesan | Wedge Salad \$8.95 iceberg wedge, chopped bacon, cooked egg, red onion and blue cheese |
| Roasted Red Beet & Toasted Goat Cheese Salad \$8.95 house roasted red beets, toasted goat cheese, candied walnuts, sweet craisins, over Mesculin greens, honey mustard vinaigrette | |

The

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~ Burgers, Sandwiches & Wraps ~

All Sandwiches Include Chips or Fries and Pickle

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| Grilled Classic Burger juicy 8 oz. flame grilled burger on brioche roll with lettuce and tomato add cheese? no problem... no charge! | \$14.95 |
| Black Jack Burger a juicy 8 oz. burger blackened cajun style, topped with Monterey Jack cheese and side of Creole mayo | \$15.95 |
| Jammin' Bleu Burger topped with bleu cheese crumbles, crispy onion strings, brown sugar bacon | \$15.95 |
| St. Louis Burger homemade BBQ sauce, bacon and Swiss cheese, frizzled onion strings | \$15.95 |
| Veggie Burger 6 oz. vegan pattie, flame grilled available as a substitute for any of our burgers | \$15.95 |
| Country Fried Chicken Sandwich crispy buttermilk fried chicken breast on garlic toasted brioche roll with sriracha remoulade, lettuce and tomato | \$15.95 |
| French Dip house cooked roast beef on brioche roll with provolone, side of horseradish sauce and au jus | \$15.95 |
| Open Face Steak Sandwich an 8 oz. mouth-watering sirloin served open face with lettuce, tomato and onion rings | \$18.95 |
| Crab Cake Sandwich served on soft roll with lettuce, tomato and side of tartar sauce | \$18.95 |
| Black Jack Mahi Mahi Sandwich blackened mahi mahi fillet topped with Jack cheese, crispy onion strings, served on soft roll with lettuce, tomato and side of cumin ranch | \$20.95 |
| B.L.T. or A.L.T. smoked bacon OR avocado on toasted white, wheat or rye with lettuce & tomato, garlic mayo | \$9.95 |
| Meet The Reuben's! choose from corned beef or turkey! served on Ginsberg rye with Russian dressing, cole slaw, melted Swiss | \$15.95 |
| Meet You at the Club! triple stacked club sandwich with bacon, lettuce, tomato and mayo - choice of turkey or roast beef | \$14.50 |
| Buffalo Chicken Wrap Buffalo chicken tenders, bleu cheese, shredded lettuce, cheddar cheese, tomato and celery | \$14.95 |
| Chicken Caesar Wrap grilled chicken, our freshly tossed creamy Caesar salad with parmesan in soft tortilla wrap | \$14.95 |
| Chicken Salad Wrap house made chicken salad in a spinach wrap with lettuce, celery, candied walnuts & bacon | \$14.95 |
| Roast Beef Panini thin sliced roast beef on griddled rye with roasted red peppers, melted provolone, side of horseradish sauce | \$14.95 |
| Tomato Caprese Panini red ripe tomato slices, Buffalo mozzarella, fresh spinach and pesto mayo on grilled Ciabatta, drizzled with balsamic | \$14.95 |

~ For Our Land Lubbers ~

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| Chicken Carbonara sauteed chicken in a creamy parmesan cream sauce with broccoli, mushrooms and Prosciutto ham, tossed with penne | \$16.50 |
| Veal Cutlet Parmesan hand breaded in panko crumbs, topped with provolone and homemade marinara | \$18.50 |
| Petite Filet Mignon 6 oz. center cut filet mignon, char grilled, toast point, bearnaise - onion ring | \$21.95 |

~ Wines by the Glass ~

American White Wines

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| Chardonnay, Cupcake | \$8.50 |
| Chardonnay, Estancia | \$9.50 |
| Chardonnay, Wm Hill | \$10.00 |
| Chardonnay, Coppola, Diamond | \$10.00 |
| Chardonnay, Kendall Jackson | \$10.00 |
| Chardonnay, Rodney Strong, Chalk Hill | \$13.00 |
| Chardonnay, La Crema | \$15.00 |

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| Sauvignon Blanc, Cupcake | \$8.50 |
| Sauvignon Blanc, Francis Coppola | \$10.00 |
| Sauvignon Blanc, Rodney Strong | \$11.00 |

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| Pinot Grigio, Cupcake | \$8.50 |
| Pinot Grigio, Coppola | \$10.00 |
| Johannisberg Riesling, Kendall Jackson | \$9.50 |
| Riesling, J. Lohr | \$9.50 |

Imported White Wines

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| Chardonnay, Fronterra, Chile | \$8.00 |
| Sauvignon Blanc, Fronterra, Chile | \$8.00 |
| Pinot Grigio, Fronterra, Chile | \$8.00 |
| Sauvignon Blanc, Beach House, South Africa | \$9.00 |
| Sauvignon Blanc, Kim Crawford, New Zealand | \$14.00 |
| Moscato, Caposaldo, Italy | \$9.50 |
| Pinot Grigio/Chardonnay Luna di Luna, Italy | \$10.00 |
| Pinot Grigio, Ecco Domani | \$10.00 |

American Red Wines

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| 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

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| Cabernet Sauvignon, Fronterra, Chile | \$8.00 |
| Cabernet Sauvignon, Casa Laspostolle, Chile | \$10.50 |
| Shiraz, Yellow Tail, Australia | \$8.50 |
| Shiraz, Jacobs Creek, Australia | \$8.50 |
| Chianti, Ruffino, Italy | \$9.50 |
| Merlot, Fronterra, Chile | \$8.00 |
| Merlot, Jacobs Creek, Australia | \$8.50 |
| Crianza, Ramon Bilbao, Rioja, Spain | \$10.50 |
| Malbec, Trivento, Gold Reserve, Argentina | \$12.50 |

Pinot Noirs

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

White Zinfandel

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| Beringer | \$8.00 |
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Champagne

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

~ Beers • Bottled & Draught ~

Bottles Bud Light, Budweiser, Michelob Ultra,
Amstel Light, Coors Light, Miller Lite, Heineken, Heineken 00,
Blue Moon, Yuengling Lager, Corona, Corona Light
Sam Adams, O'Douls

Draught Stella Artois, Michelob Ultra, Guinness,
Cape May, Seasonals

Seltzers High Noon, Stateside