

Menu



Starters

Oyster Shooters

A Fresh Select Oyster in a shot glass topped with your choice of sauce: Buffalo, Hot Shot, Mean Green or Naked 3.

Oysters on the Half Shell (when available)

Fresh Shucked Oysters served with Mignonette Sauce (served by the piece) MKP

Fried Oysters

Fresh Select Oysters lightly dusted, flash fried and served with your choice of Sauce 9.

Fried Calamari

Lightly dusted, fried crispy and served with our House-made Marinara Sauce 9.

Shrimp Cocktail

Six Jumbo Shrimp, steamed and served with our House-made Cocktail Sauce and Lemon 12.



Boom-Boom Shrimp

Lightly dusted Shrimp fried crispy and tossed in our House-made Chili Aioli 11.

Crab Artichoke Dip

Our creamy blend of Crab Meat, Artichokes and Cheese baked and served with Toast Points 13.



Bacon Wrapped Scallops

Succulent Sea Scallops wrapped in Applewood Smoked Bacon served crispy with your choice of Sauce 13.

Lobster Pizza

Lobster, Tomato, Garlic & Shallots in a Ricotta Cheese Cream Sauce 12.



Fried BBQ Ribs

House-smoked BBQ Ribbles, deep fried and tossed with our Signature BBQ Sauce 9.

Corn Nuggets

Sweet Corn, Breaded, flash fried and served with Maple Syrup 3.

Gettin' Crabby Chicken Wings

Fried until golden brown then tossed in your choice of Hoisin, Teriyaki, BBQ, Boom Boom, Sriracha, Traditional Buffalo, Fire Sauce or Naked Served with Celery & Carrot Sticks and Bleu Cheese or Ranch Dressing on the side
1/2 Doz. 5.49 • 1 Doz. 8.49

Soups & Salads

Crab Bisque

House-made and loaded with Crab 8./15.

Oyster Stew

Made to order with plump select Oysters 11.

Chop House Salad

Iceberg Lettuce, Corn, Tomato, Cucumbers, shredded Carrots, Avocado, Basil and shredded Cheddar Cheese 9.

Caesar

Chopped Artisan Romaine tossed with our Caesar dressing, grated Parmesan, Croutons and shaved Parmesan 6.

Crabby Cobb Salad

Harvest Mix Lettuce, Avocado, Cucumber, Tomato, House-smoked Bacon, Hard Boiled Egg, Mozzarella and Lump Crab with your choice of Dressing 18.

Lobster Wedge Salad

A Wedge of Iceberg Lettuce, Fresh Cracked Lobster, Cherry Tomatoes, diced Red Onion and Blue Cheese Crumbles 14.

Add to Any Salad or Entrée

Crab Cake 11. • Chicken 5. • Shrimp Skewer 5. • 4oz Lobster Tail 11. • Soft Shell Crab 11. • 1/2 Snow Crab 11.
• 1/2 Dungeness Crab 10. • 1/2 Alaskan King Crab MKP.

Sides

- House Salad 3. • French Fries 4. • Basil Redskin Mashed Potatoes 4. • Baked Potato (when available) 3.
- Crabby's Chessey Potatoes 4. • Baked Beans 2. • Corn on the Cobb (in season) 3. • Crabby's Corn Casserole (seasonal) 4.
- Crabby's Spinach Marie 4. • Fried Plantains 3. • Island Cilantro Rice 3. • Tomato Cucumber Salad 3. • Cole Slaw 3.
- Steamed Broccoli 3. • Vegetable of the Day 3.

Dressings - House (Italian - Basil & White Basalmic) Vinaigrette • Lemon Basil Vinaigrette • Honey Balsamic Vinaigrette
Blue Cheese • Ranch • French • Thousand Island • Caesar • Oil & Vinegar

Sauces - Tartar • Cocktail • Boomoulade • Boom-Boom • Marinara • Garlic White Wine

Crabby Entrées

All Entrées Served with 2 Sides*

Captain's Platter

Fresh Mahi Mahi, Sea Scallops and wild caught Shrimp offered Fried, Blackened, Jerked, Grilled or Pan Sautéed with White Wine and Garlic Butter Sauce

32.

Crabby Platter

A combined total of 2 lbs. of Crab
A mix of Snow, Dungeness and Alaskan King Crab

*Served with 4 Sides

MKP

Alaskan King Crab

1 1/4 lbs of steamed Alaskan King Crab Legs

MKP

Snow Crab

1 1/4 lbs of steamed Snow Crab Clusters

23.

Dungeness Crab

1 1/4 lbs of steamed Dungeness Crab Clusters

24.

Eastern Shore Crab Cakes

Two of our famous Jumbo Lump Crab Cakes broiled to perfection and served with your choice of Sauce

26.

Crab Imperial

Jumbo Lump and Lump Crab topped with our Imperial Sauce, Bread Crumbs and baked to a golden brown

26.

Fried Soft Shell Crabs

Two delicious and highly prized Soft Shell Crabs lightly dusted and fried to a golden brown

26.

Maryland Blue Crabs

Maryland Style Blue Crabs steamed and seasoned to perfection
Availability Varies - Generally Available April through December

MKP

Fresh Fish, Lobster & Scallop Entrées

All Entrées Served with 2 Sides*

Today's Fresh Catch

Fresh Catch prepared to the Chef's specifications

MKP

Fish & Chips

Guinness battered Cod, fried golden brown, served with *French Fries, *Coleslaw & Tartar Sauce

17.99

Fresh Mahi Mahi

A flaky, mild White Fish grilled, fried or sautéed and prepared either Blackened, Jerked or with White Wine and Garlic Butter Sauce

21.

Sea Scallops

Sea Scallops cooked to perfection and offered Fried, Blackened, Jerked, Grilled or Pan Sautéed with White Wine and Garlic Butter Sauce

28.

Twin Lobster Tails

Two 4oz Cold Water Lobster Tails broiled and served with Drawn Butter

27.

Steamers

Jumbo Spiced Shrimp - Jumbo Shrimp spiced and steamed to perfection - 1/2 lb 9. / 1 lb 17.

Mussels Bucket - 1 1/2 lbs of Fresh Mussels in White Wine and Garlic Butter Sauce or our House-made Marinara Sauce 12.

Little Neck Clam Bucket - Fresh Little Neck Clams steamed and served with drawn butter - Lil 8. / Big 15.

Crawfish Bucket - 1 1/2 lbs of Cajun seasoned Louisiana Crawfish 12.

Crab Barn Boil - Our Southern Style Boil has 1/2 lb Dungeness Crab, 1/4 lb Jumbo Shrimp, New Potato Medley and Corn on the Cobb all loaded with spicy Cajun seasoning 27. Add 1/4 lb Andouille Sausage 3. / Add 1/2 lb Crawfish 4.

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

Chicken, Beef & Pork Entrées

All Entrées Served with 2 Sides

Chesapeake Chicken

Grilled Chicken Breast topped with Crab Imperial, Roasted Tomatoes and Balsamic Drizzle
19.

Marinated Beef Tips

Chargrilled Certified Angus Sirloin Pieces marinated in Sriracha Bourbon Sauce
1/2 lb 15. / 1 lb 21.

New York Strip Steak

Hand cut 14 oz Certified Angus New York Strip
24.

Ribeye Steak

Hand cut 14 oz Certified Angus Ribeye
26.

House-Smoked Ribs

Half or Full Rack of Ribs smothered in our House-made BBQ Sauce
16./25.



Pasta

Seafood Mac & Cheese

Cavatappi Pasta blended with an array of Seafood (based on availability) and our amazing House-made Cheese Sauce
Served with a Side Salad
14./28.



Sandwiches

All Sandwiches Served with 1 Side

Eastern Shore Crab Cake

Our famous House-made Crab Cake broiled and served on a Brioche Bun with your choice of Sauce
15.

Maine Lobster Roll

Chunks of Chilled Maine Lobster tossed in Lemon Aioli, drizzled with Butter and served on a grilled Split-top Bun
21.

Fried Soft Shell Crabs

1 delicious and highly prized Soft Shell Crab lightly dusted, fried and served on a Brioche Bun
14.

Fresh Mahi Mahi

A flaky, mild White Fish grilled, fried or sautéed and prepared either Blackened, Jerked or with White Wine and Garlic Butter Sauce and served on a Brioche Bun
14.

Oyster Po Boy

Lightly fried Fresh Oysters stuffed in a Ciabatta Roll with shredded Lettuce, Diced Tomatoes & Coleslaw
13.

Half Pound Burger

8 oz Certified Angus Beef Burger served on a Brioche Bun
9.

Grilled Chicken

Grilled Chicken Breast offered Grilled, Blackened or Jerked served on a Brioche Bun
9.

Add to Any Sandwich

American • Swiss • Cheddar • Pepper Jack • Provolone • Mozzarella • Bleu Cheese Crumbles • Bacon
1.

Gettin' Crabby at the Crab Barn

Lunch Menu

Served Daily
11 a.m. to 4:00 p.m



Fish & Chips

Guinness battered Cod, fried golden brown,
served over a bed of French Fries with Coleslaw & Tartar Sauce

13.

Eastern Shore Crab Cake Sandwich

Our Hand-made Crab Cake broiled to perfection and served on a toasted
Brioche Bun with Lettuce, Tomato & Tartar or Cocktail Sauce

10.

Oyster Po Boy

Lightly fried Fresh Oysters stuffed in a Ciabatta Roll with
shredded Lettuce, Diced Tomatoes & Coleslaw

10.

Grilled Steak Salad

Tender grilled Steak served on a bed of Harvest Mix Lettuce with Cherry Tomatoes,
Cucumbers, Crispy Onion Straws, Avocado & Bleu Cheese Crumbles

11.

Fish Tacos

Fresh grilled Mahi Mahi with pickled Red Onions, Mango Salsa & served in 3 Flour Tortillas

10.

(All Sandwiches served with Kettle Cooked Chips)



Kid's Menu

For Kids 12 and Under (Includes a Beverage)



Mac & Cheese - Elbow Macaroni blended with a Cheese Sauce and served with a Kid's Side 6.

Kid's Pizza - Traditional 6 inch Cheese Pizza on our Homemade Crust and served with a Kid's Side 6.

Crabby Waffles - Three Buttermilk Waffles served with Sausage Links or a Kid's Side 6.

Fish and Chips - Traditional battered Cod served with Fries & Coleslaw 10.

Rib Basket - Baby Back Ribs with a Kid's Side 9.

Cheeseburger Sliders - Two Sliders with American Cheese, Pickles and served with a Kid's Side 6.

Shrimp Basket - Breaded Popcorn Shrimp served with a Kid's Side 8.

Kid's Steak - 6 oz Flatiron Steak served with a Kid's Side 12.

Grilled Cheese - Melted American & Cheddar Cheeses and served with a Kid's Side 7.

Chicken Tenders - Select White Meat Chicken lightly breaded, fried and served with a Kid's Side 7.

Kid's Sides: Salad • French Fries • Basil Redskin Mashed Potatoes • Baked Potato (when available) • Baked Beans
• Corn on the Cobb (in season) • Island Cilantro Rice • Tomato Cucumber Salad • Coleslaw • Steamed Broccoli
• Vegetable of the Day

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Gettin Crabby at the Crab Barn

Desserts

Limoncello Flute

Refreshing Lemon Gelato Swirled together with Limoncello
7.

French Cheesecake

A traditional French Cheesecake - no crust
6.

Big Kahuna

Two layers of Vanilla Cake soaked with Coconut Rum, filled with Pineapple Mousse and iced in Vanilla Butter Cream
Finished with toasted Coconut Flakes & topped with White Chocolate Ganache
6.

Peanut Butter Blast Extreme

Chocolate Cake Crumb Crust with Creamy Peanut Butter Mousse, Brownie & Peanut Butter Chunks & Chocolate Truffles
6.

Dark Side of the Moon

Rich Fudge Cake soaked with Coffee Liqueur, filled with Chocolate Mousse, iced in whipped Pure Dark Chocolate Ganache
topped with a Chocolate Crescent Moon
6.

Light Side of the Moon

Two layers of Fudge Cake moistened with Raspberry Brandy, with a filling of creamy Cheesecake, accented with Raspberry Pureé,
iced in French Butter Cream, topped with a Black & White Crescent Moon
6.

Tiramisu

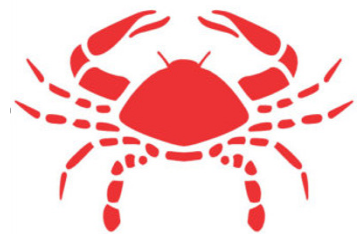
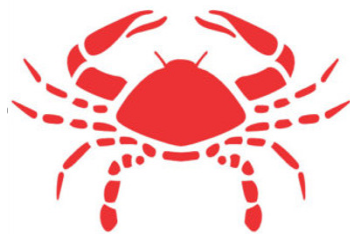
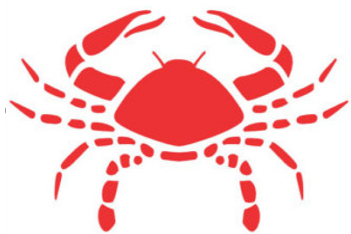
A layer of Vanilla Cake filled with Mascarpone Cheese, freshly brewed Espresso and Kahlua soaked Savoiardi Biscuits,
highlighted with Cocoa and Chocolate flakes
6.

Carrot Cake

Four layers of Carrot Cake made with fresh organic Carrots, Pineapples, Cinnamon, roasted Walnuts and non-GMO sugar.
Filled and iced with delicious Sweet Cream Cheese icing, finished with a classic Carrot decoration
6.

Chocolate & Vanilla Ice Cream

2.5



Beverages

Coca-Cola • Diet Coke • Sprite • Gingerale • Root Beer • Dr. Pepper • Lemonade

2.

Refills

Unsweetened Iced Tea • Sweetened Iced Tea • Sweetened Green Tea • Raspberry Iced Tea

2.5

No Refills

Orange Juice • Cranberry Juice • Apple Juice • Pineapple Juice • Milk • Chocolate Milk

3.5

No Refills

Regular/Decaf Coffee • Regular/Decaf Tea

2.5

Refills Coffee Only

Gettin' Crabby Feature Days

Every Monday, Tuesday, Wednesday & Thursday
Lunch & Dinner

Monday

Wings & Ribs Day

Gettin' Crabby Chicken Wings
1/2 Doz. \$5.49 or 1 Doz. \$8.49

Try one of these delicious sauces:
Hoisin, Teriyaki, BBQ, Boom-Boom, Boomoulade,
Sriracha, Traditional Buffalo, Fire or Naked

Maybe you're in the mood for Gettin' Crabby's BBQ Riblettes

2 lbs. House Smoked BBQ Riblettes
\$14.99

Tuesday

Snow Crab Day

1 1/4 lbs. Steamed Snow Crab Clusters
\$17.99

Wednesday

Peel & Eat Shrimp Day

1 lb. Jumbo Spiced Shrimp & 1 Domestic Draught Beer
\$15.99

Thursday

Bisque & Burger Day

1 Cup of Crab Bisque & 1/2 lb. Certified Angus Beef Burger & 1 Domestic Draught Beer
\$12.99

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Do You Know Your Crabs?

Snow Crab (*Chionoecetes opilio*)



- Also known as Queen Crab
- Found in the North Atlantic and North Pacific
- Prefer deep, cold-water conditions
- Found in snowy ocean environments
- Get their name from the snow-white color of their meat
- Usually have a brown to light red protective shell and a yellow or white abdomen
- Have five pairs of spider-like legs; four pairs of walking legs and one pair of claws
- Their eyes are green or greenish blue
- Prized for their sweet, delicate flavor
- They can live for up to 20 years.

Alaskan King Crab (*Paralithodes camtschaticus*)



- Alaskan King Crabs inhabit cold waters near Alaska
- Usually found at a depth of 90 to 300 feet
- Males are generally larger than females
- Most species are dark red, golden-orange or brown-bluish colored
- They have a large body covered with a thick, armored shell
- King Crabs cannot swim. They move on the ocean floor using their long legs
- They migrate from deep toward shallow waters (breeding grounds) at the beginning of the spring
- King Crabs can walk a distance of 100 miles during their annual migration. They usually travel one mile per day
- King Crabs can survive 20 to 30 years in the wild.

Dungeness Crab (*Metacarcinus magister* or *Cancer magister*)



- Dungeness Crabs inhabit eelgrass beds and water bottoms on the west coast of North America
- They typically grow to 20 cm (7.9 in) across the carapace
- Prized for their sweet and tender meat
- Their name comes from the port of Dungeness, Washington
- They have a wide, long, hard shell, which they must periodically moult to grow
- They have five pairs of legs, which are similarly armoured, the foremost pair of which ends in claws
- Dungeness crabs can bury themselves completely in the sand if threatened
- Dungeness crabs have recently been found in the Atlantic Ocean, far from their known range
- About one-quarter of the crab's weight is meat
- The flesh has what is considered to be a delicate flavor and slightly sweet taste

Blue Crab (*Callinectes sapidus*)



- Blue Crabs are native to the waters of the Western Atlantic and the Gulf of Mexico
- Male Blue Crabs are called No. 1 crabs and are also referred to as "Jimmies"
- The male's have a narrow abdomen resembling the Washington Monument
- The female's have a wider abdomen resembling the dome shape of the US Capital
- Their scientific name translates to "savory beautiful swimmer"
- Males will moult approximately 25 times and female 18 times during their lifetime
- They have six pairs of legs, two back fins and two claws
- Blue Crab season generally runs from April through December but varies year to year



How to Eat "Pick" Blue Crabs

- Remove the claws and legs with a twisting motion
- Turn the crab belly up
- Remove the apron (the tab that looks like the Washington Monument) using a knife, fork, pick or your fingernail and discard
- Take the top half and bottom half in each hand as if you're opening a peanut butter and jelly sandwich
- Slowly peel off the top shell and discard
- Remove the gills using a knife or your fingers to scrape them out and discard
- Remove anything that doesn't look appetizing but remember many consider the mustard a delicacy
- Break the crab in half then each of those halves in half again
- Pick out the meat from each of the quarters by squeezing and pulling them open
- Open the claws by placing them on table, pincers facing up
- Place a knife behind the joint, take the mallet and hit the knife gently until the shell cracks or use the hinged cracker
- Pull the shell off - the meat should come out whole but if it doesn't use your knife or pick to dig the meat out