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Del Mar
Crab House

Fresh from the sea, *Del Mar* Crab House strives to bring Denver the best from the east and the west. East coast seafood traditions such as crab cakes and cold water lobster tail meet relaxed and refreshing west coast Pacific salmon and Alaskan delicacies - King crab and halibut.

Del Mar caters, serving up sure crowd pleasing platters of unique seafood sandwiches, crab cakes or mountains of shrimp and/or crab cocktail. Company parties or special functions can be accommodated at *Del Mar*. Please call for more information.

Don't forget to check out the carry-out and convenience of our seafood market. If you live in LoDo, we've always got dinner ready for you to take home. If you work downtown, bring fresh seafood home - quick, convenient and healthy! If you're just shopping and browsing, grab a quick bowl of chowder or indulge in a shrimp cocktail!

* This is the best of our lunch and dinner menus - not all items are available at all times.

Always fresh, fantastic & fun!

Lunch & Dinner
Catering
Retail/Take-Out

1453 Larimer Street
Denver, Co 80202
Phone: 303-825-4747
Fax: 303-825-4949

E-mail: dmchouse@delmardenver.com

Anchors Away!



Crab & Roasted Corn Bisque
Cup \$4...Bowl \$6

New England Clam Chowder
Cup \$4...Bowl \$6

Del Mar Crab Cakes \$9
Maryland Blue Crab served with
Old Bay Remoulade

Oysters Del Mar \$10
With Blue Crab Meat and a
Sourdough Crust

Mussels \$9
Served in a Garlic Cream Sauce

Anchor Steamed Mussels \$9
Simmered with Anchor Steam Beer,
Garlic and Shallots with Sourdough

Steamed Clams \$Market
Fresh Manilas in Broth with Drawn
Butter

Peel & Eats \$9
Half Pound of Shrimp with Cocktail Sauce

Oysters on the Half Shell
1/2 Doz. \$8
1 Doz. \$12

Coastal Tour \$45
Peppered Scallops, Oysters Del Mar and
Steamed Mussels, Clams & Peel & Eat
Shrimp with Dipping Sauce

Most Of The Coast \$Market
King Crab Legs, Peel & Eats, Dungeness
Crab and a Dozen Oysters. Served with
House Cocktail and Tartar Sauces.

Seaweeds



Crab Louie (lunch only) \$12
Blue Crabmeat, Spring Greens, Roma
Tomatoes, Hard Boiled Eggs and
Traditional Louie Dressing

Caesar Salad \$8
Fresh Romaine, Parmesan and Seasoned
Croutons in a Creamy Caesar Dressing
With Grilled Chicken, Shrimp or Salmon
As a Starter \$10/\$12 (dinner)
\$3

Blackened Salmon Wedge \$9/\$12 (dinner)
Crisp Iceberg, Blue Cheese Dressing,
Roma Tomatoes

Ahi Salad \$10/\$12 (dinner)
Seared Ahi, Feta Cheese, Kalamata
Olives, Green Beans, Roma Tomatoes,
Pine Nuts, Balsamic Vinaigrette

Crab & Asparagus Salad \$12
With Roma Tomatoes and a Citrus
Vinaigrette

House Salad \$4
Mixed Greens, Tomatoes, Feta and
Toasted Almonds
Choice of Ranch, Blue Cheese or Honey
Balsamic Vinaigrette



Beachcomber Sandwiches

Lunch Only.

All Sandwiches Served with Choice of Fries or Slaw. Substitute a House Salad for \$1.

Grilled Salmon Sandwich On Focaccia, Spring Greens, Roma Tomatoes, Drizzled with Citrus Thyme Vinaigrette	\$9	Del Mar Crab Cake Sandwich Maryland Blue Crab Cake with Tartar Sauce	\$9
Soft Shell Crab Sandwich Beer Battered, with Lettuce, Tomato and Old Bay Remoulade	\$8	Shrimp Po' Boy New Orleans Style BBQ Shrimp, Lettuce, Tomato on a Hoagie Roll	\$9
Grilled Chicken Sandwich With Swiss, Spring Greens, Roma Tomatoes and Old Bay Remoulade	\$8	Del Mar Crab Melt Maryland Blue Crabmeat, Cheddar Cheese and Tomatoes on Grilled Sourdough	\$8
Burger Choice of Swiss, Cheddar or Jack with Lettuce, Tomato and Onion	\$8	Veggie Sandwich Roasted Peppers, Onion, Portabella Mushrooms, Roma Tomatoes and Swiss, on Focaccia	\$8

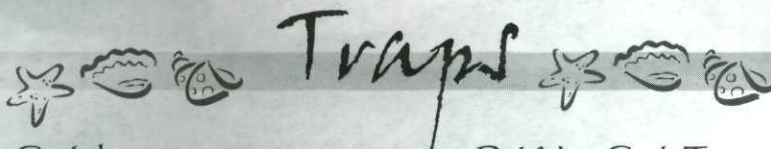
Pastas

Dinner Only.

Shrimp Scampi Sautéed Jumbo Shrimp Finished in a Garlic Cream Sauce with Penne	\$18
Peppered Scallops Jumbo Sea Scallops over Linguini tossed with Garlic, Olive Oil, Red Peppers and Tomatoes	\$18
Primavera Assorted Roasted Vegetables and Red Peppers over Linguini tossed with Garlic, Olive Oil and Tomatoes	\$15

Steaks

Filet Mignon 8 oz. Center Cut, Romano Potatoes and Chef's Vegetables	\$21	New York Strip With Grilled Asparagus and Roasted Red Potatoes	\$21
Filet Del Mar Topped with Blue Crab Meat and Bèarnaise, Romano Potatoes and Chef's Vegetables	\$25	Surf and Turf Maine Lobster Tail & Filet with Romano Potatoes, Vegetable Medley and Drawn Butter	\$Market



Traps

Alaskan King Crab Legs
 With Romano Potatoes, Sautèed Vegetables and
 Drawn Butter
 2 Legs (Just Under a Pound) \$Market
 3 Legs (A Pound and a Half) \$Market
 4 Legs (Just Under Two Pounds) \$Market
 5 Legs (Two and a Half Pounds) \$Market
 2 King Crab Claws (A Pound and a Half)
 \$Market

Maryland Soft Shell Crabs \$19
 Sautèed or Beer Battered, with
 Romano Potatoes and Herbed
 Vinaigrette Slaw

Whole Dungeness Crab \$Market
 With Romano Potatoes, Sautèed
 Vegetables and Drawn Butter

Del Mar Crab Tour \$Market
 A Sampling of King, Soft Shell and
 Dungeness Crab with House
 Potatoes, Sautèed Vegetables and
 Drawn Butter

Lobster Tail \$Market
 With Romano Potatoes, Fresh
 Vegetables and Drawn Butter

Lobster Tail and King Crab \$Market
 With Romano Potatoes, Vegetable
 Medley and Drawn Butter

Add King Crab Leg to Any Meal \$12
 (About a Half Pound)

Add a Jumbo Crab Claw to That Meal \$18
 (About a Pound and a Half)

Fins

Seared Ahi \$9/\$19 (dinner)
 Sun-Dried Tomato Cous Cous, Sautèed
 Vegetables, Orange Ginger Aioli

Glazed Salmon \$18
 Caramelized and Pan Seared, Roasted
 New Potatoes, Sautèed Vegetables and
 Herbed Vinaigrette Slaw

Seared Sea Scallops \$18
 Sesame Crusted, Herbed Tomato
 Broth, Sun Dried Tomato Cous
 Cous and Grilled Asparagus

Tempura Platter \$18
 Fried Shrimp and Arctic Cod with
 Fries, Cocktail and Tartar Sauce

Bouillabaisse \$21
 Shrimp, Clams, Mussels and
 Assorted Fresh Fish in an Herbed
 Tomato Broth with Linguini

Del Mar Barbeque Shrimp \$17
 Sautèed in a Cajun Garlic Sauce, with
 Romano Potatoes

Halibut \$18
 Almond Dusted, Cous Cous, Fresh
 Asparagus and Balsamic Drizzled
 Beurre Blanc

Grilled Salmon \$9/\$17 (dinner)
 Mesquite Grilled, Romano Potatoes,
 Sautèed Vegetables and Beurre Blanc

Mahi Mahi \$18
 Grilled with Romano Potatoes,
 Wilted Spinach, Chipotle
 Vinaigrette

Crab & Scallop Cake \$21
 Sweet Blue Crab Meat Folded into
 Scallop Mousse and Pan Sautèed,
 with Fresh Asparagus and Balsamic
 Drizzled Beurre Blanc

Fish and Chips (lunch only) \$7
 Beer Battered Arctic Cod, Cajun
 Fries and Tartar

Shrimp Skewer (lunch only) \$9
 Mesquite Grilled with Romano
 Potatoes and Fresh Vegetables

Catch of the Day • Ask Your Server About Chef's Selection of Fresh Fish