

2023

Waterfront Crab House, Menu, Date unknown

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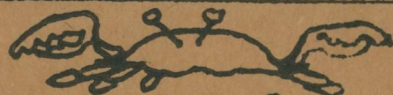
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WATERFRONT CRAB HOUSE

RAW BAR

STONE CRABS ~ (SERVED COLD SPECIAL ^{MUSTARD} SAUCE)
 CLAMS ON HALF SHELL 2.95 5.50
 BAKED CLAMS OREGENATA 5.50
 SHRIMP COCKTAIL 5.95
 STEAMED CLAMS - BUTTER SAUCE 8.95



CARLIC CRABS 12.95
 COOKED ONLY HERE
 STEAMED IN SPICES & GARLIC

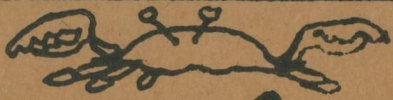
SOFT SHELL
 CRABS
 FROM MARYLAND

CLAM CHOWDER

NEW ENGLAND
 MANHATTAN

BOWL 1.95
 CUP 1.25

BAKED CLAMS OREGENATA 550
SHRIMP COCKTAIL 595
STEAMED CLAMS - BUTTER SAUCE 895



CARLIC CRABS 1295
COOKED ONLY HERE
STEAMED IN SPICES & GARLIC

SOFT SHELL
CRABS
FROM MARYLAND

CLAM CHOWDER NEW ENGLAND BOWL 145
MANHATTAN CUP 125

PASTA

LINGUINE • CRAB SAUCE (AND A CRAB) 750
• CLAM SAUCE (AND CLAMS) 795
• SHRIMP SAUCE (AND SHRIMP) 950

SHRIMP SCAMPI 1350
LINGUINE & VEG

MARYLAND
CRAB CAKES 895
LINGUINE & SALAD



FRIED FISH

DIPPED IN BEER BATTER

JUMBO SHRIMP 1350 SCALLOPS 1395
FILET of SOLE 1095

★ WATERFRONT BOUILLABAISSSE ★
OUR WAY. 115.95

• WHOLE STEAMED LOBSTER WITH CLAMS
SHRIMPS, CRAB, MUSSELLS ALL SET ON A
BED OF LINGUINE TOPPED WITH MARINARA SAUCE

1350 FOR OUR LAND LUBBERS ★
12 oz SHELL STEAK / SLICED STEAK SANDWICH
TOPPED WITH MUSHROOMS / FR FRIES OR SALAD 695

HOT SPICED YOU NEW ORLEANS
SHRIMP PEEL 'EM STYLE 895

~ FISH STEW 11⁵⁰

CRAB SHRIMP SCALLOPS FISH
CLAMS MUSSELS CALAMARI.

★ LOBSTERS FRESH DAILY
TAKEN LIVE FROM OUR LOBSTER TANK
STUFFED ~ BROILED ~ STEAMED.

~ SURF AND TURF ~

(FILET MIGNON & LOBSTER TAIL) 15⁹⁵

• TWIN (3) LOBSTER TAILS 14⁹⁵

• STUFFED SHRIMP 13⁹⁵

• STUFFED FILET OF SOLE 12⁵⁰

(SEA FOOD STUFFING & CRABMEAT)

• BROILED SCALLOPS 13⁹⁵

• BROILED FILET OF SOLE 10⁹⁵

(LEMON & BUTTER SAUCE)

~ SOFT SHELL CRABS

(FROM MARYLAND ~ SAUTE IN GARLIC
(A REAL TREAT))

~ BEFORE DIN DIN ~

★ HOT SEAFOOD ANTI PASTO 6⁹⁵

(STUFFED SHRIMP ~ FILET FISH STUFFED
CLAM CALAMARI FRIED ZUCHINNI)

~ HOUSE FAVORITES ~

• SEA FOOD PLATTER FRI DIAVLO 12⁹⁵

(MIX SEAFOOD IN TOMATOE SAUCE)

• LOBSTER & SEAFOOD PLATTER 15⁹⁵

(FRI DIAVLO WHOLE 1/2 LOBSTER AND MIX
SEA FOOD IN TOMATOE SAUCE)

• MUSSELS MARINARA IN LINGUINE 8⁹⁵

• CALAMARI 7⁹⁵

• LOBSTER & SEAFOOD PLATTER ----- 15.95

(FRI. DIAVLO WHOLE 1¹/₂ LBS LOBSTER AND MIX
SEA FOOD IN TOMATOE SAUCE)

• MUSSELS MARINARA IN LINGUINE ----- 8.95

• CALAMARI ----- 7.95

ASK ABOUT OUR FRESH FISH