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
    Maryland Blue Crab served with Old Bay Remoulade $9

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

Mussels
    Served in a Garlic Cream Sauce $9

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

Steamed Clams
    Fresh Manilas in Broth with Drawn Butter $Market

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

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)
    Blue Crabmeat, Spring Greens, Roma Tomatoes, Hard Boiled Eggs and Traditional Louie Dressing $12

Caesar Salad
    Fresh Romaine, Parmesan and Seasoned Croutons in a Creamy Caesar Dressing $8
    With Grilled Chicken, Shrimp or Salmon As a Starter

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

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

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

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

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

Grilled Salmon Sandwich $9
On Foccacia, Spring Greens, Roma Tomatoes, Drizzled with Citrus Thyme Vinaigrette

Soft Shell Crab Sandwich $8
Beer Battered, with Lettuce, Tomato and Old Bay Remoulade

Grilled Chicken Sandwich $8
With Swiss, Spring Greens, Roma Tomatoes and Old Bay Remoulade

Burger $8
Choice of Swiss, Cheddar or Jack with Lettuce, Tomato and Onion

Del Mar Crab Cake Sandwich $9
Maryland Blue Crab Cake with Tartar Sauce

Shrimp Po' Boy $9
New Orleans Style BBQ Shrimp, Lettuce, Tomato on a Hoagie Roll

Del Mar Crab Melt $8
Maryland Blue Crabmeat, Cheddar Cheese and Tomatoes on Grilled Sourdough

Veggie Sandwich $8
Roasted Peppers, Onion, Portabella Mushrooms, Roma Tomatoes and Swiss, on Foccacia

Pastas
Dinner Only.

Shrimp Scampi $18
Sautéed Jumbo Shrimp Finished in a Garlic Cream Sauce with Penne

Peppered Scallops $18
Jumbo Sea Scallops over Linguini tossed with Garlic, Olive Oil, Red Peppers and Tomatoes

Primavera $15
Assorted Roasted Vegetables and Red Peppers over Linguini tossed with Garlic, Olive Oil and Tomatoes

Steaks

Filet Mignon $21
8 oz. Center Cut, Romano Potatoes and Chef's Vegetables

Filet Del Mar $25
Topped with Blue Crab Meat and Béarnaise, Romano Potatoes and Chef's Vegetables

New York Strip $21
With Grilled Asparagus and Roasted Red Potatoes

Surf and Turf $Market
Maine Lobster Tail & Filet with Romano Potatoes, Vegetable Medley and Drawn Butter
Alaskan King Crab Legs
With Romano Potatoes, Sautéed 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
Sauteed or Beer Battered, with Romano Potatoes and Herbed Vinaigrette Slaw

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

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

Glazed Salmon $18
Caramelized and Pan Seared, Roasted New Potatoes, Sautéed 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
Sautéed in a Cajun Garlic Sauce, with Romano Potatoes

Del Mar Crab Tour $Market
A Sampling of King, Soft Shell and Dungeness Crab with House Potatoes, Sautéed 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)

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

Glazed Salmon $18
Caramelized and Pan Seared, Roasted New Potatoes, Sautéed 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
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With Romano Potatoes, Fresh Vegetables and Drawn Butter

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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)

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