

RIVER CRAB

— Dinner Menu —

— APPETIZERS —

Chincoteague Oysters, VA*	\$12.50
<i>Distinctive, salty flavor; 1/2 dozen</i>	
Dynamite Scallops	\$13.50
<i>Crab encrusted with basil-infused olive oil drizzle</i>	
Seared Tuna Sashimi*	\$10.75
<i>Served rare with soy sauce, pickled ginger, wakame & wasabi</i>	
Jumbo Shrimp Cocktail	\$12.50
<i>Five jumbo shrimp with house made cocktail sauce</i>	
Stuffed Portobello	\$10.00
<i>Roasted with spinach, goat cheese, pine nuts & sun-dried tomato; Garnished with roasted bell pepper coulis & pommes frites</i>	
Coconut Macadamia Encrusted Shrimp	\$11.25
<i>Mango salsa & sweet Thai chili butter</i>	
Hot Rocks & Blue Slaw	\$10.25
<i>Hot & spicy rock shrimp meets cool & creamy blue cheese cole slaw</i>	
Mussels a la Muer	\$9.50
<i>White wine, garlic & fresh herbs</i>	
Maryland Style Crab Cake	\$12.95
<i>Roasted corn salsa & mustard sauce</i>	
Sicilian Calamari	\$10.50
<i>Sweet & spicy roasted pepper sauce</i>	
Escargot	\$10.50
<i>Presented in puff pastry with Casino butter; 1/2 dozen</i>	
Oysters Rockefeller	\$11.00
<i>Accented with béarnaise sauce</i>	
Almond Encrusted Brie	\$10.50
<i>Warm apple chutney & crostinis</i>	

— SOUPS & SALADS —

New England Clam Chowder	\$6.50
<i>Traditional New England style</i>	
Charley's Chowder	\$6.25
<i>Mediterranean-style fish chowder</i>	
Seasonal Goat Cheese Salad	\$8.00
<i>Mixed greens tossed in poppy seed vinaigrette with strawberries & candied pecans; Crowned with a warm goat cheese crouton</i>	
Iceberg Wedge	\$6.50
<i>Bacon, tomato, red onion, blue cheese crumbles & blue cheese dressing</i>	
Chopped Spinach Salad	\$8.75
<i>With warm bacon dressing, chopped egg, bacon, radishes & mushrooms</i>	
Classic Caesar	\$7.25
<i>Tossed with house made dressing, parmesan cheese, croutons & anchovy</i>	
Martha's Vineyard Salad	\$7.95
<i>Red leaf & bibb lettuces, pine nuts, red onion & crumbled blue cheese with our signature maple-raspberry vinaigrette</i>	

— Distinctive Dining —

THREE COURSES • ONLY \$25.99

Available Sunday–Thursday only; Please, no substitutions or split plates;
Not valid on parties over 10 nor with any other discounts or offers.

— CHOICE OF STARTER —

Martha's Vineyard Salad • Charley's Chowder

— CHOICE OF ENTRÉE —

Sole Florentine Rockefeller stuffed; presented with rice & asparagus
Chicken Francaise with Mediterranean artichoke caponata & mashed potatoes
Grilled Salmon & Almond Crusted Shrimp with sweet potato mashed

— DESSERT — Crème Brûlée



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— ACCOMPANIMENTS —

Add Shrimp Brochette	\$7.00
<i>Five Shrimp – Grilled, Scampi, or Blackened</i>	
Add Dungeness Crab Cluster (1/2 lb.)	\$10.00
Add King Crab Legs (1/2 lb.)	\$20.00
Add Coldwater Lobster Tail	\$24.75
Jumbo Fresh Asparagus	\$6.00
Dynamite Tomatoes	\$6.50
Mashed Potatoes	\$5.00

— SENSATIONAL SEAFOOD —

Classic Shrimp Scampi	\$19.50
<i>Traditionally prepared, served with lemon scented sticky rice & fresh asparagus</i>	
Maryland Crab Cakes	\$26.00
<i>Broiled; mustard sauce, corn salsa, coconut ginger rice & asparagus</i>	
Coconut Macadamia Encrusted Shrimp	\$22.75
<i>Mango salsa, sweet Thai chili butter, coconut ginger rice & fresh vegetables</i>	
Shrimp Fresca	\$27.50
<i>Parmesan encrusted jumbo shrimp served atop angel hair pasta tossed in a savory tomato beurre blanc with jumbo lump crab</i>	
Pasta Pagliara	\$22.25
<i>Scallops, salmon, mussels & shrimp in a white clam sauce tossed with linguine atop a bed of baby spinach</i>	
Jumbo Sea Scallops	\$25.25
<i>Prosciutto wrapped; served with roasted tomato risotto & corn fondue</i>	
Shrimp & Artichoke Linguine	\$19.00
<i>Tossed in a Provencale sauce</i>	
Dungeness Crab	\$25.00
<i>1 1/4 lbs. steamed or garlic butter; coconut-ginger rice & fresh vegetables</i>	

— SIGNATURE FISH —

Enjoy one of our recommended specialty fish preparations OR choose
"Simply Great" — sautéed, blackened, broiled, or grilled with olive oil

<input checked="" type="checkbox"/> Atlantic Salmon \$24.75	<input checked="" type="checkbox"/> Lake Perch \$24.00
<input checked="" type="checkbox"/> Pacific Petrale Sole \$18.75	<input checked="" type="checkbox"/> Yellowfin Tuna \$28.75
<input checked="" type="checkbox"/> Great Lakes Whitefish \$19.75	<input checked="" type="checkbox"/> Atlantic Mahi Mahi \$24.75

Potato Encrusted Whitefish	\$21.75
<i>Crusted with crispy hash browns, bacon & onion, with lemon beurre blanc & fresh vegetables</i>	
Cedar Planked Salmon	\$25.75
<i>Roasted on cedar plank, tarragon glazed; roasted potatoes & asparagus</i>	
Dynamite Mahi Mahi	\$28.75
<i>Crab encrusted, basil oil drizzle, coconut-ginger rice & asparagus</i>	
King Cove Sole	\$25.75
<i>Parmesan encrusted & sauteed; jumbo lump crab & lemon caper beurre blanc</i>	
Pecan Crusted Whitefish	\$23.75
<i>Sweet potato mash, maple-mustard beurre blanc, Michigan cherry apple-horseradish slaw & asparagus</i>	
Jerk Mahi & Shrimp	\$28.25
<i>Caribbean spiced & seared; spicy pineapple-habañero butter & mango salsa; with mashed potatoes & fried plantains</i>	
Wasabi Pea Encrusted Tuna	\$29.75
<i>Accented with soy-sriracha beurre blanc</i>	
Salmon Rockefeller	\$27.50
<i>Stuffed with jumbo lump crab, spinach & bacon, topped with béarnaise sauce</i>	
Whitefish Charley	\$25.75
<i>Broiled; topped with sherry scallops, mushrooms & scallions; with coconut-ginger rice & fresh vegetables</i>	

— STEAK & CHICKEN —

Pepper Crusted Tournedos*	\$25.75
<i>Cremeni demi glace, Reggiano potato croquettes</i>	
New York Strip Steak*	\$30.50
<i>Cabernet demi glace, mushroom-shallot confit, mashed potatoes & asparagus</i>	
Filet Mignon*	\$32.75
<i>Cabernet demi glace, mashed potatoes & fresh asparagus</i>	
Steak & Scampi*	\$26.75
<i>Grilled tournedos & scampi style shrimp with mashed potatoes & asparagus</i>	
Chicken Marsala	\$19.25
<i>Traditionally prepared with rich Marsala wine sauce & fresh mushrooms; served with mashed potatoes</i>	
Cajun Chicken Tortellini	\$17.00
<i>Mushrooms, tomatoes, blackened chicken, cheese tortellini; Cajun cream sauce</i>	

— RIVER CRAB CLASSICS —

Bouillabaisse	\$25.50
<i>Dungeness crab, scallops, mussels, shrimp & fish in a rich saffron broth</i>	
Ultimate Seafood Mixed Trio	\$29.75
<i>Grilled Salmon, crab cake & coconut macadamia shrimp</i>	
Coldwater Lobster Tail	\$34.25
<i>Baked; Served with drawn butter, coconut-ginger rice & fresh vegetables</i>	
Live Maine Lobster	\$39.75
<i>Steamed, drawn butter; 1 1/2 lb.</i>	
Surf & Turf*	\$44.25
<i>Petite filet, lobster tail, mashed potatoes & asparagus</i>	
Alaska King Crab Legs	\$49.75
<i>Steamed & served with drawn butter, 1 1/2 lbs.</i>	

Martha Collins – General Manager • Scott Schneider – Executive Chef

* Caution: These items may be served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. If you have a chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. If unsure of your risk, consult a physician. For your convenience, an automatic 18% service charge will be added to all parties of 8 or more.