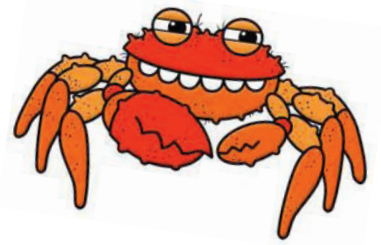




"BUSTER THE CRAB" SEAFOOD FEAST Fall 2022



29th Year Anniversary Celebration

We would like to thank all of our loyal customers for helping to make Buster a tradition in the Poconos for over twenty five years!

Soups & Appetizers

Crab Bisque

Cup - \$4 Bowl - \$5

Corn n' Crab Chowder

Cup - \$4 Bowl - \$5

NEW! **Crab, Shrimp & Spinach
Artichoke Dip**

A generous portion of a buster favorite,
served with crispy pita chips \$13

Baked Stuffed Maryland Blue Crab

A large blue crab shell stuffed with a special
savory crabmeat stuffing, served with tartar sauce \$8

Colossal Crabmeat Cocktail

Served with cocktail sauce & remoulade sauce \$14

NEW! **Hot Crab Pinwheel Bites**

Lump crabmeat, cream cheese, green onions
& sweet red pepper in a flour tortilla \$12

NEW! **Stuffed Avocado Crab Boats**

Roasted fresh ripe avocados filled with a luscious lump crab salad,
made with cilantro, chives & a touch of serrano pepper, topped with
pepperjack and cheddar cheeses and served with tortilla chips \$14

NEW! **Spicy Shrimp & Crab Cocktail**

Chilled jumbo lump crabmeat & jumbo shrimp in our house recipe bloody
mary style sauce with cucumbers, red onions, jalapenos & avocado \$14

Salads & Sandwiches

Crab, Tomato, Mozzarella Salad - 15

Jumbo lump crabmeat, fresh burrata mozzarella and diced vine ripened
tomatoes with microgreens, all tossed together with extra virgin olive oil
& a sweet balsamic glaze. Served with crisp salad wafers.

Florida Blue Crab Panini - 14

A sweet, crispy melt in your mouth crab sandwich made with fresh
Florida lump blue crabmeat in our homemade remoulade sauce with fresh
sweet red peppers, celery, green onions and a dash of old bay seasoning.
Served with one side.

Block Buster Melt - 13

A sinfully delicious mixture of crab, shrimp & scallops in a light dressing
on a toasted kaiser topped with cheddar cheese. Served with one side.

NEW! **Soft Shell Crab Sammy - 16**

Soft shell crab hand breaded right here and deep fried.
Served with our homemade tartar sauce, lettuce & tomato on a toasted
sourdough white bread. Served with one side.
This is a Classic Maryland Style Soft Shell Crab Sammy!

Our "ABC" Sandwich - 13

Avocado, bacon & crab salad, triple layered with lettuce,
tomato & mayo. Served with one side.

Buster Specialties

Choice of Two Smugglers Sides

BEST PRICE EVER **Deluxe Buster The Crab Dinner - 59**

1/2 Pound Snow Crab Cluster, 1/4 lb Golden King Crab Legs & Claws,
1/4 Pound Colossal Red King Crab Legs, Crab Stuffed Flounder,
Crab Stuffed Shrimp. Served with your Choice of Cocktail, Tartar
or Remoulade Sauce Drawn Butter

Buster Ravioli - 23

A delicious combination of lobster & crab ravioli in a saffron cream sauce

Buster from Norfolk - 25

Similar to our seafood Norfolk, but made with lots of
extra jumbo lump crabmeat added.

Buster's Broiled Platter - 35

Shrimp, Scallops, Mussels, Tilapia and a Full Pound of
Snow Crab Legs & Claws. Served with Drawn Butter

Buster's Lobster Macaroni & Cheese - 28

Maine lobster meat and jumbo lump crabmeat in our traditional
Grandma's cheese sauce, tossed with cavatappi pasta.

Crab Cake - One 16 Two 25

Smuggler's famous classic Maryland style crab cake

Chicken Florentine with Crab - 23

Boneless breast of chicken sautéed in a light lemon, white wine butter
sauce with spinach, crabmeat and topped with mozzarella cheese.

NEW! **Wasabi Crab Cake - One 16 Two 25**
Twist on a classic, sweet red pepper, celery, onion
& a hint of wasabi, served with homemade dipping sauce

NEW! **Crab & Asparagus Risotto - 25**

A new Smuggler's Favorite! Creamy, smooth, sublime.

Jumbo Lump Crab AuGratin - 25

Baked with Three Cheeses and Topped with Bread Crumbs.
It's That Time of Year!

NEW! **Crab & Zucchini Pasta - 23**

Lump crab tossed with fresh zucchini and squash,
roasted garlic and sundried tomatoes.

Buster's Maryland Style Combo - 28

Stuffed Maryland Crab, Stuffed Shrimp, Stuffed Clams & Stuffed Flounder



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

We Do Not Use Imitation Crabmeat or Imitation Lobster Meat of Any Kind in This Restaurant!

The Truth about Alaskan King Crab

I put together this page because I have perceived a great deal of confusion surrounding the different types of king crab - all three. When I first started buying and selling seafood 35 years ago, I was not aware that there was any difference. Whether you are a buyer for a restaurant or just an individual crab enthusiast - I hope this tidbit sheds some light on this subject.



Red King Crab

Caught in the waters of Bristol Bay and Norton Sound, the true red king crab is the most prized species of crab in the world, with strong demand from consumers in Japan, the US, and Europe. Alaska's largest harvest of red king crab takes place in the waters of Bristol Bay. Roughly 100 boats participate in the fishery and harvest millions of pounds over a period of 2 to 3 months. Alive, red king crab are actually a dark burgundy in color. When they are cooked they turn bright red- with scarlet-red highlights on the top part of the shell, and especially around the toes. **Taste-wise, true red king crab is the best in the world.** The meat is snow-white, with highlights of bright red.

Blue King Crab

Caught in Alaska near St. Matthew Island and the Pribilof Islands, this species is known for its sweet meat and proportionally giant claws. Pribilof Island blue king crab are among the largest crab in the world. When they are alive, blue king crab are brown with royal blue highlights. However, when they are cooked they turn a bright orange-red. This is why blue king crab is generally marketed in the United States as "red king crab". Taste-wise, blue king crab is similar to red king crab, typically sweeter, although slightly milder in flavor than red. Due to it's availability, very few restaurants in the world serve blue king crab.



Golden King Crab

Caught in the waters around the Aleutian chain islands, golden king crab are the smallest of the three main species. Their shells are golden-orange in color. They have the mildest flavor of the Alaska's three commercially-harvested types of king crab. ***Golden king crab generally have the lowest percentage of meat "infill" inside the shells, and sell for less than blue or red they are one of the most abundant types of crab in Alaska.**



Snow Crab Facts



Opilio Crab

Popular for it's mild taste and tender meat. Opilio typically weighs 1½-2 lbs and is noted for it's long, easy to crack legs.



Bairdi Crab

The largest species of snow crab, Bairdi can reach 3-5 lbs in weight and is flavored for it's sweet taste and delicate texture.

Golden King Crab
Also know as
"Brown King Crab"



Blue King Crab
Also sold as
"Red King Crab"



Red King Crab
What we sell on our
regular menu



Note to everyone.... due to NEW restrictions and smaller quotas in Alaska right now, and just recently almost all crab has been in limited supply, meaning higher prices for any food. The last 2 years were nothing but record prices for all crab legs. Prices went up more than 100% on most species. Fortunately, just the last month we have seen some record catches come in, which has brought the prices down a bit. Hopefully these restrictions will continue to pay off for the next few months and if they do we will see prices back down to normal levels this coming summer. If that happens we can all eat crab more often!



BUSTER THE CRAB STEAM POTS



A full pot of Snow Crab, King Crab, Soft Shell Crab, Shrimp, Clams, Mussels & Andouille Sausage steamed together with Red Potatoes & Corn on the Cob

**** You May Substitute House Sides for the Corn & Red Potatoes on the Side ****

\$49

PICK YOUR STYLE

Maryland Style

Old Bay, Garlic, Lemon & Butter in Natural Broth

Scampi Style

Our Homemade Garlic Butter, a Touch of Red Pepper & Lemon with Natural Broth

Boston Style

Chives, Bacon, Garlic, Spinach, Red Pepper, a Touch of Cream & Natural Broth



CRAB PLATTERS



A Plate of Steamed Crab Legs & Claws

Canadian Opilio Snow Crab

1 lb \$22 • 2 lb \$39

Large Canadian Bairdi Snow Crab

1 lb \$26 • 2 lb \$48

Jumbo Alaskan Bairdi Snow Crab

1 lb \$29 • 2 lb \$58

Golden Alaskan King Crab

1 lb \$39 • 2 lb \$75

Jumbo Red Alaskan King Crab

1 lb \$45 • 2 lb \$85

Colossal Red Alaskan King Crab Legs

1 lb \$50 • 2 lb \$95

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