

BECK'S CRABFEST

April 25th through May 11th 2024

~ Appetizers ~

Seafood Bisque with Crab

Cup \$8/ Bowl \$10

Maryland Crab Dip \$16

Crab claw meat, cream cheese, smoked gouda, old bay, served with house chips

King Crab Eggrolls \$18

King crab and snow crab meat in a cream cheese & cheddar mix, sweet corn, scallions

Crab Bites \$16

Our famous crab mix with corn & bacon, fried and served with lemon aioli

Crab & Artichoke En Crouete \$16

Lump crab meat, artichoke hearts, fontina cheese, wrapped in delicate puff pastry, blueberry balsamic reduction

Crab Cocktail \$18

Fresh Jumbo lump crab meat, served with housemade cocktail sauce

~ Entrees ~

Served with 2 Sides

(add a House Salad or Soup du Jour \$4)

Surf & Surf \$56

Stuff your Tail with Crab Imperial \$8

4.5 oz. South African cold water lobster tail, Award Winning crab cake (Best of both worlds)

Baltimore Crab Bake \$38

Jumbo lump meat, brown butter, old bay, topped with cooper sharp cheese

Blackened Twin Crab Cakes \$48

Beck's Award Winning Maryland crab cakes, skillet blackened, served with house made tatar sauce

Snow Crab Clusters \$38

2lbs., served with brown butter

Alaskan King Crab Legs \$75/lb.

1 lb. Jumbo King Crab legs served with brown butter

Served with 1 Side

(add a House Salad or Soup du Jour \$4)

Crab Mac n Cheese \$46

Jumbo lump crab meat, cavatelli, smoked gouda, applewood smoked bacon, corn, red onion, herbed gratin

Cajun Crab \$44

Jumbo lump crab, bell peppers, onions, cherry tomatoes, Cajun brown butter broth, jasmine rice, grilled batard

Crab and Shrimp

Scampi \$42

Jumbo lump crab meat, sautéed shrimp, garlic, white wine, butter, linguini

Add a Snow Crab Cluster to any Entrée \$12

All menu items are cooked to order

Consuming raw or undercooked meats or shellfish may increase risk of food borne illness.

