

== CHIC'S SEAFOOD ==

Starters

CHERRYSTONE CLAMS \$12

6 Topneck clams, raw on the ½ shell or steamed

JUMBO SHRIMP COCKTAIL \$12

5 Jumbo Gulf Shrimp with cocktail sauce, served chilled

POTATO SKINS \$9

Loaded with bacon & cheese, topped with scallions, served with sour cream

SEAFOOD POTATO SKINS \$15

with shrimp, crabmeat, bay seasoning and a cheesy cream sauce, topped with scallions

JUMBO CRAB PRETZEL \$18

Jumbo Pretzel topped with crab dip and cheese

LOCAL BAY OYSTERS \$12

6 oysters, raw on the ½ shell or steamed

HOT CRAB DIP \$15

Hot & Cheesy, served with Naan Bread for dipping

STUFFED MUSHROOM CAPS \$14

6 mushroom caps stuffed with crabmeat

CHICKEN WINGS

Fresh bone-in wings deep-fried naked with your choice of sauce: Mild, Hot, Old Bay, Teriyaki, Sweet Chili, or BBQ, served with celery sticks and bleu cheese or ranch for dipping

• 6-piece \$8 12-piece \$15

Soups

MARYLAND CRAB SOUP

• Cup \$5 Bowl \$9

OYSTER STEW

• Cup \$8 Bowl \$15

CREAM OF CRAB SOUP

• Cup \$8 Bowl \$15

Salads

GARDEN SALAD \$7**CAESAR SALAD** \$10**SIDE SALAD** \$4**SIDE CAESAR SALAD** \$5

• Add shrimp or chicken to any salad \$4 •

Snack Baskets

FISH-N-CHIPS \$15

A generous portion of fish served with hand-cut fries, cole slaw and tartar sauce

FRIED SHRIMP \$15

8 fried shrimp served with hand-cut fries, cole slaw and cocktail sauce

FRIED SEA SCALLOPS \$15

¼ lb of scallops served with hand-cut fries, cole slaw and tartar sauce

FRIED CLAM STRIPS \$12

½ lb of clam strips served with hand-cut fries, cole slaw and tartar sauce

CHICKEN TENDERS \$12

3 tenders served with hand-cut fries, cole slaw and your choice of sauce

Platters

• Platters and combos served with your choice of two sides •

CRAB CAKE \$41

Two 5-ounce crab cakes, made with Jumbo Lump Crabmeat

BAKED CRAB IMPERIAL \$38

Jumbo Lump Crabmeat with imperial sauce

SOFT SHELL CRABS \$40

2 Soft Shell Crabs, battered and deep-fried to golden brown

SAUTÉED CRAB LUMPS \$37

Jumbo Lump Crabmeat sautéed with garlic butter, wine and herbs

JUMBO FRIED SHRIMP \$26

6 Jumbo Gulf Shrimp hand-breaded and deep-fried

JUMBO STUFFED SHRIMP \$28

3 Jumbo Gulf Shrimp stuffed with crabmeat, fried or broiled

JUMBO STEAMED SHRIMP \$23

½ lb. Jumbo Gulf Shrimp

KING CRAB LEGS, 1 LB. \$65

CATCH OF THE DAY - FISH Market

Today's fish selection prepared your way: deep-fried, broiled or blackened

STUFFED FLOUNDER \$32

Stuffed with Crab Imperial

SEA SCALLOPS \$29

½ pound fried or broiled
• sautéed in garlic butter, wine and herbs add \$5.

SHRIMP SALAD \$22

Our famous shrimp salad served on a bed of lettuce

STEAMED LOBSTER TAIL \$36

Cold-Water Lobster Tail
• Stuffed with Crab Imperial Add \$10

FRIED OYSTERS \$24

5 Oysters, hand-breaded and deep-fried

SNOW CRAB CLUSTERS, 1 LB. \$29

Steaks

NEW YORK STRIP \$28

USDA Choice 12 ounce, hand-cut and char-grilled

RIBEYE \$35

USDA Choice 16 ounce, hand-cut and char-grilled

Combinations

CLASSIC SURF & TURF \$50

Steamed Lobster Tail & 12 oz. NY Strip
• Stuffed Lobster Tail Add \$10

#1 THE CHESAPEAKE \$40

1 Crab Cake, 2 Jumbo Shrimp, 2 Scallops, 1 Fish Fillet, 1 Oyster, ¼ lb. Clam Strips

#2 THE CHINCOTEAGUE \$39

1 Soft Crab, 1 Jumbo Stuffed Shrimp, 2 Scallops, 1 Fish Fillet, 1 Oyster, ¼ lb. Clam Strips

#3 THE PORT OF BALTIMORE \$52

Cold-Water Lobster Tail, ¼ lb. Med Shrimp, ½ lb. Snow Crab Clusters, 3 Steamed Clams, 3 Steamed Oysters

STEAK & CRAB LEGS \$35

8 oz. NY Strip & ½ lb. Snow Crab Clusters

STEAK & SHRIMP \$29

8 oz. NY Strip & ½ lb. Med Shrimp

SNOW & SHRIMP \$39

1 lb. Snow Clusters and ½ lb. Med Shrimp

Add to Any Platter

FRIED OYSTER \$4	CRAB CAKE \$20
3 JUMBO FRIED SHRIMP \$12	STEAMED LOBSTER TAIL \$31
STUFFED LOBSTER TAIL \$41	½ LB SNOW CRAB CLUSTERS \$12
STUFFED SHRIMP \$8	3 SEA SCALLOPS \$12

From The Steam Room

STEAMED BLUE CRABS	Market
<i>Our specialty, served by the piece, ½ dozen or dozen</i>	
MEDIUM SHRIMP	\$17 lb.
JUMBO SHRIMP	\$22 lb.
CHERRYSTONE CLAMS	\$19
<i>One dozen Topnecks raw on the half shell, or steamed</i>	
LOCAL BAY OYSTERS	\$19
<i>One dozen, raw on the half shell, or steamed</i>	
MUSSELS	\$9
<i>One pound, steamed</i>	
<i>• with garlic butter and wine sauce add \$5</i>	
SNOW CRAB CLUSTERS, 1 LB.	\$24
KING CRAB LEGS, 1 LB.	\$60

Sides

HAND CUT FRIES \$4 Reg/ \$10 Lg	HUSH PUPPIES \$4 Reg/\$10 Lg
ONION RINGS \$5 Reg/\$14 Lg	CORN FRITTERS \$4 Reg/\$11 Lg
BAKED POTATO \$4	COLE SLAW \$3
POTATO SALAD \$3	MACARONI SALAD \$3
PASTA SALAD \$3	STEAMED BROCCOLI \$4
STEWED TOMATOES \$4	CORN ON THE COB - PETITE \$4
SIDE SALAD \$4	SIDE CAESAR SALAD \$4

Sandwiches

• Served with Chips and a Pickle Spear •

CRAB CAKE \$20 <i>5 ounces, made with Jumbo Lump Crabmeat</i>	SHRIMP SALAD \$12 <i>on toast with lettuce</i>
SOFT SHELL CRAB \$19 <i>lightly battered and deep fried on toast with LTM</i>	SEAFOOD CLUB \$26 <i>Shrimp Salad, Lettuce, Tomato and Bacon, topped with a Crab Cake</i>
FISH - CATCH OF THE DAY Market	OYSTER \$13 <i>3 hand-breaded oysters</i>
STUFFED SHRIMP \$17 <i>2 Jumbo Shrimp stuffed with crabmeat</i>	SIRLOIN BURGER \$9 <i>6 ounces, Char-Grilled on a Brioche Roll</i> • Add Cheese \$1 Add Bacon \$2
BLT \$9	GRILLED CHEESE \$8

Specialties

JUMBO FRIED SHRIMP \$29 lb.
MEDIUM FRIED SHRIMP \$17 lb.
FRIED SEA SCALLOPS \$32 lb. <i>- Sautéed in Garlic Butter and Wine Add \$5</i>
STEAMED LOBSTER TAIL \$31 • Stuffed with crab imperial add \$10
JUMBO STUFFED SHRIMP, EACH \$8
FRIED OYSTERS, EACH \$4
FRIED CLAM STRIPS, 1/4 LB. \$5

Kid's Menu

• served with hand-cut fries •

1/4 LB BURGER \$9	CHICKEN NUGGETS \$7
GRILLED CHEESE \$8	SHRIMP BASKET \$9

Beverages

COKE, DIET COKE, SPRITE, FANTA ORANGE, ROOT BEER, MR. PIBB, \$3.75
SWEET TEA, ICED TEA, LEMONADE, GINGER ALE

COFFEE, HOT TEA \$3

BEER 4+

Ask Server for our selection of Draft and Bottled Beers

****COCKTAILS AND DREAMS** ****

We have a full service bar with beer, wine, and liquor. Ask Server for our selection.

