

# Avery's Maryland Grille

## CRABTOBER FEST

# Menu

### Starters

#### Avery's Crab Cake Sliders

(2) \$14.95 (3) \$18.95

Avery's signature fresh jumbo lump crab cake mini's broiled to perfection and served on lightly toasted brioche sliders with lettuce and tomato

#### Snow Crab Rangoon \$14.95

Fresh Snow Crab in a white wine and cream cheese blend and filled into a wonton and deep fried to perfection, served with Sweet Chili Sauce

#### Jalapeno and Cream Cheese Stuffed Crab Balls - \$14.95

Avery's signature fresh jumbo lump crab cake mix, stuffed with jalapenos and cream cheese, then deep fried to perfection

#### Crab Stuffed Baby Portobella Mushrooms - \$16.95

Fresh baby portobella mushrooms stuffed with our house made signature crab cake mix, broiled to perfection then topped with melted provolone cheese

### Specials

#### Crab Quiche – \$21.95

Fresh jumbo lump crab meat, feta cheese and spinach baked to perfection and served with grilled focaccia bread

#### Crab Mac n Cheese – \$24.95

Fresh jumbo lump crab meat in our house made mac n cheese sauce with cavatappi noodles topped with panko bread crumbs and served with grilled focaccia bread

#### Crabby Patty – \$18.95

Fresh 80/20 ground beef prepared on our flat grill then topped with our house made jumbo lump imperial, then broiled to perfection, served on a lightly toasted brioche roll with your choice of topping. Served with (1) sandwich side

#### Blackened Chilean Seabass over Crab Fried Rice – 28.95

Fresh Chilean Seabass seasoned, then blackened to perfection and served over a fresh made to order Jumbo Lump crab fried rice. Served with broccoli and grilled focaccia

#### Honey Sriracha Crab Tacos (3) - \$21.95

Fresh jumbo Lump crab meat sauteed with garlic and a white wine reduction, then finished with our house made honey sriracha sauce, served between (3) lightly toasted tortillas with lettuce, tomato and onion. Served with (1) sandwich side

#### Jumbo Shrimp and Crab Scampi - \$26.95

Fresh jumbo lump crab meat and shrimp sauteed with onions and garlic in a white wine lemon butter sauce over angel hair pasta, served with grilled focaccia bread

### Platters & Steamer Buckets

#### Spicy Crab Beer Boil – \$42.95

##### ❖ Crabs (Split and Cleaned)

##### ❖ Shrimp

##### ❖ Mussels

##### ❖ Kielbasa Sausage

##### ❖ Served with Corn and Red Skin Potatoes

:Crabs split and cleaned, then sauteed with crushed red peppers, onions and garlic, then deglazed with PBR Beer and boiled to perfection with shrimp, mussels, kielbasa sausage and seasoned generously with old bay.

Served with Toast Points