

PLATTERS

Served with our house made Bourbon BBQ Baked Beans, Cole Slaw & Skillet Corn Bread

Pit Master Sampler

Chicken, Rack of Ribs, Brisket & Pulled Pork **Half- 35 Whole- 70**

St. Louis Smoked Ribs

Slow smoked over hickory served glazed or dry rubbed
Half Rack- 15 Whole Rack- 25

Texas Brisket or Chopped Burnt Ends Brisket

15 hour smoked, Texas rubbed, certified Black Angus beef sliced or chopped & tossed in our house glaze **15**

Pulled Pork

14 hour smoked shoulder, pulled & served naked **12**

Smoked Chicken

Fresh chicken herb rubbed and slow smoked **Half- 12 Whole- 20**

2 Meat Treat

Choose two quarters.....chicken, ribs, brisket or pulled pork **14**

Farm Yard Brawl

1/4 pound brisket, pulled pork & pulled chicken **18**

Pork Duo

1/2 Rack Ribs & 1/2 pound pulled pork **20**

6 HOUSE BLENDED SAUCES

DESSERT

Key Lime Pie

Our Belize recipe with fresh squeezed lime & a graham cracker crust **7**

Daily House Made Sweets & Treats

Ask your server for details

MEATS BY THE POUND

Brisket

Chopped or Sliced **20**

Pulled Chicken 16

Pulled Pork 16

St. Louis Ribs - Rack 22

Chicken - Whole 15

PRIVATE EVENTS

In House and Off Site Catering

We offer a private room that seats parties up to 50 for buffet served luncheons, dinners and parties.
We are also available for off site catering and large party deliveries.

Email Amanda@crabnque.com for more information on your next event.



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Check our website for seasonal
hours and special events

STARTERS

Smokehouse or Seafood Nachos

Smoked meats, pico de gallo, chipotle crema **11**

Crab & shrimp with seafood cream **15**

Cheese & Bacon or Crab Fries

Fresh cut fries, cheddar, bacon & house ranch **10**

Fresh cut fries, crab dip, cheddar & Old Bay **13**

Brussels Sprouts

Crispy sprouts, teriyaki glaze & chipotle crema **8**

Wings

1-1/2 pounds.....buffalo, Old Bay honey, rum BBQ, or Caribbean, house ranch **14**

Crab Dip

Lump crab, blended cheeses, toasted bread bowl **\$16**

Extra Crabmeat **\$5**

Slider Trio

Crab cake, smoked brisket & pulled pork, brioche **\$12**

SOUP & SALAD

Award-Winning Cream of Crab

Cup **7** Bowl **10**

Garden or Caesar Salad 8

Add a Protein

1/4 Smoked Chicken **4** Jumbo Shrimp **8** Grilled Salmon **10**

Crab Cake **13** Rockfish **16** Soft Crab **7** Flat Iron* **8**

BASKETS

Served with fresh cut fries & Bay remoulade

Shrimp or Fish & Chips

Hand beer battered jumbo fried shrimp or fresh local rockfish **12/18**

HAND HELDS

Served with our house made Bourbon BBQ Baked Beans, Cole Slaw, French Fries or Fresh Fruit Cadd \$1 for Side Salad

Pulled Pork

14 hour smoked shoulder, served naked **9**

Texas Brisket or Chopped Burnt Ends Brisket

15 hour smoked, Texas rubbed, certified Black Angus beef sliced or chopped & tossed in our house glaze **10**

Pulled Chicken

Tender smoked & pulled chicken tossed in our K.C. Red **9**

Pulled Rib

Tender smoked & pulled rib meat tossed in our K.C. Red **10**

Beef* or Black Bean Burger 10

Extra Patty* **5** Cheese **.50**

Jumbo Lump Crab Cake 17

Cheese Steak Sub

Smoked Angus brisket with fried onions, LTM & choice of cheese, Amoroso roll **10**

Jimmie Club

Jumbo Lump Crab Cake, BLT, American, Bay remoulade **20**

Smoked Chicken or Salmon BLT*

herb & citrus aioli **10/16**

Soft Crab

Hand breaded, fried, Bay remoulade **15**

Shrimp Salad

Mayo, celery & Old Bay **12**

Seafood Club

Jumbo Lump Crab Cake, jumbo shrimp salad, BLT **23**

ENTREES

Served with Whipped Potatoes, Seasonal Vegetables & Skillet Corn Bread

Jumbo Lump Crab Cakes 32

Jumbo Fried Shrimp

Hand beer battered, Bay remoulade **18**

Rockfish

Pan Seared local rockfish with sweet corn beurre blanc **28**

Soft Crabs

Two fried local soft crabs **20**

Pan Seared Salmon* 16

Jumbo Lump Crab Imperial

Jumbo lump crab tossed in our creamy citrus white wine sauce with Bay seasonings **30**

Served Over.....

Jumbo Shrimp **35** Grilled Flat Iron* **30** Grilled Salmon* **30**

Local Rockfish **35**

Bay & Hay*

Grilled 6oz Flat Iron or any one of our smoked meats paired with the following.....

Jumbo Lump Crabcake **30** Jumbo Lump Crab Imperial **30**

Shrimp stuffed with Jumbo Lump Crab Imperial **32**

Fried Jumbo Shrimp or Fried Soft Crab **20**

Shrimp & Grits

Smoked jumbo shrimp, stone ground cheddar grits (no sides) **18**

Tuscan Alfredo

Fettuccine tossed in a cream, garlic, shallot, tomato, parmasean & white wine flambe. Served with our Caesar salad **14**

Add a Protein:

Grilled Flat Iron* **12** Jumbo Shrimp **8** 1/4 Smoked Chicken **4**

Seared Salmon* **10** Jumbo Lump Crab **12** Seared Rockfish **16**