



Sushi Appetizers

The sushi menu is subject to change based on availability and price of fresh seafood markets.

EDAMAME GF

Steamed pea pods. Lightly salted and served with a side of Ponzu sauce. 8

SPRING ROLLS

4 fried spring rolls. Topped with spicy mayo and eel sauce. 10

PORK GYOZAS

4 fried gyozas. Served with a side of Ponzu sauce. 9

CEVICHE *

Citrus cured seasonal ceviche, tomatoes, avocado, onion, and cilantro. Served with house-made flour tortilla chips. 18

Sushi Rolls

CALIFORNIA ROLL* GF

crab meat/cucumber/avocado/sesame seeds 17

TEMPURA SHRIMP ROLL

tempura shrimp/avocado/cucumber/sesame seeds
spicy mayo/tempura crisps 16

ANGRY TUNA ROLL*

spicy tuna/cream cheese/avocado/
topped with spicy mayo/sriracha/eel sauce 18

CATERPILLAR ROLL

tempura shrimp/cream cheese/cucumber/avocado
spicy mayo/eel sauce/sesame seeds 18

CHEETOS FLAMIN' HOT ROLL*

spicy crab meat/cream cheese/avocado/spicy mayo
roll is rolled in Flamin' Hot Cheetos® crumbles 20

KING TIGER ROLL

tempura shrimp/cream cheese/avocado
cucumber topped with ebi shrimp/spicy mayo 19

ANGRY CRABBY ROLL*

spicy crab meat/cucumber/cream cheese
avocado spicy mayo/eel sauce 20

CANDY CRUSH ROLL

tempura fried shrimp/avocado/topped with
crab wontons/house made Thai chili sauce 20

VEGGIE MAKI ROLL

cucumber/carrot/avocado 10

MISS CLANDIA'S ROLL*

soy paper/tempura fried lobster/spicy crab meat
cream cheese/avocado/spicy mayo/eel sauce. MKT

HOT MIDNIGHT SUMMER ROLL*

tempura fried shrimp/spicy crab meat/avocado/spicy
tuna/spicy mayo/eel sauce/powdered crisps 20

RAINBOW ROLL* GF

crab/avocado/cucumber/ topped with assorted
fish 22

Substitute soy paper to any roll 1.00

Raw Bar

PEEL-N-EAT

1/2 lb. 16 - 1 lb. 30

TIER 1 MKT *

12 Raw Oysters * and a Half Pound
of Peel and Eat Shrimp.

TIER 2 MKT

1 pound of chilled Prince Edward
Island Mussels and 1 pound of
chilled Middle Neck Clams

TIER 3 MKT

1 pound of chilled Snow Crab Legs

BOERNE HIGH RISE*

MKT* The Ultimate Pinchy's Tower
Experience! All 3 of our tiers make up
this huge tower, combined and stacked
on top of each other!

FRESH OYSTERS*

Shucked to order 6 or 12 served with
our house made shallot mignonette
and lemons. 4 each*

THE BLOODY KRAKEN*

***ONLY AVAILABLE ON FRIDAY,
SATURDAY AND SUNDAY***

Michelada & oysters*,
clams, mussels, shrimp,
lobster tail, snow crab,
sliders*, sausage, wings,
celery **and MORE!** MKT

(ALL SEAFOOD IS CHILLED ON ICE)

Desserts 10

KEY LIME PIE

HOUSE MADE SOUTHERN BLUEBERRY COBBLER

HOUSE MADE BISCOFF CHEESECAKE

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

DUE TO THE FRESHNESS OF OUR PRODUCTS ALL ITEMS ARE SUBJECT TO LIMITED AVAILABILITY.

#GETPINCHED



Where the Locals Come for Seafood!

250 RIVER ROAD
BOERNE, TX 78006
(830) 331-4133

WWW.PINCHYSLOBSTERANDRAWBAR.COM

AUTOMATIC GRATUITY 20% FOR PARTIES OF 8 OR MORE.

Starters

CRAB WONTONS

House made wontons, filled with crab meat, cream cheese, and green onions. Served with a side of our house-made Thai chili sauce. 17

ANGRY SPROUTS GF

Over-fried to be crazy crispy and super addicting, chefs know the best Brussels sprouts are the "burnt" ones on the edge of the roasting pan. Don't be scared, they're angry but harmless! Seasoned leaning to the spicy side and if that's not enough there's Tabasco aioli for dipping! 13

POTATO SKINS

A four-cheese blend and bacon bits 12

LOBSTER CLAWS

Lobster claws hand breaded to order and fried. Served with our house made sweet heat. MKT

BAKED BAVARIAN PRETZEL

Fresh baked Bavarian pretzel, salted and served with house made lobster cream sauce and beer cheese. 18

PINCHY'S PUB NACHOS

House fried flour tortilla chips covered with beer cheese, and then topped with diced tomatoes, grilled Cajun Gulf shrimp, and chives. *A local favorite!* 17

STEAMED CLAMS GF

Middle Neck clams steamed in our House Chesapeake butter. 22

KOREAN FRIED CHICKEN WINGS

No, not that KFC, this is Korean Fried Chicken! Impossibly crispy, glazed to your liking. Choose Korean BBQ, Classic Buffalo, A Big Orange DRY BBQ rub or just naked! (PLAIN) with no glaze or seasoning. Five for 12 or Ten for 20

SALMON BITES

Fresh wild caught salmon breaded in our very own house seasoning. Crispy fried and served with our house-made honey mustard. 16

LOBSTER QUESADILLA

We've dressed up this Mexican classic that has the Mariachi screaming "Wicked Bueno" Cajun Lobster, onions, red and green bell peppers and mixed blended cheese served with corn salsa, shredded lettuce and sour cream. 23

Soups

Offering subject to change

NEW ENGLAND CLAM CHOWDER GF

A chowder unlike what you might be used to, this version isn't a gravy, ours starts with fresh littlenecks and steamers clams, to create a deep clam stock, we then add pork belly, cream, celery, onion, potato, & thyme! This chowder truly celebrates the sea. cup 8 / bowl 15

SHE-CRAB BISQUE

A rich soup similar to a bisque, house made of heavy cream and a bit of milk with fresh crab meat, crab roe and a small amount of sherry. cup 9 / bowl 16

RED SNAPPER STEW GF

Red snapper (out of the Gulf), onions, celery, red pepper cream sauce, mushrooms, cilantro, and a blend of house seasoning. cup 8 / bowl 15

Salads

It can be gluten-free without croutons. Add to any Salad for an additional cost, choice of the following: grilled chicken 8, grilled shrimp 8, grilled salmon 12 or lobster meat at MKT.

COBB SALAD

Healthy can still be delicious! A bed of mixed lettuce, crispy bacon, hard-boiled egg, tomatoes, bleu cheese crumbles, avocado and red onions. 16

GRILLED CAESAR SALAD

Yes, we grilled the lettuce, add roasted tomatoes, black olives, homemade croutons, Parmesan cheese, and our house made Caesar dressing. 16

LOBSTER WEDGE SALAD

Iceberg lettuce, pickled red onion, radish, bacon, blue cheese crumbles, crouton crumbles, ranch dressing and balsamic drizzle with chilled lobster. 26

Lobster Rolls & Sandys

(Of course, you get our amazing fries too, as well as a taste of sweet heat to dip!)

THE "MAINE"

Also known as the Maine-classic style roll. Chilled claw & knuckle lobster meat, just a touch of Duke's mayo and some light celery on a perfectly toasted brioche bun! 33

CONNECTICUT

Let us give the Maine-style roll a twist! Claw & knuckle lobster meat, lightly poached in drawn butter on a perfectly toasted brioche. 33

NASHVILLE HOT

Our signature dish! Claw & knuckle lobster meat, lightly poached in Nashville hot seasoned butter and topped with hot giardiniera on a perfectly toasted brioche roll! 34

ELOTE LOBSTER ROLL

Claw & knuckle lobster meat, street corn, with cotija cheese, mayo, chili powder and cilantro. 33

LOBSTER BAO BUNS

East meets West in this playful take on an Asian tradition. Claw knuckle tossed in Korean BBQ on 3 soft Bao buns, pickled purple cabbage, sweet heat, and topped with cilantro. 24

CHICKEN SANDWICH

Hand-breaded chicken breast with shredded lettuce, sliced tomatoes and Duke's mayo on a perfectly toasted brioche roll 18 Add cheese 1.00 Add bacon for 2.50

FISH SANDWICH

Haddock is the favorite filet in New England, and it's ours too! Crispy fried on top of shredded lettuce and our house made tartar sauce, but don't ask for cheese, that's some other restaurant's thing! 20

PINCH BURGER*

Two real smash patties, American cheese, pickles, and our house made comeback sauce on a beautifully toasted brioche bun. That's it. No more needed. 19 Add bacon for 2.50

LOBSTER GRILLED CHEESE

Texas toast, American cheese and poached claw and knuckle Maine lobster. 33

LOBSTER CAKE SANDY

A Coastal Favorite! (This is not your Maryland-style crab cake) Ours is packed with lobster and grilled and seared to perfection! Topped off with fresh sliced tomatoes, shredded lettuce and our homemade seafood mayo. 26

PO BOY SANDY

Choice of fried shrimp or fried oysters dressed and pressed, shredded lettuce, sliced tomatoes, pickles and house made seafood mayo. Shrimp 19 / Oysters 24



Maines

LOBSTER RAVIOLI

Lobster & cheese stuffed pasta in house made sauce and baked to perfection Topped with toasted breadcrumbs and Maine lobster. 36

LOBSTER MAC & CHEESE

Our take on the old blue box stuff you loved as a kid now in the most grown-up form possible! Cavatappi pasta, claw and knuckle Maine lobster and toasted breadcrumbs! 34

LOBSTER RAMEN

The Ultimate Pinchy's signature dish. Claw & knuckle lobster, seared Chashu pork belly, mushrooms, a Korean Sauna egg, and green onions in a Pinchy's Signature ramen broth. MKT

Buckets

ALL buckets are smothered in our house made Chesapeake butter, served with corn on the cob, roasted potatoes, and andouille sausage.

BIG ORANGE BUCKET GF

1 pound of Alaskan snow crab MKT

SEAFOOD MEDLEY BUCKET GF

Mixture of broken snow crab legs, shrimp, mussels and middle neck clams

SHRIMP BUCKET GF

1 pound of Gulf shrimp MKT

ALASKAN SNOW CRAB PLATTER GF

1 pound of Alaskan snow crab with choice of side served with drawn butter and garnished with lemon and seasoned with Pinchy's seasoning. MKT

SAILOR STYLE MUSSELS GF

One full pound of Prince Edward Island mussels, the undisputed king of mussels, steamed in a lemon garlic white wine sauce and some toasted crusty bread for picking up that delicious broth! Get one for your meal or snag one to share at the table. 22

SEAFOOD PARTY

Gang (haddock, oysters and shrimp) is all here on this come hungry smorgasbord of hand breaded delight. Hope you wore your eating pants. Served with fries, cocktail, tartar and garnished with slaw. 44

BOAT TO YOUR PLATE

Chef's choice of fresh catch. Ask your server for the catch of the day. MKT

STUFFED FLOUNDER

A flounder filet stuffed with our house made lobster filling, Topped with whipped garlic herb butter. Served with baked potato and the veggie of the day. Garnished with lemon and chives. 33

SHRIMP AND FILET BEARNAISE*

3 large Gulf shrimp on top of an 8oz Tenderloin Filet smothered with fresh bearnaise sauce on a bed of grilled asparagus and served with a baked potato. MKT

PINCHY'S TACOS

Two flour tortillas, with a choice of grilled blackened shrimp, chicken, or haddock, on a crisp bed of broccoli slaw. Topped with a fresh corn salsa, sweet heat and garnished with a deep fried jalapeno. Your choice of a side. 18 Add a third for an additional 8

FRIED SHRIMP BASKET

Hand breaded fried Gulf shrimp on a bed of fries. Garnished with house made cocktail sauce, coleslaw and lemon. 24

FRIED OYSTERS

Fried fresh, hand breaded, shucked Northeastern oysters on a bed of fries. Garnished with house made cocktail sauce, coleslaw and lemon. 28

FISH & CHIPS

Our version might lean a little more to the other side of the Atlantic than New England, but we don't think you'll notice. Batter fried haddock stacked on top of our "chips" will have you reaching for the malt vinegar before you dip in our house made tartar sauce! 25

Sides 4.50

VEGGIE OF THE DAY

STEAMED RED POTATOES

FRENCH FRIES

Parmesan truffle for an additional 2

BAKED POTATO

Load it! for an additional 2.50

COLESLAW

CORN ON THE COB

BALSAMIC GLAZED BRUSSELS SPROUTS

ADD: Whole Lobster MKT

ADD TO ANY ENTRÉE:

side salad additional 6



Kids Menu

KIDS 10 AND UNDER ONLY PLEASE

FRIED SHRIMP 14

MACARONI & CHEESE 9

GRILLED CHEESE 9

(Add lobster for an additional 8)

PINCHY BURGER* 9

FISH & CHIPS 14

KIDS SNOW CLUSTER MKT

*Hamburgers are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Automatic gratuity 20% for parties of 8 or more

DUE TO THE FRESHNESS OF OUR PRODUCTS ALL ITEMS ARE SUBJECT TO LIMITED AVAILABILITY.