

### FDAMAME

Steamed pea pods. Lightly salted and served with a side of Ponzu sauce. 7

# SPRING ROLLS

3 Fried Spring Rolls. Topped with Spicy Mayo and Eel Sauce. 7

### PODK GYOZA

5 Fried gyozas. Served with a side of Ponzu sauce. 8

### 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. 15

### SUSHI NACHOS

Choice of Spicy Crab Meat/Spicy Tuna or Both. Topped with Spicy Mayo/Sriracha/Eel Sauce/ Diced Avocados. 20

# Sushi Rolls

# CALIFORNIA ROLL

Crab meat/Cucumber/Avocado/Sesame Seeds. 17

# TEMPURA SHRIMP ROLL

Tempura Fried Shrimp/Cucumber/Avocado/Sesame Seeds/Spicy Mayo/Tempura Crisps. 15

# DOUBLE CRUNCH ROLL

Tempura Fried Shrimp/Crab Meat/Avocado/Eel Sauce/Powdered Crips. 17

# CATERPILLAR ROLL

Tempura Fried Shrimp/Cream Cheese/Cucumber/ Avocado/Spicy Mayo/Eel Sauce/Sesame Seeds. 16

# CHEETOS FLAMIN' HOT ROLL

Spicy Crab Meat/Cream Cheese/Avocado/Rolled in Flamin Hot Cheetos Crumbles/Spicy Mayo. 20

# SPICY SHRIMP ROLL

Tempura Fried Shrimp/Cream Cheese/Avocado/ Spicy Crab/Spicy Mayo/Eel Sauce. 19

# ANGRY CRABBY ROLL

Spicy Crab Meat/Cucumber/Cream Cheese/ Avocado/Spicy Mayo/Eel Sauce. 20

# VEGGIE MAKI ROLL

Cucumber/Carrot/Avocado. 10

# MISS CLAWDIA'S POLL

Soy Paper/Tempura Fried Lobster/Spicy Crab Meat/Cream Cheese/Avocado/Spicy Mayo/Eel Sauce. MKT

# FIRECRACKER ROLL

Tempura Fried Shrimp/Cucumber/Avocado/Spicy Tuna/Spicy Mayo/Eel Sauce/Tempura Crisps. 19

# SHAGGY DOG ROLL

Tempura Fried Shrimp/Spicy Crab Meat/ Avocado/Kani Sticks/Spicy Mayo/Eel Sauce/ Sesame Seeds. 19

# SPICY CRUNCH ROLL

Spicy Crab Meat/Avocado/Spicy Mayo/ Eel Sauce/Powdered Crisps. 18

# HOT MIDNIGHT SUMMER

Tempura Fried Shrimp/Spicy Crab Meat/ Avocado/Spicy Tuna/Spicy Mayo/Eel Sauce/ Powdered Crisps. 20

# **EXTRA SAUCES** .75

Spicy Mayo/Eel Sauce/Yum Yum/Thai Chili/ Ponzu/Sriracha/Extra Ginger/Extra Wasabi

SOY PAPER 1.00

# RawBar

# **PEEL -N- EAT** 16/30

### TIER 1 MKT

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

### TIER 2 MK

1 pound of chilled Prince Edward Island Mussels and 1 pound of chilled Little Neck Clams.

### IFD 3MKT

1 pound of chilled Snow Crab legs

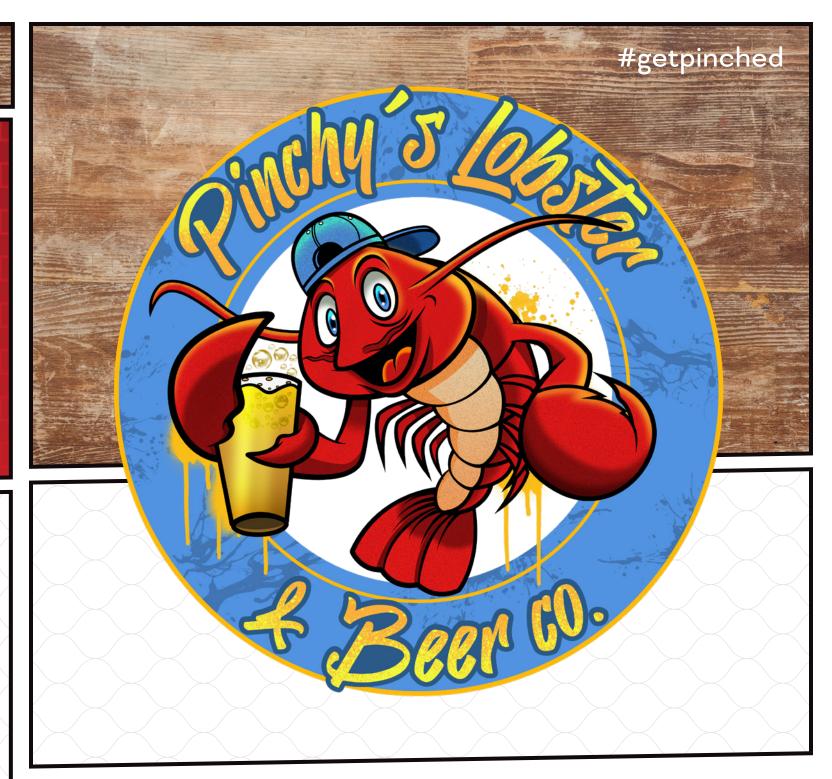
# **ULTIMATE TOWER OF PINCH MKT**

The Ultimate Pinchy's Tower Experience! All 3 tiers of our towers, combined and stacked on top of each other!

### FPESH OVSTEP MKT

Shucked to Order 6 or 12 served with mignonette and lemons.
Cocktail .75
Horseradish 1.50





# Where the Locals Come for Senfood

212 COURT AVENUE SEVIERVILLE, TN 37862 (865) 365-4168



WWW.PINCHYSLOBSTERANDBEER.COM

Automatic gratuity for parties of 8 or more



# FRENCH ONION DIP

House made French dip and chips. 14

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! 12

# FRIED PICKLED OKRA

You won't find these in New England! But they are right at home on our plates. Cornmeal fried pickled okra served with comeback sauce. 12

# KOREAN FRIED CHICKEN WINGS

No, not that KFC, this is Korean Fried Chicken! Impossibly crispy glazed to your liking. Choose from Korean BBQ, Classic Buffalo or get it plain with no glaze and no seasoning. Available in 5 for 12 or 10 for 20

# Soups

Cup 8 | Bowl 15 Offering subject to change

# NEW ENGLAND CLAM CHOWDER

A chowder unlike what you might be used to. This version isn't a gravy. Our starts with fresh NE littlenecks and steamers, to create a deep clam stock. We then add cream, celery, onion, potato & thyme! This chowder truly celebrates the sea.

# 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.

# PINCHY'S PUB CHIPS

House fried potato chips covered with beer cheese, diced tomatoes, seasoned grilled shrimp, Pinchy's seasoning & chives. A local favorite! 15

# SHE-CRAB POUTINE

South Carolina gave us she crab bisque, Canada gave us poutine, it was only a matter of time before someone said let's put these together and blow some minds, that time is now friends! Whether you're a dipper or a pourer, you're going to love fries and crab! 18

# STEAMED CLAMS

Little Neck Clams Steamed in our House Chesapeake Butter. 22

6 Oysters on a half shell. Topped with our house made mix of spinach, creamy buttery wine sauce, sautéed shallots and garlic. Topped with breadcrumbs and Parmesan cheese. Broiled to perfection. 20

**9 TO 5 SHRIMP**Six pieces of fried Cajun-seasoned Ebi shrimp. Served with a spicy Thai chili aioli. 15

Fresh North Atlantic Salmon breaded in our very own house seasoning. Crispy fried and served with our house made honey mustard. 15

Add to any salads grilled chicken, grilled shrimp, grilled salmon, or lobster at MKT. (Additional cost for Pinchy's, Angry, Lemon pepper, or TexMex seasoning).

# COBB SALAD

Healthy can be so delicious! A bed of mixed green lettuce, crispy bacon, egg, tomatoes, red onions, blue cheese crumbles and avocado. Served with a house made blue cheese dressing. 15

# GRILLED CAESAR SALAD

Grilled Romaine lettuce, roasted tomatoes, black olives, homemade croutons, Parmesan cheese, and our Caesar dressing. 15

# SWEET ARUGULA SALAD

Fresh arugula, baby spinach, cran-raisins, shredded carrots, roasted tomatoes, mix blended cheese, red onions & candied pecans. Served with honey vinaigrette. 16

# Lobster Rolls & Sandys

# THE CLASSIC

Also known as the Maine-style roll. 4 oz. of chilled claw & knuckle lobster meat, just a touch of Duke's mayo and some light celery on a perfectly toasted brioche roll! 32

Let us give the Maine-style lobster roll a twist! 4 oz. of Claw & knuckle lobster lightly poached in drawn butter on a perfectly toasted brioche bun. 32

# NASHVILLE HOT

Our signature dish! 4 oz. of claw & knuckle lobster meat, lightly poached in Nashville hot seasoned butter and topped with hot giardiniera on a perfectly toasted brioche bun! 34

# FISH SANDWICH

Haddock is the fillet favorite in New England, and it's ours too! Crispy fried and topped with shredded lettuce and our house made tartar sauce. Of course, you get fries too! But don't ask for cheese, that's some other restaurant's thing! 20

On a perfectly toasted brioche bun, claw & knuckle lobster meat, bacon crumbles, diced tomatoes & mayo, mixed on a bed of shredded lettuce. 32

# CHICKEN SANDWICH

Hand breaded chicken breast with shredded lettuce, sliced tomato and mayo. Served on a perfectly brioche bun. 18 Add cheese 1.00 Add Bacon 1.50

# PINCHY'S SMASH BURGER

Two real smash patties, American cheese, pickles, and our comeback sauce. Served on a beautifully toasted brioche bun. That's it. No more needed. Served with our amazing fries! 18 Add Bacon 1.50

# SURF & TURF BURGER

Land lovers meet the sea. Let's take it up a notch! Two smashed patties, tempura lobster, and Hollandaise on a bed of Arugula. Making it a true Surf & Turf. MKT

# LOBSTER GRILLED CHEESE

Texas toast, American cheese and 4oz. of claw & knuckle Maine lobster. Your choice of side. 32



# LOBSTER RAVIOLI

Lobster & Cheese stuffed pasta in house made sauce and baked to perfection. 33

# 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! 32

# LOBSTER RAMEN

The ultimate Pinchy's signature dish. One whole Maine lobster, pork belly, mushrooms, a Korean Sauna egg and green onions in a Pinchy's signature ramen broth. MKT

### **BIG PINCH BUCKET**

One pound of Alaskan Snow Crab smothered in our house Chesapeake Butter. Served with corn on the cob, steamed potatoes and andouille sausage. MRK

# RHODE ISLAND-STYLE CLAM PIZZA

Fresh hand tossed dough with our house made white wine clam sauce and creme fraiche. Topped with roasted tomatoes mixed blended cheese and little neck clams. 24

# TRADITIONAL CHEESE AND PEPPERONI PIZZA 19

### ENGLISH MOUNTAIN TROUT

(Straight from The English Mountain Trout Farm) A whole, locally caught rainbow trout served to Pinchy's perfection. Seared with your choice of seasoning; Pinchy's seasoning, lemon pepper, house grilled seasoning, Cajun seasoning, or just get it fried in our house seasoned Cornmeal breading Garnished with lemon & coleslaw. your choice of side.28

Fresh North Atlantic Salmon pan seared. Your choice of seasoning Pinchy's seasoning, lemon pepper, house grill seasoning or Cajun seasoning. Garnished with Lemon & coleslaw. Your choice of side. 24

# STEAK OSCAR

6oz Tenderloin Filet seared in a house blend rosemary butter. Topped with Jumbo Lump Crab meat and whipped Hollandaise sauce. Served with a baked potato and veggie of the day. MKT

Cavatappi noodles tossed in garlic Alfredo sauce. Mixed with red onions, mushrooms, asparagus tips, red pepper, and roasted tomatoes. 25 Add: Shrimp 8 | Chicken 8 | 2oz Lobster 14

# SAILOR STYLE MUSSELS

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. We recommend Narragansett Fresh Catch to pair with all this deliciousness! 22

# PINCHY'S TACOS

Two flour tortillas, with your choice of grilled angry seasoning seasoned shrimp, chicken, or salmon. On a bed of house made broccoli slaw. Topped with corn salsa, sweet heat and a fried jalapeno. Your choice of a side. 17

# FRIED SHRIMP BASKET

Hand breaded fried Gulf Shrimp on a bed of fries. Garnished with our house made cocktail sauce, coleslaw & lemon. 23

# FRIED OYSTERS

Fried fresh, Hand Breaded, Shucked Northeastern oysters on a bed of fries. Served with house made cocktail sauce, coleslaw and a lemon. MKT

# 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! 23



VEGGIE OF THE DAY STEAMED RED POTATOES BAKED POTATO Load it for 1.50 HOUSE FRIED POTATO CHIPS FRENCH FRIES COLESLAW CORN ON THE COB ADD WHOLE LOBSTER MKT ADD TO ANY ENTREE SIDE SALAD 6

# Kids Menu

KIDS 10 AND UNDER ONLY PLEASE

OCTOPUS HOT DOG 6 MACARONI & CHEESE 8 GRILLED CHEESE 6

Add 1 oz lobster for an additional 7

PINCHY BURGER\* 9 CHEESE PIZZA 9

Add pepperoni 1

Automatic gratuity for parties of 8 or more