Sushi Appetizers

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

EDAMAME
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

PORK GYOZAS
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 Ahi Tuna, or Both. Topped with spicy mayo, sriracha, eel sauce and diced avocados. 20

Sushi Rolls

CALIFORNIA ROLL
Crab meat/Cucumber/Avocado/Sesame Seeds. 17

TEMPURA SHRIMP ROLL
Tempura Shrimp/ Avocado/ Cucumber/Sesame seeds/ Spicy mayo/Tempura crisps. 14

DOUBLE CRUNCH ROLL
Tempura Shrimp/Crab Meat/Avocado/ Eel Sauce/Powdered Crisps. 17

CATERPILLAR ROLL
Tempura Shrimp/Cream Cheese/ Cucumber/ Avocado/Spicy Mayo/Eel sauce/Sesame Seeds. 16

CHEETOS FLAMIN' HOT ROLL
Spicy Crab meat/Cream Cheese/Avocado/ Roll is rolled in Flamin' Hot Cheetos Crumbles/ Spicy Mayo. 20

SPICY SHRIMP ROLL
Tempura Shrimp/Cream Cheese/ Avocado/ Spicy Crab Meat/Spicy Mayo/Eel Sauce. 18

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

VEGGIE MAKI ROLL
Cucumber/Carrot/Avocado. 9

MISS CLAWDIA'S ROLL
Soy Paper/Fried Lobster/Spicy Crab Meat/ Cream Cheese/Avocado/Spicy Mayo/ Eel Sauce. MKT

FIRECRACKER ROLL *
Tempura Shrimp/Avocado/Cucumber/ Spicy Ahi Tuna/Spicy Mayo/Eel Sauce/ Tempura Crisp. 19

SPICY TUNA ROLL *
Spicy Ahi Tuna/Roe. 19

FRENCH SHRIMP ROLL
Tempura shrimp/Crab/Cucumber/Eel Sauce/ Crispy Fried Onions. 19

HOT MIDNIGHT SUMMER ROLL *
Tempura Shrimp/Spicy Crab Meat/Avocado/ Spicy Mayo/Eel Sauce/Powdered Crunch. 20

EXTRA SAUCES .75
Spicy Mayo/Eel Sauce/Yum Yum/Thai Chili/ Ponzu/Sriracha/Extra Ginger/Extra Wasabi

Raw Bar

PEEL -N- EAT 15/29

TIER 1 MKT
12 Raw Oysters and a Half of Pound of Peel and Eat Shrimp.

TIER 2 MKT
1 pound of chilled Prince Edward Island Mussels and 1 pound of chilled Little Neck Clams.

TIER 3 MKT
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!

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

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

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#getpinched

Pinchy's Lobster & Beer Co.

Where the Locals Come for Seafood

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

WWW.PINCHYSLOBSTERANDBEER.COM

Starters

ANGRY SPROUTS
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 Korean BBQ, Honey Butter, Classic Buffalo or just naked! Available in 5 for 12 or 10 for 20

PINCHY'S PUB CHIPS
House fried potato chips with smothered and covered with our home-made beer cheese, and then piled with tomatoes, grilled shrimp, and 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

OYSTERS ROCKEFELLER
Oyster on the half shell. Topped with a rich buttery creamy wine sauce, shallots and sauteed garlic. Topped with breadcrumbs and Parmesan cheese. Broiled to perfection. 20

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

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, ours 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.

Salads

COBB SALAD
Healthy can still be delicious! A bed of iceberg and romaine lettuce, crispy bacon, egg, tomatoes, bleu cheese, avocado and red onions. 15
Add Grilled chicken grilled shrimp and Maine lobster **MARKET**

GRILLED CAESAR SALAD
Grilled Romaine lettuce, roasted tomatoes, black olives, homemade croutons, Parmesan cheese, and our house made Caesar dressing. 15
Add Chicken, Shrimp or Lobster **MARKET**

Lobster Rolls & Sandys
Add Cheese 1.00 • Add Bacon 1.50

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 bun! 32

CONNECTICUT
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 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 roll! 32

B.L.L.T.
Bacon, lettuce, LOBSTER, and tomato! Claw & knuckle lobster meat, bacon crumbles, grape tomato, and shredded iceberg lettuce on perfectly toasted brioche roll! 32

FISH SANDWICH
Haddock is the fillet favorite in New England, and it's ours too! Crispy fried and topped with iceberg 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! 18

CHICKEN SANDWICH
Hand Breaded Chicken, Fresh Brioche and Lettuce, Tomato and Mayo. 18

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

LOBSTER GRILLED CHEESE
Texas toast, American cheese avnd 4 oz. of claw and knuckle Maine lobster and your choice of side. 32

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

Maines

LOBSTER RAVIOLI
Lobster & Cheese stuffed pasta in house made sauce and baked to perfection. 32

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

BIG PINCH BUCKET
1 Pound of Alaskan Snow Crab smothered in our house made seasoned butter, served with Corn on the Cob, roasted potatoes, and andouille sausage. **MARKET**

LOBSTER RAMEN
The ultimate Pinchy's signature dish. One whole Maine Lobster, Pork Belly and Pinchy's signature ramen broth. **MARKET**

PINCHY'S CLAMBAKE
The ULTIMATE Pinchy's experience!
Little neck clams, PEI mussels, potatoes, corn, salt pork, and andouille sausage all steamed together with a whole 1-1/4 lb Maine lobster! Served with clarified butter, spicy butter, and toast points for enjoying the delicious broth! You'll almost feel the sand between your toes!
LIMITED AVAILABILITY. MARKET

ENGLISH MOUNTAIN TROUT
(Straight from the Local Farm)
A whole, locally caught trout served to Pinchy's perfection. Fried or seared with your choice of a side. 28

SALMON
Fresh North Atlantic Salmon pan seared. Your choice of seasoning Pinchy's seasoning, lemon pepper, house grill seasoning or Cajun seasoning. 24

PRIMAVERA
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 Narraganset Fresh Catch to pair with all this deliciousness! 22

FISH & SHRIMP TACOS
Two grilled shrimp or salmon tacos on your choice of flour or corn tortillas and a choice of side.
Available Tuesdays only. 17

FRIED SHRIMP BASKET
Hand breaded fried Gulf Shrimp and house made cocktail sauce on a basket of fries. 18

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! 19

Sides 4
ASPARAGUS
POTATO SALAD
RED POTATOES
HOUSE FRIED POTATO CHIPS
FRENCH FRIES
SIDE SALAD
COLESLAW
CORN ON THE COB
ADD WHOLE LOBSTER MARKET

Kids Menu
KIDS 10 AND UNDER ONLY PLEASE

OCTOPUS HOT DOG 6
MACARONI & CHEESE 8
GRILLED CHEESE 6
Add 7 oz lobster for an additional 10
PINCHY BURGER* 9

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