

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

SPRING ROLLS

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

NIGIRI* Choice of the following: Salmon * Shrimp* Tuna * Yellowtail * Cooked Eel (4 for 12)

PORIS OYOZAS

4 fried gyozas. Served with a side of Ponzu sauce. 8

SUSHI NACHOS 3

Spicy Crab Meat & Spicy Ahi Tuna. Topped with spicy mayo, sriracha, eel sauce and diced avocados. 23

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 15

ANGRY TUNA ROLL*

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

SHAGGY DOG*

spicy crab/avocado/tempura shrimp/cream cheese topped with kani stick/spicy mayo/eel sauce and sesame seeds 20

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

SPICY SHRIMP ROLL*

tempura shrimp/cream cheese/avocado spicy crab meat/spicy mayo/eel sauce 20

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

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

CANDY CRUSH ROLL

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

HOT MIDNIGHT SUMMER ROLL*

tempura shrimp/spicy crab meat/avocado spicy mayo/eel sauce/powdered crunch 20

RAINBOW ROLL* GF

crab/avocado/cucumber/ topped with assorted

Substitute soy paper to any roll 1.00

PEEL -N- EAT 1/2 lb. 16 - 1 lb. 30

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

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

Desserts 10

TIER 3 MKT

1 pound of chilled Snow Crab Legs

ULTIMATE TOWER OF PINCH*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!

5NOW CRAB MKT 1 Lb. Chilled Alaskan Snow Crab

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

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

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

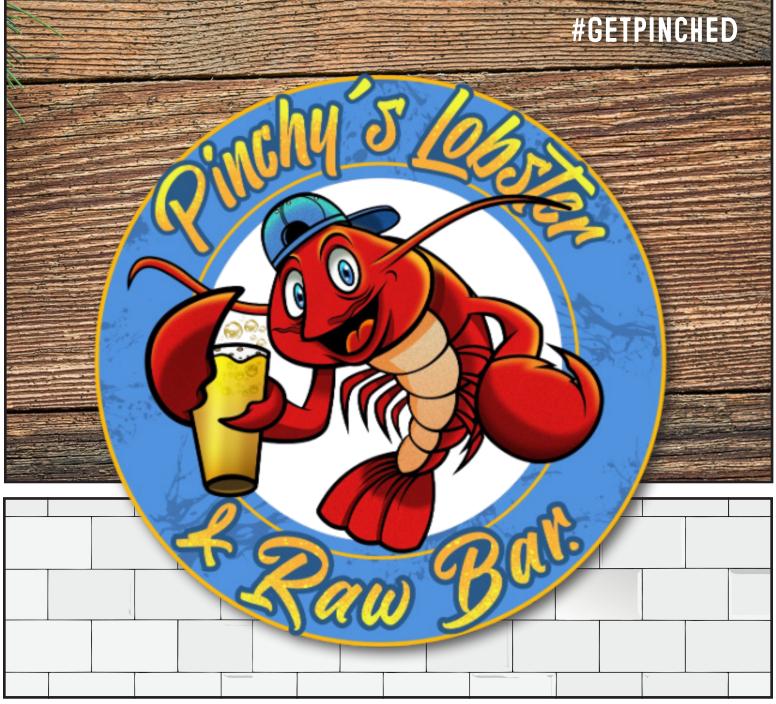
(ALL SEAFOOD IS CHILLED ON ICE)

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.



Where the Locals Come for Senfood!

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



WWW.PINCHYSLOBSTERANDRAWBAR.COM

AUTOMATIC GRATUITY 20% FOR PARTIES OF 8 OR MORE.

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 SKINSA four-cheese blend and bacon bits 12 Add blue crab meat for additional 6

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

Cup 8 / Bowl 15 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.

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.

RED SNAPPER STEW GF

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

ON THE HALF SHELL 6 Northeastern oysters on the half shell. Your choice of one of the following house-made toppings: Rockefeller mix, Buffalo & blue, lobster cream or herb butter. 25 Add bacon bits for additional 2

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! 16

STEAMED CLAMS GF

Middle Neck clams steamed in our House Chesapeake butter. 22

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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

LOBSTER BAOSteamed Bao buns filled with a sweet glazed lobster mixture and pickled purple cabbage. drizzled with housemade sweet heat sauce and topped with cilantro. two 14 or four 28

SALMON BITESFresh North Atlantic salmon breaded on our very own house seasoning. Crispy fried and served with our house-made honey mustard. 15

any Salad for an additional cost, choice of the following: grilled chicken 8, grilled shrimp 8, grilled salmon 12 or lobster meat at MKT.

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

SWEET ARUGULA SALAD

Fresh baby arugula, cran-raisins, roasted tomatoes, red onions, blend of 4 cheeses and candied pecans. Served with honey vinaigrette. 16

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

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! 32

CONNECTICUT

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

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

GRILLED STEAK SANDY*Shaved seasoned ribeye steak on a hoagie roll topped with grilled peppers and onions and drizzled with a freshly prepared Dijon mustard, horseradish aioli sauce. 22 Add sautéed mushrooms 1.00 or mixed cheese 1.00

Bacon, lettuce, LOBSTER, and tomato! Claw & knuckle lobster meat, bacon crumbles, diced tomatoes, and shredded iceberg lettuce on perfectly toasted brioche roll! 34

WASABI YUZU LOBSTER ROLL Claw & knuckle lobster lightly poached in drawn butter tossed in our house made wasabi yuzu sauce served on a perfectly toasted brioche roll. 34

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. 18 Add bacon for 2.50

LOBSTER GRILLED CHEESE Texas toast, American cheese and

poached claw and knuckle Maine lobster, 32

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

Choice of fried shrimp or fried oysters dressed and pressed, shredded lettuce, sliced tomatoes, pickles and house made seafood mayo. Shrimp 18 / Oysters 24

LOBSTER RAVIOLI

Lobster & cheese stuffed pasta in house made sauce and baked to perfection Topped with toasted breadcrumbs and Maine lobster. 35

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

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

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 GF1 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. We recommend Narragansett Lager to pair with all this deliciousness! 22

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

COLESLAN

CORN ON THE COB

BALSAMIC GLAZED BRUSSELS SPROUTS

ADD: Whole Lobster MKT

ADD TO ANY ENTRÉE: side salad additional 6

the catch of the day. MKT

STUFFED FLOUNDERA 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

CREAMY BAKED CLAM CANNELLONIHouse made clam ricotta filling, parmesan cheese, spinach in a fresh rolled cannelloni pasta. 32

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

STEAK OSCAR*

8oz Tenderloin filet seared in a house blend garlic herb rosemary butter. Topped with jumbo lump crab meat and whipped Hollandaise sauce. Served with a loaded baked potato and asparagus. MKT

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

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

Fried fresh, hand breaded, shucked Northeastern oysters on a bed of fries. Garnished with house made cocktail sauce, coleslaw and lemon. 27

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

Yellow stone cheese grits, Gulf Cajun shrimp, andouille sausage, red and green bell peppers, red onions, mushrooms, poached egg and a Cajun cream sauce. 28

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

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FRIED SHRIMP 12

MACARONI & CHEESE 8

GRILLED CHEESE 6 (Add lobster for an additional 8)

PINCHY BURGER * 9

FISH \$ CHIPS 12

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