

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

PORK GYOZAS

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

SHRIMP OR FISH CEVICHE

Citrus cured Gulf shrimp or white fish, tomatoes, avocado, onion and cilantro. Served with house-made corn tortilla chips. 18

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

ANGRY TUNA ROLL

Spicy tuna/cream cheese/Avocado/Topped with Spicy Mayo/Sriracha/Eel Sauce 18

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

SOY PAPER 1.00

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

SALMON AVOCADO ROLL

Salmon/Avocado/Sesame Seeds 19

CANDY CRUSH ROLL

Tempura Fried Shrimp/Avocado/Topped with Crab Wontons/Thai Chili Sauce 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

RAINBOW ROLL

Crab/Avocado/Cucumber/Topped with Tuna/ Salmon/Avocado 22

Ran Bar

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

KRAKEN (Available Only On Thur/Fri/Sat-Limited Availability)

ED 3 MIZ-

1 pound of chilled Snow Crab legs

BOERNE HIGH RISE MKT

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

FRESH OYSTER 4 each

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





KEYLIME
BLUEBERRY COBBLER
BISCOFF CHEESECAKE
ALL DESSERT MADE IN HOUSE



Where the Locals Come for Senfood

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

WWW.PINCHYSLOBSTERANDRAWBAR.COM

Automatic gratuity 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. 15

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

POTATO SKINSPotato Skins- A four-cheese blend & bacon bits 12 (Add crab for an additional 5)

OYSTER ON THE HALF SHELL 6 Oysters on the half shell. Your choice of one of the following house made toppings: Rockefeller Mix, Casino Butter, Buffalo & Bleu, Lobster Cream Sauce or Herb Butter. 24

PINCHY'S PUB NACHOS

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

SALMON BITESFresh North Atlantic Salmon breaded in our very own house seasoning. Crispy fried and served with our house made honey mustard. 15 Add Jalapenos For \$1.00

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

STEAMED CLAMS
Long Island Little Neck Clams steamed in our house Chesapeake butter. 22

LOBSTER CLAWS4 oz. of Lobster Claws hand breaded to order & fried. Served with our house made sweet heat. MKT

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.

CAROLINA 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.

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, roasted tomatoes, mix blended cheese, red onions & candied pecans. Served with honey vinaigrette. 16

Lobster Rolls & Sandys

THE MAINE 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

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

B.L.L.T.

On a perfectly toasted brioche bun, claw & knuckle lobster meat, bacon crumbles, diced tomatoes & mayo, mixed on a bed of shredded lettuce. 34

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

LOBSTER GRILLED CHEESE

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

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 2.50

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 2.50

PO BOY SANDWICH

Choice of fried shrimp or oysters dressed and pressed in shredded lettuce, tomatoes, pickles and our house made seafood aioli. 18



LOBSTER RAVIOLI

Lobster & Cheese stuffed pasta in house made sauce and baked to perfection. 35

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

The Ultimate Pinchy's signature dish. 4 oz. of Claw & knuckle, pork belly, mushrooms, a Korean Sauna egg and green onions in a Pinchy's signature ramen broth. MKT

2 House made lobster cakes served with a seafood aioli sauce. Served with steamed red potatoes and vegetable of the day. 40

TEXAS ORANGE BUCKET 1lb. Snow Crab. MKT

SEAFOOD MEDLEY BUCKET

Mixture of broken snow crab legs, Shrimp, Mussels and Little Neck Clams. MKT

SHRIMP BUCKET 1lb. Shrimp. MKT

All buckets are smothered in our house made Chesapeake butter. Served with corn on the cob, steamed potatoes and andouille sausage.

FROM BOAT TO PLATE!

Chef's Choice Fresh Catch of the Day. Served with two sides. MKT

STUFFED FLOUNDER

A flounder filet stuffed with our house made lobster filling. Topped with whipped Garlic Herb Buttere. Served with baked potato and a lemon pepper asparagus. Garnished with Pinchy's seasoning and chives. 29

8oz Tenderloin Filet seared in a house blend rosemary butter. Topped with Jumbo Lump Crab meat and whipped Hollandaise sauce. Served with a loaded baked potato and asparagus. MKT

LITTLE NECK CLAM PASTA

Linguini noodles tossed in a house made white wine clam sauce. Topped with Little neck clams & parmesan cheese. Served with toast points. 24

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

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

FRIED GULF 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

PAN SEARED BALSAMIC SPROUTS FRENCH FRIES

COLESLAW

CORN ON THE COB

ADD WHOLE LOBSTER MKT ADD TO ANY ENTREE SIDE SALAD 6

Kids Menu

FRIED SHRIMP 12 MACARONI & CHEESE 8 GRILLED CHEESE 6 Add 1 oz lobster for an additional 7

PINCHY BURGER* 9 FISH & CHIPS 12

Automatic gratuity for parties of 8 or more. Due to the freshness of our products all items are subject to limited availability.