

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. 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

CRISPY SHRIMP WONTONS

Crunchy fried wontons filled with minced shrimp. Served with our house made sweet chili sriracha aioli. 15

SUSHI NACHOS

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

CEVICHE GF

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

Sushi Rolls

CALIFORNIA ROLL GF

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 CLAUDIA'S ROLL

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

SALMON AVOCADO ROLL GF

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 GF

Crab/Avocado/Cucumber/Topped with assorted fish 22

Raw 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 MKT

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

TIER 3 MKT

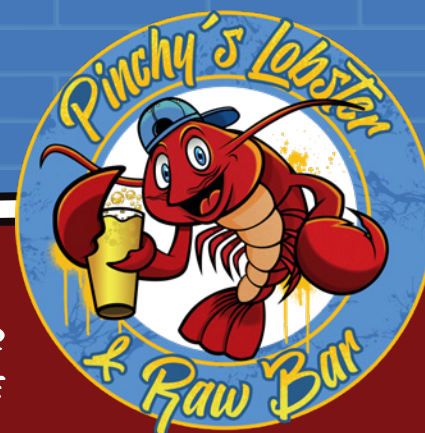
1 pound of chilled Snow Crab legs

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 4 each

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



Desserts 10

KEYLIME

HOUSE MADE BLUEBERRY COBBLER

HOUSE MADE BISCOFF CHEESECAKE

#getpinched



Where the Locals Come for Seafood

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



WWW.PINCHYSLOBSTERANDBEER.COM

Automatic gratuity for parties of 8 or more.

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



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. 16

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 SKINS GF

A four-cheese blend & bacon bits 12 (add crab for additional 6)

OYSTER ON THE HALF SHELL

6 oysters on the half shell. Your choice of one of the following house made toppings: Rockefeller Mix , Buffalo & Blue, Bienville, Lobster Cream, or Herb Butter 24 add Benton’s Bacon Bits for additional 2

PINCHY’S PUB NACHOS

House fried corn tortilla chips covered with beer cheese, diced tomatoes, blacken grilled shrimp. Pinchy’s seasoning and fresh cut chives. A local favorite! 15

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

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 GF

Little Neck Clams Steamed in our House Chesapeake Butter. 22

LOBSTER CLAWS

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

9 TO 5 SHRIMP

Six pieces of fried Cajun-seasoned Ebi shrimp. Served with a spicy Thai chili aioli. 15

SALMON BITES

Fresh North Atlantic Salmon breaded in 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 GF

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 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 (Gulf), onions, mushrooms, red pepper, celery, cream, cilantro, and a blend of house seasonings.

Salads

Can Be Gluten Free without Croutons. Add to any Salad 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, Benton’s Bacon, egg, tomatoes, red onions, blue cheese crumbles and avocado. Served with a house made blue cheese dressing. 16

GRILLED CAESAR SALAD

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

SWEET ARUGULA SALAD

Fresh baby arugula, cran-raisins, roasted tomatoes, red onions, mixed three blend cheese, and candied pecans. Served with honey vinaigrette. 16

Lobster Rolls & Sandys

THE “MAINE”

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

CONNECTICUT

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

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

WASABI YUZU LOBSTER ROLL

4 oz Claw & knuckle lobster lightly poached in drawn butter tossed in our House made Wasabi Yuzu sauce on a perfectly toasted brioche roll 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

CHICKEN SANDWICH

Hand breaded chicken breast with shredded lettuce, sliced tomato and mayo. Served on a perfectly toasted brioche bun. 18 Add cheese 1.00 Add Bacon 2.50

LOBSTER GRILLED CHEESE

Texas Toast, American cheese and poached claw and knuckle Maine Lobster. Your choice of side. 32

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

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 Benton’s 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. Shrimp 18 Oyster 24

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



LOBSTER RAVIOLI

Lobster & Cheese stuffed pasta in house made sauce and baked to perfection. 34

LOBSTER MAC & CHEESE

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 Cavatappi pasta, claw and knuckle Maine Lobster topped with Pinchy’s seasoning , chives and toasted breadcrumbs! 33

LOBSTER RAMEN

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

LOBSTER CAKE

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

BIG PINCH BUCKET GF 1lb. Snow Crab. MKT

SEAFOOD MEDLEY BUCKET GF

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

SHRIMP BUCKET GF 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 GF

Chefs 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 a lemon pepper asparagus. Garnished with Pinchy’s seasoning and chives. 32

STEAK OSCAR

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

PINCHY’S TACOS

Two flour tortillas, with choice of grilled TexMex seasoned shrimp, chicken, or haddock fish. On a bed of house made broccoli slaw. Topped with fresh corn salsa, sweet heat and a fried jalapeño. Your choice of a side. 18

ALASKAN SNOW CRAB PLATTER GF

1 lb. of Alaskan Snow Crab with choice of Side Served with drawn butter and garnished with our house made coleslaw and lemon. 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 Fresh Catch to pair with all this deliciousness! 22

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. 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! 24

SHRIMP & GRITS GF

Yellow stone grits, Texas bay shrimp, andouille sausage, diced red and green bell peppers with Cajun cream sauce. 26

FRUTTI DI MARE

(Fruit of the Sea) Jonah crab claws – mussels – little neck clams, over Fresh organic DSB Provisions Bucatini pasta with a house-made Marinara sauce 32

Sides 4.50

VEGGIE OF THE DAY STEAMED RED POTATOES

BAKED POTATO

Load it for 2.00

FRENCH FRIES

Parmesan Truffle for 2.00

COLESLAW

BALSAMIC GLAZED BRUSSEL SPROUTS

CORN ON THE COB

ADD WHOLE LOBSTER MKT

ADD TO ANY ENTREE SIDE SALAD 6

Kids Menu

KIDS 10 AND UNDER ONLY PLEASE

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.

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