

Quality
**CRAB &
OYSTER**
BAH™

**DINNER PARTIES
3 COURSE MENU**

49.95/GUEST

ADD APPETIZERS

FOR \$10 PER GUEST

SWEET CORN & JALAPENO HUSH PUPPIES • MACARONI & CHEESE
CRISPY GARLIC SHRIMP • MARYLAND STYLE CRAB DIP • TUNA POKE (add 5)
KING CRAB COCKTAIL (add 10) • SHRIMP COCKTAIL (add 5)
OYSTERS ON THE HALF SHELL (add 3)

OR

ADD KING'S CATCH PLATTERS

FOR 99.95 PER PLATTER

EACH INCLUDES 1LB ALASKAN KING CRAB LEGS,
1 DOZEN OYSTERS, 6 JUMBO SHRIMP COCKTAIL

SOUP OR SALAD

INDIVIDUALLY PLATED

NEW ENGLAND CLAM CHOWDER • CAESAR SALAD

FAMILY-STYLE ENTRÉES

SELECT THREE

AVOCADO TACOS (v) • FISH & CHIPS • MISO GLAZED SALMON
CHESAPEAKE FRIED CHICKEN • KING CRAB PAPARDELLE (add 3)
ALASKAN KING CRAB LEGS (add 20) • BABY BACK RIBS
SEAFOOD WEDGE SALAD (add 5) • ORIGINAL SEAFOOD ROLL (add 5)

DESSERT

INDIVIDUALLY PLATED

COCONUT CAKE • PEPPERMINT ICE CREAM & HOT FUDGE

*TO HELP OFFSET RESTRICTIONS ON OUR BUSINESS RESULTING FROM THE COVID-19 CRISIS, A 5% SURCHARGE HAS BEEN ADDED TO ALL GUEST CHECKS.
IF YOU WOULD LIKE THIS REMOVED, PLEASE LET US KNOW.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.