



Starters

- CLAM CHOWDER** \$15
Potato, Bacon, Herbs
- LOBSTER BISQUE** \$18
Sour Cream, Chive
- CALAMARI** \$22
Pickled Chilis, House Red Sauce
- BAKED CLAMS** \$21
Herbs, Garlic, Bacon, Mushroom, Grilled Lemon
- CRABBY BUFFALO MAHI BITES** \$18
Blue Cheese Dressing, Carrot Ribbons
- P.E.I. MUSSELS** \$22
Garlic White Wine Broth, Grilled Bread
- STEAK AND CHEESE EGGROLLS** \$14
Ranch
- JUMBO CHICKEN WINGS** \$18
Blue Cheese, Celery
- WARM PRETZEL STICKS** \$14
Beer Cheese and Brown Mustard

CRABBY'S INFAMOUS TACOS \$20

Topped with Baja Slaw, Mango Jalapeno Salsa

Blackened Mahi
Tequila Garlic Shrimp

Hand Held

Choice of side

- GRILLED CHICKEN SANDWICH** \$22
Apple Smoked Bacon, Avocado, Chili Aioli
- SMASH BURGER** \$22
C.J.'s Sauce, Crispy Onion
- GRILLED TUNA BLT** \$22
Apple Smoked Bacon, Sesame Chili Aioli
- STEAK SANDWICH** \$24
N.Y. Strip, Caramelized Onion, Mozzarella, Arugula, Grilled Ciabatta
- GYRO WRAP** \$20
Chicken Or Falafel, Lettuce, Onion, Tzatziki

Sides

\$8 each

FRIES
SLAW
BAKED POTATO

CORN ON THE COB
SIDE SALAD

Steamer

- PEEL AND EAT SHRIMP** \$20
Tossed in Old Bay, Cocktail Sauce
- OYSTERS** \$26
Served with Drawn Dirty Butter
- STEAMED LOBSTER IN THE ROUGH** \$MP
Baked Potato or Fries, Corn on Cob, Slaw
- LOCAL STEAMER CLAMS** \$MP
Served with Garlic Herb Broth, Drawn Butter, Lemon

CLAUDIO'S FAMOUS LOBSTER ROLLS \$MP

Connecticut: Warm Butter Poached tossed in Citrus Dill Aioli

Maine: Chilled Lobster Salad with Fresh Herbs and Lemon Aioli

Jerry's Specialties

Served with Fries, Slaw, Cocktail Sauce

- FISH AND CHIPS** \$20
- JUMBO SHRIMP** \$16
- NORTH FORK OYSTERS** \$28
- MIXED PLATTER** \$45
Daily Catch, Oysters, Shrimp

Salads

- JERRY'S COBB SALAD** \$20
Avocado, Tomato, Cucumber, Crispy Onions, Bacon
- CAESAR** \$16
Ciabatta Croutons, Parmesan
- FARMER SALAD** \$15
Greens, Radish, Cucumber, Grilled Corn, Goat Cheese, Tarragon, Balsamic Vinaigrette

