



Welcome to The Crabby Pig!

Our goal is to provide you, your friends, and your family with a fun and relaxing dining experience. So, sit down, relax, and enjoy the best crab cakes, homemade soups, and best Angus steaks anywhere! We use as many locally sourced and fresh natural ingredients as possible. Crabby Pig is also known for our hand pulled BBQ pork sandwiches and our famous baby back ribs, both slowly smoked with hickory wood logs. Enjoy your favorite ice-cold beer, wine, or signature mixed drink with your meal. We are the nearest full-service restaurant to the C&O Canal and the ONLY fresh seafood restaurant in Allegany County.

Remember good food takes time to prepare and here at Crabby Pig, all our food is fresh and cooked to order...

Guaranteed, it is well worth the wait!

Thank you for dining with us. Come back often.

Terry and Susan Crawford

Proprietors

www.thecrabbypig.com

Consuming raw or undercooked meats, poultry, seafood and shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.

Appetizers

Crab Dip Hot & creamy seasoned lump crabmeat mixed with cheeses, onion, and our little secret, served with garlic toast.....\$12.99

Steamed Shrimp 12 Jumbo Texas gold shrimp seasoned with J.O. Spice. Served hot or cold, with cocktail sauce.....\$13.99

Crab Stuffed Mushrooms Large mushrooms stuffed with a creamy, lump crab meat mixture, topped with just a little cheese, and broiled to a golden brown.....\$11.99

Coconut Shrimp 6 large, batter dipped shrimp, rolled in flaked coconut and delicately fried. Served with our own sweet & sour sauce.....\$12.49

Mozzarella Sticks 5 lightly battered sticks. Your choice of dipping sauce...\$6.99

Oysters on the half shell 6 fresh raw coldwater oysters served with a wedge of lemon & cocktail sauce or melted butter.....\$12.99

Fried Shrimp 8 Texas Gold jumbo shrimp, gently fried to a golden brown in our house made batter, served with cocktail sauce.....\$12.99

Fried Oysters 4 fresh, Count Oysters, gently fried to a golden brown in our house made batter.....\$13.99

Clam Strips Half pound fried clam strips. Lightly fried.....\$7.99

Onion Rings About 8 thick cut large beer battered rings.....\$6.99

Hush Puppies 6 sweet golden brown pups, made to order right here. Served hot and with honey.....\$5.99

Steamed Clams or Mussels Your choice, about a pound, sautéed in garlic butter, white wine, served with garlic toast.....\$11.99

Calamari Lightly seasoned, battered and deep fried.....\$10.99

BBQ Cheese Fries Large order of fries topped with BBQ Pork (or Chili) and Cheddar Sauce.....\$10.99

Salads

Garden Salad A mix field greens, romaine lettuce, cucumbers, tomatoes, onion and croutons for a healthy salad.....\$4.99

Grilled Chicken Salad A larger portion of our garden salad, topped with grilled chicken, shredded parmesan cheese and croutons.....\$12.99

Or make it a Steak Salad with Cheddar for.....\$14.99

Seafood Garden Salad Your choice of 1 of following: crab cake, 6 jumbo steamed or fried shrimp, over a large salad with shredded parmesan cheese.....\$16.99

Substitute: Grilled Salmon or Fried Oysters, for just \$4.00 more.

Dressings: Sweet & Sour (House), Oil & Vinegar, Ranch, French,

Honey Mustard, Italian, Bleu Cheese, Raspberry Vinaigrette

Soups

Chesapeake Bay Crab Soup Annapolis, Maryland's traditional vegetable crab soup. A blend of lump crab, tomatoes, vegetables and spices. Served with saltine crackers.....8 oz. \$3.99 16 oz. \$5.99

Cream of Crab Our own special recipe of crabmeat, in a blend of butter, sautéed onions & fresh heavy cream, gently seasoned. Served with saltine crackers.....8 oz. \$4.99 16 oz. \$6.99

Undecided? Try them mixed!

Jambalaya Andouille sausage, chicken, shrimp with sautéed peppers, onions, tomatoes & spices, served as soup over rice (Spicy).....8 oz. \$4.99 16oz. \$6.99

Chili Spiced ground beef, onions, & green peppers sautéed and mixed with kidney beans and tomatoes. (Spicy).....8 oz. \$3.49 16 oz. \$5.49

Sandwiches

Sandwiches are served on grilled rolls, with complimentary chips & pickle.

Add Bacon, Cheese or Mushrooms for \$1.29 each.

Crab Cake Sandwich *Homemade super lump crab cake blended with just the right amount of seasoning with a bit of breadcrumbs. Your choice of fried or broiled.....\$13.99*

Fish Sandwich *A large portion of haddock, batter dipped & deep-fried. Or for the health conscious, try our broiled grouper.....\$9.99*

BBQ Pork Sandwich *Our specialty! Lean pork, slowly smoked right here for over 13 hours. Hand pulled and piled high with our own sweet BBQ sauce...\$9.99*

Half Pound Burger *Local Favorite!. We use only fresh lean Angus ground beef, lightly seasoned, and grilled to your liking. Your choice of toppings.....\$9.99*

Piggy Back Burger *Half pound Angus burger topped with BBQ Pork.....\$11.99*

Crabby Burger *Half pound Angus burger topped w/creamy crab mixture...\$13.99*

Grilled Chicken Sandwich *A tender, well-trimmed, marinated and grilled boneless chicken breast. Topped the way you like.....\$9.99*

Soft Shell Sandwich *A Jumbo Crisfield, Maryland soft shell crab, hand battered and deep-fried or sautéed in garlic, onion, and J.O. spice. Your choice of toppings. (Non-Refundable).....\$14.99*

Cheese Steak Sub *Shaved grilled steak, sautéed with onions with melted provolone cheese, mayo, and topped with lettuce, tomato.....\$9.99*

BBQ Pork Sampler *Hand pulled pork sandwich, served with 2 rib bones, side of sweet slaw & small fries. A hearty meal in itself.....\$14.99*

Fried Oyster *A generous portion of large oysters, lightly battered, formed into a cake and fried.....\$14.99*

Salmon BLT *Grilled Salmon with bacon, lettuce and tomato.....\$15.99*

Chicken Chesapeake *Perfectly grilled 5 oz. boneless breast topped with our creamy crab dip.....\$13.99*

Seafood

Entrees are served with 2 sides.

Cottage Cheese, French Fries, Baked Potato, Baked Beans,
Fresh Veggie of the Day, Corn Bread, Spiced Apple Sauce, Sweet Slaw.

Substitute Garden Salad in place of a side for \$2.00

Substitute Hush Puppies or Onion Rings in place of one side for \$3.50

Crab Cake Platter Two of our delicious 5 oz., super lump crab cakes. (Fried or Broiled)

Packed with lump crabmeat, delicately seasoned.....\$26.99

Fisherman's Platter About 9 oz. of Haddock battered and fried. Or choose broiled

Grouper for a healthier option.....\$18.99

Salmon Platter 8 oz. of Atlantic salmon, grilled to your liking.....\$22.99

Fried Oyster Platter You will love our huge, delicious, plump oysters. 6 Hand dipped

with our house made batter & deep-fried.....\$24.99

Captain's Platter 3 jumbo shrimp, 3 large scallops, fish, and 1 crab cake, broiled or

fried to a golden brown.....\$27.99

Shrimp Platter 12 Jumbo shrimp, lightly hand battered and deep-fried just right.

Steamed or Broiled if you like.....\$24.99

Shrimp & Scallop Combo 5 jumbo Texas gold shrimp & 5 large sea scallops, fried or

broiled.....\$26.99

Scallop Platter 8 large sea scallops, lightly seasoned & fried or broiled to your

liking.....\$29.99

Snow Crab Legs Over a pound of large steamed snow crab legs, steamed just right.

Served with butter.....Market Price

Soft Shell Crab Platter Two jumbo Soft Shell crabs, your choice either fried or sautéed

with garlic and onions....(Non-Refundable).....\$26.99

Lobster Tail 8 oz. Maine lobster tail steamed to perfection.....Market Price

Add 1 of the following items to any entrée.

(Only when added to an entrée, limit of 1 at these prices)

Crab Cake \$12.99

6 Shrimp \$ 7.99

3/4 Lb Snow Crab Market

8 oz. Lobster Tail Market

<i>5 Scallops</i>	<i>\$14.99</i>
<i>Rib Bone</i>	<i>\$ 1.99</i>

Land Lovers

Entrees are served with 2 sides.

Cottage Cheese, French Fries, Baked Potato, Baked Beans,
Fresh Veggie of the Day, Corn Bread, Spiced Apple Sauce, Sweet Slaw.

Substitute Garden Salad in place of a side for \$2.00

Substitute Hush Puppies or Onion Rings in place of one side for \$3.50

Just the Turf 10 oz. Center Cut, Prime Angus Strip Steak, char grilled to perfection.....\$26.99

Create your own Surf and Turf

<i>Crab Cake</i>	<i>\$12.99</i>	<i>3/4 Lb. Snow Crab Legs</i>	<i>Market</i>
<i>6 Steamed Shrimp</i>	<i>\$ 7.99</i>	<i>5 Scallops</i>	<i>\$14.99</i>
<i>8 oz. Lobster Tail</i>	<i>Market</i>	<i>Rib Bone</i>	<i>\$ 1.99</i>

Half Rack Rib Platter Tender pork back ribs, slowly smoked here, for 3 hours, with hickory logs. Served with our signature sauce, and a piece of corn bread.....\$19.99

Full Rack Rib Platter Same as above, but a full rack.....\$27.99

BBQ Chicken and Ribs One boneless BBQ chicken breast, grilled to perfection with our own BBQ sauce, and a half rack of ribs, served with a piece of corn bread.....\$24.99

Rib and Seafood Combo Half rack of our slowly smoked, pork baby back ribs, with your choice of one of the following crab cake, 6 jumbo shrimp (fried or steamed), and a piece of corn bread.....\$29.99

(Or get 4 Oysters for \$6.00 extra)

Chicken Breast Two 6oz. juicy boneless chicken breasts, grilled to perfection. BBQ sauce upon request.....\$18.99

Chicken Chesapeake Two juicy boneless chicken breasts topped with a creamy lump crabmeat mixture. Served with 2 sides\$24.99

Pasta

Pasta served with garden salad as a side.

Alfredo Our own fresh made to order Alfredo sauce using heavy cream, butter, and parmesan cheese, with a little seasoning added in, over linguine noodles. With garlic toast and garnished with diced tomato.....

Vegetarian Style.....\$16.99 With Chicken.....\$19.99 With 6 Shrimp....\$24.99

Shrimp Scampi Our house made garlic sauce, with 6 large shrimp over linguine noodles. Garnished with fresh diced tomato and served with garlic toast....\$22.99

Add 1 of the following items to any entrée.

Crab Cake	\$12.99	3/4 Lb. Snow Crab Legs	Market
6 Steamed Shrimp	\$ 7.99	5 Scallops	\$14.99
8 oz. Lobster Tail	Market	Rib Bone	\$ 1.99

Available Sides

\$2.99

Cottage Cheese, French Fries, Baked Potato, Baked Beans, Seasoned Rice, Fresh Veggie of the Day, Corn Bread, Spiced Apple Sauce, Sweet Slaw.

Beverages



Also

Fresh Brewed Sweet or Unsweetened Ice Tea, 100% Columbian Coffee
Apple Juice, Hot Chocolate, Milk
(No Free Refills on Juice, Hot Chocolate or Milk)

Desserts

Our Own House Made Bread Pudding,
Fresh-baked Apple Dumpling,
New York Cheesecake & Chocolate Beyond Reason Pie.
Ask your server about our seasonal desserts.

Must have Photo I.D.

Wine

Kendall Jackson: Merlot, Cabernet Sauvignon, Pinot Gris or Chardonnay

Vella: White Zinfandel

Bottled Beer



** Ask your server about our specialty or seasonal beers **

And our 8 Draft Beers

Signature Drinks

Towpath Tea: Rum, Triple Sec, Tequila, Vodka, Gin, Blue Curacao, Pineapple Juice

Pleasure Cruise: Rum, Peach Schnapps, Blue Curacao, Pineapple

Canal Water: Malibu, Blue Curacao, Lemonade, Melon, OJ, Grenadine

We hope you enjoy your dining experience with us, if there is anything not to your satisfaction, *PLEASE* let us know so we can correct it right away.

We carry Maryland Blue Crabs when in season.

We guarantee our Hard Shell Crabs! If they are not to your satisfaction, return them and we will replace them.