



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 Crawford

Proprietor

In Loving Memory of Susan Crawford

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!

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



Dinner Menu

Appetizers

- Crab Dip** \$14.99
Hot & Creamy seasoned lump crab meat mixed with cheeses, onion and our little secret, served with garlic toast.
- Steamed Shrimp** \$15.99
12 Jumbo Texas gold shrimp seasoned with J.O. Spice. Served hot or cold with cocktail sauce.
- Crab Stuffed Mushrooms**..... \$13.99
Large mushrooms stuffed with a creamy, lump crab meat mixture, topped with just a little cheese and broiled to a golden brown.
- Coconut Shrimp** \$14.99
6 large, batter dipped shrimp, rolled in flaked coconut and delicately fried. Served with our own sweet & sour sauce.
- Mozzarella Sticks** \$7.99
5 lightly battered sticks. Your choice of dipping sauce.
- Oysters on the Half Shell**..... \$14.99
6 fresh raw coldwater oysters served with a wedge of lemon & cocktail sauce or melted butter.
- Fried Shrimp** \$14.99
8 Texas Gold jumbo shrimp, gently fried to a golden brown in our house made batter, served with cocktail sauce.
- Fried Oysters** \$13.99
4 fresh, Count Oysters, gently fried to a golden brown in our house made batter.
- Calm Strips** \$8.99
Half pound fried clam strips. Lightly fried.
- Onion Rings** \$7.99
About 8 thick cut large beer battered rings.
- Hush Puppies**..... \$7.99
6 sweet golden brown pups, made to order right here. Served hot and with honey.
- Steamed Mussels** \$14.99
About a pound, sautéed in garlic butter, white wine, served with garlic toast
- Steamed Clams** \$14.99
About a pound, sautéed in garlic butter, white wine, served with garlic toast.
- Calamari** \$12.99
Lightly seasoned, battered and deep fried.
- Loaded Fries** \$12.99
Topped with BBQ Pork or Chili and Cheddar Sauce.
Crabby Fries for a \$3.00 up charge.

Salads

- Garden Salad** \$5.49
A mix of greens, cucumbers, tomatoes, onion and croutons for a healthy salad.
- Grilled Chicken with Parmesan** \$13.99
- Grilled Steak with Cheddar** \$16.99
- 6 Steamed Shrimp with Parmesan** \$17.99
- Grilled Salmon with Parmesan** \$22.99
- Broiled or Fried Crab Cake with Parmesan** \$22.99
- Dressings: Sweet & Sour (House), Oil & Vinegar, Ranch, French, Peppercorn Parm, Honey Mustard, Italian, Bleu Cheese, Raspberry Vinaigrette*

Soups

- Chesapeake Bay Crab** \$5.99/8oz • \$6.99/16oz
Maryland's traditional vegetable crab soup. A blend of lump crab, tomatoes, vegetables and spices. Served with saltine crackers.
- Cream of Crab** \$6.49/8oz • 7.49/16oz
Our own special recipe of crabmeat, in a blend of butter, sautéed onions & fresh heavy cream, gently seasoned. Served with saltine crackers.
- *Undecided? Try them mixed!**
- Jambalaya** \$6.49/8oz • 7.49/16oz
Andouille sausage, chicken, shrimp with sautéed peppers, onions, tomatoes & spices, served as soup over rice. (Spicy)
- Chili**..... \$5.49/8oz • 6.49/16oz
Ground beef, spices, onions, & green peppers sautéed and mixed with kidney beans and tomatoes. (Spicy)

Sides

- Cottage Cheese, French Fries, Baked Potato, Baked Beans, Seasoned Rice, Fresh Sautéed Green Beans, Corn Bread, Spiced Apple Sauce, Sweet Slaw** \$3.99
- Mac & Cheese** \$4.99



Dinner Menu

Seafood

Entrees are served with 2 sides.

Cottage Cheese, French Fries, Baked Potato, Baked Beans, Seasoned Rice, Broccoli, Fresh Sautéed Green Beans, Corn Bread, Spiced Apple Sauce, Sweet Slaw.

Substitute Mac & Cheese in place of 1 side for \$1.00

Garden Salad in place of 1 side for \$2.50

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

Sandwiches

Served on Local Caporale's Bakery grilled rolls, with complimentary chips & pickle.

Add bacon, cheese or mushrooms for \$1.59 each.

Crab Cake Sandwich \$17.99

Freshly made super lump 5oz crab meat blended with just the right amount of seasoning with a bit of breadcrumbs. Your choice of fried or broiled.

Fish Sandwich..... \$10.99

A large portion of haddock, batter dipped & deep-fried. Or try our broiled grouper.

BBQ Pork Sandwich \$10.99

Our specialty! Lean pork, slowly smoked right here for over 13 hours. Hand pulled and piled high with our own BBQ sauce.

Half Pound Burger \$10.99

Local Favorite! We use only fresh lean Angus ground beef, lightly seasoned, and grilled to your liking. Your choice of toppings.

Piggyback Burger \$12.99

Half pound Angus burger topped with BBQ Pork.

Crabby Burger \$15.99

Half pound Angus burger topped w/creamy crab mixture.

Grilled Chicken Sandwich \$10.99

A well-trimmed, marinated, and grilled boneless chicken breast. Topped the way you like.

Soft Shell Sandwich..... \$16.99

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)*

Cheese Steak Sub \$11.99

Shaved grilled steak, sautéed with onions with melted provolone cheese, mayo, and topped with lettuce, tomato.

BBQ Pork Sampler \$15.99

Hand pulled pork sandwich, served with 2 rib bones, small fries & sweet slaw. A hearty meal in itself.

Fried Oyster Sandwich \$15.99

A generous portion of large oysters, lightly battered, formed into a cake and fried.

Crab Cake Platter \$36.99

Two of our delicious 5 oz., lump crab cakes.

(Fried or Broiled) Packed with lump crabmeat, delicately seasoned.

Fisherman's Platter \$20.99

10 oz. of Haddock battered and fried. Or try our broiled Grouper.

Salmon Platter \$23.99

8 oz. of Atlantic salmon, grilled to your liking.

Fried Oyster Platter..... \$28.99

You will love our huge, delicious, plump oysters. 6 hand dipped counts with our house made batter & deep-fried.

Captain's Platter..... \$32.99

3 jumbo shrimp, 3 large scallops, fish, and 1 crab cake, broiled or fried to a golden brown.

Shrimp Platter \$26.99

12 Jumbo shrimp, your choice of lightly battered and deep-fried, broiled, or steamed.

Shrimp & Scallop Combo \$31.99

5 jumbo Texas gold shrimp & 5 large sea scallops, fried or broiled.

Scallop Platter \$35.99

8 large sea scallops, lightly seasoned. Fried or broiled to your liking..

Snow Crab Legs \$41.99

Over a pound of large, snow crab legs, steamed just right. Served with butter.

Soft Shell Crab Platter \$31.99

Two Jumbo Soft Shell crabs, your choice either fried or sautéed with garlic and onions. *(Non-refundable)*

Lobster Tail..... \$49.99

8 oz. Maine lobster tail, steamed to perfection

Add 1 to Any Entree

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

*Crab Cake: \$15.99, 3/4 lb Snow Crab Legs: \$24.99
6 Shrimp: \$8.99, Lobster Tail \$45.99, 5 Scallops: \$16.99,
Rib Bone: \$2.29, Grilled Chicken Breast: \$ 5.99*



Dinner Menu

Add 1 to Any Entree

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

Crab Cake: \$15.99, 3/4 lb Snow Crab Legs: \$24.99
6 Shrimp: \$8.99, Lobster Tail \$45.99, 5 Scallops: \$16.99,
Rib Bone: \$2.29, Grilled Chicken Breast: \$ 5.99

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 \$24.99

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

Crabby Mac & Cheese \$20.99

House made 3 cheese with a 5 oz Crab Cake on top. Fried or Broiled. Or BBQ Pork for \$15.99

Land Lovers

Entrees are served with 2 sides.

Cottage Cheese, French Fries, Baked Potato, Baked Beans,
Seasoned Rice, Fresh Sauteed Green Beans, Corn Bread,
Spiced Apple Sauce, Sweet Slaw.

Substitute Mac & Cheese in place 1 side for \$1.00

Garden Salad in place of 1 side for \$2.50

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

Just the Turf \$32.99

10 oz. Center Cut, Angus Strip Steak, char grilled to perfection.

Create your Surf & Turf:

Crab Cake: \$15.99 3/4 lb Snow Crab Legs: \$24.99

6 Steamed Shrimp: \$8.99 5 Scallops: \$16.99

8oz Lobster Tail: \$45.99 Rib Bone: \$2.29

Half Rack Rib Platter \$21.99

Tender pork back ribs, slowly smoked here, for 3 hours, with hickory logs. Served with our signature sauce, and a piece of corn bread.

Full Rack Rib Platter \$35.99

Same as above, but a full rack.

BBQ Chicken and Ribs..... \$25.99

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..

Rib and Seafood Combo \$33.99

Half rack of our slowly smoked, pork back ribs, with your choice of one of the following, 4 fried oysters, 6 jumbo shrimp (fried or steamed), and a piece of corn bread.

(Or Sub a crab cake for \$5.00 extra)

Chicken Breast..... \$19.99

Two 6 oz. juicy boneless chicken breasts, grilled to perfection. BBQ sauce upon request.

Chicken Chesapeake \$25.99

Two juicy boneless chicken breasts topped with a creamy lump crabmeat mixture. Served with seasoned rice and broccoli.

Beverages \$2.99



Fresh Brewed Sweet or Unsweetened
Iced Tea, 100% Columbian Coffee, Apple Juice,
Hot Chocolate, Milk

(No Free Refills on Juice, Hot Chocolate or Milk)

Must have Photo I.D.

Wines:

Kendall Jackson:
Merlot, Cabernet
Sauvignon, Pinot Gris
or Chardonnay
Vella: White Zinfandel

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

Bottled Beer:

Miller Lite, Corona, Coors Light, Michelob Ultra, Budweiser,
Bud Light, Angry Orchard

** Ask your server about our specialty or seasonal beers and
our 12 beers on tap. **

Desserts

Our Own House Made Bread Pudding,
Apple or Berry Tart, Chocolate Mousse Peanut Butter Cake,
New York Cheesecake & Ultimate 2 Layer Chocolate Mousse