

## STARTERS

### *Chicken Wing Dings \$6.00*

Fried boneless nuggets

### *Buffalo Wing Dings \$7.00*

Fried boneless nuggets tossed in house sauce served with celery & chunky blue cheese

### *1/2 lb Gulf Shrimp \$9.00*

Steamed with Old Bay & served with cocktail sauce

### *Dozen Little Neck Clams \$9.00*

Steamed with butter & a pinch of Old Bay

### *Drunken Mussels \$9.00*

Cold water mussels tossed with garlic, butter, white wine & served with toast points

### *Tubes & Tentacles \$9.00*

Crispy hand breaded calamari served with house marinara for dunking

### *Shellfish Sampler \$10.00*

Can't decide? Have it all! Steamed shrimp, clams and mussels are sure to satisfy

### *Bay Balls \$10.00*

Seasoned & hand breaded fried crab balls served with remoulade sauce

## SOUPS

### *Maryland Crab \$5.00*

### *Cream of crab \$5.00*

### *Dad's Chowder \$5.00*

### *Soup Sampler \$6.00*

Go ahead try all 3



## SALADS

### *Garden Salad \$7.00*

Field greens garnished with cucumbers, tomatoes, mushrooms and carrots

### *Caesar Salad \$8.00*

Crisp romaine tossed with house made dressing & parmesan cheese

### *Additions: Chicken \$4.00*

Shrimp or Salmon \$6.00

### *Shrimp Salad \$10.00*

Seasoned shrimp smothered in house dressing served over a bed of field greens

*Dressings: Honey Lemon, Chunky Bleu Cheese, Balsamic Vinaigrette, Pepper Parmesan, & Ranch*

## Sides

### *Slaw \$2.00*

### *Potato Salad \$2.00*

### *French Fries \$2.50*

### *Cheese Fries \$3.00*

### *Hushpuppies \$2.00*

### *Corn Fritters \$2.00*

### *Kraut Salad \$2.00*

### *Side Salad \$2.00*

### *Sweet Potato Fries \$3.00*

### *Corn on the Cob \$1.50*

## SANDWICHES

*All sandwiches served with french fries, cole slaw and kosher pickle*

### *Chicken Breast \$8.00*

Grilled or blackened

### *Shore Bird \$11.00*

Chicken breast topped with petite crab cake and jack cheese

### *Maryland Crab Cake \$13.00*

Broiled or fried

### *Gulf Coast Shrimp Salad \$9.00*

### *Roasted Turkey \$7.00*

Hand sliced with lettuce, tomato & bacon

### *Half Pound Hamburger \$7.00*

### *Additional Toppings .50 each*

*bacon, mushrooms, fried onions, cheese*

### *Bread Choices:*

*Kaiser, white, multi or rye*

## DESSERTS

### *Molten Lava Cake \$4.00*

### *Carrot Cake \$4.00*

### *Scoop of Ice Cream \$2.00*

### *Mini Sundae \$2.50*

## *Price's soon to be famous Clam Bake for Two \$62.00*

One whole Maine Lobster, 4 steamed Crabs, ½ pound steamed shrimp, dozen steamed clams, pound of mussels, two ears of corn, cole slaw and two cups of soup of your choice. A delightful feast!!

### *ENTREES*

All entrees served with fresh vegetable and your choice of mashed potatoes, corn or French fries.

*Catch of the Day      Market Price*

*Atlantic Salmon \$16.00*  
Broiled or blackened

*Crab Cake Platter \$24.00*  
A local favorite, sure to please! Two plump delicious crab cakes, broiled or fried

*Chicken Dinner \$15.00*  
Twin chicken breast grilled or blackened

*Smothered & Covered \$16.25*  
Two sautéed chicken breast smothered with mushrooms and onions and covered with cheese

*Sirloin Steak \$18.00*  
8oz. baseball cut grilled or blackened to your desired temperature

### *PASTAS*

*Shrimp & Crab Linguine \$16.00*  
Shrimp & crab sautéed in a herb, white wine, garlic butter sauce and garnished with tomatoes

*Chicken & Veggies \$14.00*  
Chicken & fresh vegetables sautéed in your choice of marinara or Alfredo sauce

*Linguine Posillipo \$19.00*  
A favorite combo of shrimp, mussels, clams & calamari tossed in a garlic herb sauce

### *LITTLE PINCHERS MENU*

Includes french fries & small drink

*Hamburger \$5.0*  
add cheese .50

*Hot Dog \$4.00*

*Grilled Cheese \$4.00*

*Chicken Wing Dings (4) \$5.00*

*Petite Crab Cake \$7.00*  
Broiled or fried

*Grilled Chicken Sandwich \$7.00*

## *HOT STEAMED CRABS*

Serving ONLY Maryland Blue Crabs steamed to perfection. Bushel, ½ bushel or by the dozen. Choose Price's signature season, black pepper and salt, or Maryland's very own OLD BAY. Can't decide? Order your crabs ½ and ½!!

Please note that here at Price's we do our VERY BEST to fulfill all our customers requests for Large or Jumbo crabs but please keep in mind that we can only serve what the Bay provides. We make NO PROMISES on availability and always serve the best we can offer.

## *HOW TO PICK A CRAB*

### *SELECT A CRAB*

Take a nice heavy crab, remove the claws and set aside for later.

### *PULL OFF THE OTHER LEGS*

Some folks will snap open the legs for a small bite of meat- but there's not much in there.

### *REMOVE THE APRON*

Insert the tip of your knife into the apron. Pull it up and back. This detaches the top shell.

### *REMOVE THE TOP SHELL*

Turn the crab over again, right-side up. Now you can take off the top shell and discard it.

### *REMOVE THE GILLS*

Using your knife, clean the gills and mustard away.

### *EAT THE CRAB MEAT!!*

Take the remaining crab in your hands. Snap it in two and all that luscious crab meat will be revealed

### *DON'T FORGET THE CLAWS!*

Use your knife and wooden mallet to crack them open. Inside you'll find more luscious crab meat. Pull the exposed meat off with your fingers or your teeth.