

Ernie's Maryland-Style Steamed Blue Crabs

Per Dozen: (Steamed, Cooked with Ernie's Own Special Seasoning)

Regular	\$35
Medium	\$48
Large	\$65
X-Large	\$84
Jumbo	<i>Mkt Price</i>
Whale (X-Jumbo)	<i>Mkt Price</i>

*butter additional \$0.75

CRAB FEAST: ALL YOU CAN EAT CRABS (on premises)

(2 hour limit, minimum of 2 orders required, and reservations recommended)

Children under 7 years old: 1/2 price with Adult Feast

PER PERSON: Market Price; No Sharing; No Takeout)

15% gratuity added to your check on all Crab Feasts and/or parties of 4 or more

18% gratuity added to your check on parties of 5 or more

Crabs and Crab Feast Depend Upon Availability

Fresh Shrimp with cocktail sauce (Specialty of the House)

Jumbo Steamed Spiced Shrimp	Jumbo Fried Shrimp	Jumbo Shrimp Cocktail
1/2 lb. \$13 1 lb. \$22	1/2 lb. \$17 1 lb. \$27	1/2 lb. \$17 1 lb. \$27

Raw Bar

Oysters on the 1/2 Shell*

w/cocktail sauce

1/2 doz. \$9 1 doz. \$16

Clams on the 1/2 Shell or Steamed

w/cocktail sauce or drawn butter

1/2 doz. \$9 1 doz. \$16

APPETIZERS / SOUPS

Fried Calamari (tender calamari rings served with cocktail sauce)	\$8
Fried Clam Strips (served with cocktail sauce)	\$8
Fried Sea Scallops (1/2 lb. fresh sea scallops, served with cocktail sauce)	\$13
Fried Oysters (1/2 lb. fresh selected oysters)	\$15
Popcorn Shrimp (served with cocktail sauce)	\$8

Soups

Maryland Vegetable Crab \$5.5 New England Clam Chowder \$7

Miso (Japanese style bean paste and tofu) \$3.5

SIDE ORDERS

Ernie's Fries (homemade, fresh cut potatoes cooked with 100% vegetable oil)

Small \$3.5 Medium \$5.5 Large \$7.5

Cole Slaw (homemade)	\$2.5
Corn-on-the-Cob (seasonal)	\$2.5
Hushpuppies (10)	\$3
Onion Rings (beer battered)	\$5
Kim chi (spicy, marinated Korean cabbage)	\$2.5
Steamed Broccoli	\$3

Salads

House Salad (Ranch, Italian, or Balsamic Vinaigrette Dressing) \$7
(Mixed Greens, tomatoes, carrots, & cucumbers)

Grilled Chicken Caesar Salad \$12

Shrimp Caesar Salad \$15

SEAFOOD SANDWICHES w/Ernie's Fresh-Cut Fries and Coleslaw

(Includes: Lettuce, Tomatoes)

- 1. Jumbo Lump Crab Cake (grilled or fried) \$15
- 2. Fried Softshell Crab (seasonal) \$15
- 3. Fish Po'Boy (choice of cod, catfish, haddock or whiting) \$13
- 5. Oyster Po'Boy (fresh selected oysters) \$14
- 6. Shrimp Po'Boy (butterflied jumbo shrimp) \$14
- 7. Oysters & Shrimp Po'Boy \$16

**No Substitutions*

HOT SANDWICHES w/Ernie's Fresh-Cut Fries and Coleslaw

(Includes: Lettuce, Tomatoes)

- 1. Grilled Chicken Breast \$11
- 2. Hamburger* \$10
(1/2 lb. homemade burger, *w/cheese additional \$1)
- 3. BBQ Beef Brisket (tender marinated beef) \$10

**No Substitutions*

SEAFOOD PLATTERS w/Ernie's Fresh-Cut Fries, Coleslaw, and Vegetable

- 1. Popcorn Shrimp & 2 Whiting Fish (cod, catfish, or haddock - additional \$4) \$15
- 2. Jumbo Lump Crab Cakes (2 - grilled or fried) \$27
- 3. Pan-Fried Scallops (10) \$17
- 4. Fried Softshell Crabs (2) \$27
- 5. Fish & Chips (choice of cod, catfish, or haddock) \$17
- 6. Fisherman's Platter (Jumbo Shrimp (5), Scallops (5), Crab Cake (1) - fried or grilled) \$29
- 7. Alaskan Snow Crab Legs (2 lb. steamed, served with butter) \$35
- 8. Alaskan King Crab Leg (1lb. steamed, served with butter) \$30

**No Substitutions*

BEVERAGES (One Refill)

Coke, Diet Coke, Sprite, Ginger Ale, Pink Lemonade, Club Soda, Tonic Water, bottled water, assorted bottle drinks, freshly brewed Iced Tea (sweetened & unsweetened), Hot Tea, Hot Chocolate, and Coffee

BEER/WINE/LIQUOR

Beer: Budweiser, Blue Moon, Corona, Dogfish Head 60 Minute IPA, Heineken, Magic Hat #9, Sam Adams Lager, Sapporo, Sierra Nevada, Bud Light, Coors Light, Miller Lite, New Castle, O'douls (non-alcoholic)
Draft Beer: Ask for selection (16 oz., 32 oz., or Pitcher)

Wines: Chardonnay, Merlot, and White Zinfandel (by the glass)
Kendall Jackson Chardonnay & Merlot (1/2 bottle and full bottle)
Pinot Grigio, Pinot Noir

DESSERTS

- Chocolate Beyond Reason Cake \$5
- Key Lime Island Pie \$5

****Visa, MasterCard, and Cash Accepted****

****15% gratuity added to your check(s) for parties of four or more and/or crab feasts****

****18% gratuity added to your check(s) for parties of five or more****

****Menu and Prices are Subject to Change****

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness

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(Includes: Lettuce, Tomatoes)

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