

Calvert Crabs & Seafood FOOD MENU

Restaurant - Food Trucks - Catering - Weekend Brunch On-Site Steaming Service - Alcohol on Premise and Carryout



Crab Cake Sandwich

5 Ounce Fried or Broiled Made with Jumbo Lump



Soft Shell Sandwich

Locally Sourced Fried to Perfection



Snow Crab Legs Per Lb

Customer Favorite Priced per Pound

Call Ahead Carryout & Curbside



+301-787-8808

151 CENTRAL SQUARE DRIVE PRINCE FREDERICK, MD 301-787-8808

ONLINE ORDERING AT WWW.CALVERTCRABS.COM

10% DISCOUNT ON ALL FOOD ORDERS FOR MILITARY AND FIRST RESPONDERS

CALVERT CRABS & SEAFOOD RESTAURANT MENU SEPTEMBER 2024

Information

Delivery and Pre-Order Options









- http://www.calvertcrabs.com
- Doordash GrubHub
- Uber Eats EZCater
- App Store Toast Takeout & Delivery

Starters

Hot Crab Dip (1 lb) \$18
Oven-baked topped with Pico. Served
with baguette. Extra Baguette \$2 Each
Two Crab Egg Rolls \$20
Filled with Crab Meat - A new Favorite
Calamari \$15
Served with Marinara & Olive Tapenade
Crabby Fries \$15
Fries smothered in our crab dip topped
with pico de gallo and J.O. Spice
Rockfish Bites \$18
Lightly battered and fried to a golden brown, served with Cajun bayou sauce
brown, served with Cajun bayou sauce
Crab balls (5)
Bite-Size Crab Balls
Onion Ring Basket \$9
Served with Remoulade Sauce
Hushpuppies (1 Doz) \$8
Corn-filled - served with honey
Mozzarella Sticks (6) \$10
Served w/ Marinara

Soup and Salad

Cream of Crab Maryland Crab Half/Half Soup of the Day

CUP\$7 BOWL\$9 QUART\$15

HEART OF ROMAINE \$10

Housemade croutons - classic Caesar dressing shredded Parmesan Cheese Add Shrimp, Jumbo Crab, or Filet of Fish \$7

SIDE GARDEN SALAD

Mixed Greens, Tomatoes, Cucumbers, Homemade

BLACKENED SEAFOOD \$24 CAESAR SALAD

Blackened Scallops and Shrimp with Lump Crab on a bed of Caesar Salad (Romaine, Parmesan, Homemade Croutons) and Caesar Dressing

RESTAURANT - FOOD TRUCKS - BRUNCH AWARD WINNING CATERING-ON SITE STEAMING

Hours (Dine-in, Carryout, Curbside Pickup, Delivery)

Tuesday	11 - 5 p.m.
Wednesday/Thursday	11 - 7 p.m.
Friday	11 - 8 p.m.
Saturday	10 -8 p.m.
Sunday	10 - 5 p.m.
Saturday/ Sunday Brunch	10 - 2 p,m.

Single Sides

Southern Collard Greens*	\$5
Bay or Plain Fries	\$5
Chesapeake Mac Salad*	\$5
Cole Slaw*	\$4
Onion Rings	\$6
Pickled Beets*	\$4
Potato Salad *	\$5
6 Hushpuppies	\$5
Macaroni and Cheese*	\$5
Side Salad	\$5
Chesapeake Chips	\$5
Vegetable Du Jour*	\$5
Cornbread	\$4
*Available in Pints and Quarts	_

September Special

Sauteed Mussels and Clams w/White Wine and Garlic over Fettuccine. Served with 2 sides and Garlic Bread \$26

Desserts

Homemade Cake of the Day	\$ 0
Rice Pudding	\$4/\$8
Smith Island Cake Slice	\$ 8
Pie Slice of the Day	\$ 5
Fresh Baked Cookie - Peanu Butter or Chocolate Chip	t \$4
Triple Chocolate Brownie	\$ 4

Alcohol: In Store and Carryout

- Beer, Wine, Specialty Drinks
- Wine: by the Bottle, by the Glass Beer: Single, 6 and 12 Packs
- We 100% ID all purchases

Payments: Cash, Credit/Debit, EBT, Apple Pay

Speciality Items

Live and Steamed Crabs All Year Around

Doz - Half Bushel - Bushel Prices Posted Daily

Snow Crab Legs - 1 Lb \$32

Oysters on Half shell \$9 1/2 Dozen - \$14/Dozen Served with Cocktail Lemon & Horseradish

Shrimp Your Style 1/2 LB. \$14 - 1 Lb. \$20

Fried • Bang Bang • Spiced Buffalo • Sautéed • Blackened

Drinks

Refillable Fountain Soda or Tea	\$3
Bottled/Hanks Soda and Joe Teas	\$3.5
Craft Drinks: Cheerwine, Maine Rootbeer, Ginger Beer Maine Root Blueberry	\$3
Bottled Water	\$1
Lemonade See Our large selection of local Craft Beers, Wines, and Cocktai	\$3 ls



\$5





Alcohol and Bartending Service On-Site Buffets, Party Platters Custom Menu -Vegan/Gluten-Free Sample Catering Packages at CalvertCrabs.Com





Steamer Pots

STEAMER POTS INCLUDE POTATOES, CORN, AND ONIONS. SERVES 1-2

	Pick Your Main Protein	
	Snow Crab Legs	\$36
0	2 Lobster Tails	\$40
0	Shrimp	\$22
0	Andouille Sausage	\$17
0		\$21
0	Mussels	\$21
0	3 Blue Crabs	\$36

8 Steamed Oysters

Pick Your Spice

- J.O. Spice Garlic Butter Cajun Butter
- Lemon Butter

C.	ustomize with Add	l-ons
•	Lobster Tail (1)	\$20
	Snow Crabs	\$30
	Large Shrimp 1/2 lb	\$14
	Sausage / Kielbasa	\$9
	Mussels	\$9
	Extra Potatoes	\$3
	1 Extra Ear of Corn	\$3

Baskets (no Bread)

Choice of 1 Side and Sauce

J	umbo Lump Crab Cake 5 oz - Broiled - Fried	\$26
	5 oz - Broiled - Fried	
I	Fried Soft Shell (1)	\$18
(Dysters (5)	\$17
5	Shrimp (6) - Fried or Boom Boom	\$14
I	Shrimp (6) - Fried or Boom Boom Fish Filet - Catfish - Fish of the Day	\$16
	Rockfish Bites or Filet	\$19
(Chicken Tenders (3)	\$14
	Stuffed Soft Shell (2)	\$36
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Specialty Sandwiches Choice of 1 Side and Sauce

]	Fried Oysters (5) Po'Boy	\$17
	Patuxent Grilled Cheese	\$14

Seafood Club \$20 Crab Cake- Shrimp Salad - Bacon/Lettuce/Tomato

Chicken Chesapeake Crab Dip - Cheddar - Provolone - Tenders



Sandwiches

Choice of 1 Side and Sauce

Served with Lettuce, Tomato 8" Sub, Brioche Bun, Wrap

Jumbo Lump Crab Cake 5 oz - Broiled - Fried	\$26
Fried Shrimp (6) Soft Shell (1)	\$14 \$18
Boom Boom Shrimp (6) Shrimp Salad	\$14 \$14
Fish Filet Rockfish - Catfish - Fish of the Day	\$15
Hamburger/Cheeseburger Blend of Brisket - Chuck - Sirloin	\$14
Steak N Cheese Beef Philly Steak - Provolone	\$14

Chicken Wings

Blue Cheese or Ranch

6 for \$13, 12 for \$20, 25 for \$38

- J.O. Spice Wings w/Hot Honey *
- **Buffalo Wings**
- **Korean BBQ Wings**

*2024 MD Wing Festival Award Winner

Platters

\$21

Choice of 2 Sides and 3 Hushpuppies

Jumbo Lump Crab Cake Single \$34/(2) 5 oz - Broiled - Fried	\$48
Fried Oysters (8)	\$24
Double (2) Soft Shell Crabs	\$30
Crab Imperial Stuffed Shrimp Imperial	\$28 \$34
Fried or Boom Boom Shrimp	\$20
Fish Filet (2 Pieces) Catfish - Fish of the Day	\$18
Rockfish Bites or 2 Filet	\$21
Calvert Seafood Combo	\$21 \$38
2 Fish-3 Oysters-3 Shrimp-3 Crab Balls Mini Seafood Platter	\$34
2 Fish - 3 Crab Balls - 3 Fried Shrim	ηD I
Crab Egg Rolls(3) 3 Homemade Egg Rolls	\$26
s Homemade Egg Rolls	

Platter Add-Ons

- JUMBO LUMP CRAB CAKE \$18 JUMBO SHRIMP +\$9

(fried, broiled, blackened or BBQ)

- FRIED OYSTERS +MP FISH FILET +\$9
- CRAB IMPERIAL +\$20

Lil Crabbers

Choice of: Chesapeake chips, Bay or Plain Fries, or 3 Hushpuppies

CHICKEN TENDERS (2) BASKET \$10 CHEESE QUESADILLA \$7 GRILLED CHEESE \$7 **MACARONI & CHEESE \$6**





Tacos/Quesadillas

SOFT TACOS 3/\$14

Shrimp, Choice of Fish, Steak

Blackened - Sautéed - Fried

QUESADILLAS \$14

Chesapeake Chicken

Crab Dip - Tenders - Cheddar

Shrimp & Crab

Sauteed Shrimp - Crab Meat - Cheddar

Weekly Specials

Tuesday - \$4 Taco

Wednesday - Hard-Shell Crab Specials

Thursday - \$4 off all Platters

Friday - AYCE Fish Dinner \$21

Saturday - Brunch Chef's Special

Sunday - Brunch Specials





September 2024

DRINK MENU

Spiked Lemonades \$9

Orange Shine Coconut Shine `Apple Shine

Cinnamon Shine Salted Caramel Shine

Pineapple Shine
Shines provided by local distillery
Southern Trails Mechanicsville MD

Spirits/Mixers \$8

Crown Royal
Crown Royal Vanilla
Johnny Walker Red
Johnny Walker Black
Seagrams 7
Jack Daniels
Jameson
Wild Turkey Bourbon
Captain Morgan Spiced Rum

Malibu Coconut Rum

Camarena Tequila
GranGala Orange Liquor
Orange Shine
Apple Shine
Cinnamon Shine
Salted Caramel Shine
Coconut Shine
Pineapple Shine

Crushes \$8

Orange Strawberry Orange Creamsicles Peach Orange

Specialty Cocktails

Bloody Mary \$8

House Made Bloody Mary Mix w/ And J.O. Rim, Lemon, & Pickle Sphere

Mimosa \$6

Wycliff Champagne & Orange Juice

Champagne \$8

Margarita \$8

Camarena Tequila, Grand Gala Orange Liquor, Sour Mix W/ A Salt or Sugar Rim & Lime Slice

Local Wines

Janemark Winery \$8
Running Hare Vineyards \$8
Robin Hill Farm and Vineyards \$8
Perigeaux Vineyards & Winery \$6
House Choice



Monthly Drink Special

Firecracker Margarita \$8
(Camarena Tequila, Blue Curacao, Sour Mix W/ Sugar Rim & Cherry)
Cayman Jack Margarita
\$4 Each or 3 For \$10

Ask About Our Local Beer Selections