

## APPETIZERS

<b>ESCARGOTS BOURGOGNE</b>	12
Butter - garlic - lemon - Pernod Anise	
<b>MUSSELS PROVENÇAL</b>	14
Chopped tomatoes - white wine - fresh herbs	
<b>GRILLED BABY QUAIL</b>	15
Grilled tomato - lentil salad	
<b>GRILLED OCTOPUS</b>	17
Cannellini bean Salad	
<b>BAKED BLUE POINT OYSTERS</b>	14
Stuffed with aged Reggiano parmesan - spinach - Applewood bacon - shallot cream	
<b>CLAMS CASINO</b>	12
Baked little necks - herbs - bacon - toasted breadcrumbs	
<b>FRESH MOZZARELLA NAPOLEON</b>	14
Grilled bell pepper - tomato - roasted Portobello - balsamic reduction	
<b>MARYLAND CRABCAKE</b>	15
Pan seared lump crabmeat - mesclun salad	
<b>CRISPY FRIED CALAMARI</b>	13
<b>SWEET POTATO GNOCCHI</b>	15
Saffron cream - Cajun Tasso ham	

## SALADS

<b>CRABTREE'S HOUSE SALAD *</b>	9
Crisp Romaine - heirloom tomatoes and red onions - creamy balsamic vinaigrette	
<b>BURRATA SALAD</b>	14
Aged Prosciutto di Parma - baby greens - fig balsamic glaze	
<b>FRIED GOAT CHEESE SALAD *</b>	12
Mixed greens - pecans - cranberries - raspberry vinaigrette	
<b>CAESAR SALAD</b>	10
<b>MIXED GREENS SALAD</b>	12
Avocado - roasted red peppers - cucumber - goat cheese - sweet basil	
<b>ROASTED WALNUT SALAD *</b>	11
Belgian endives - radicchio - Gorgonzola - roasted walnuts	
<b>MEDITERRANEAN SEAFOOD SALAD</b>	16
Calamari - octopus and shrimp - Extra virgin olive oil - citrus-herb marinade	
<b>APPLE WALNUT SALAD *</b>	12
Red apples - baby field greens - crumbs of Gorgonzola - honey balsamic	

## PASTA

<b>HOMEMADE PAPPARDELLE</b>	27	<b>RIGATONI W/ ARTICHOKE HEARTS</b>	17
Salmon - mussels - shrimp - andouille sausage - fresh cherry tomato - basil		Sun dried tomatoes - julienne vegetables - light broth	
<b>WHITE TRUFFLE RAVIOLI</b>	20	<b>LOBSTER AND SHRIMP TORTELLONI</b>	24
Brown butter - fresh sage - shiitake mushroom		Parmesan Romesco cream - toasted almonds	
<b>RIGATONI A LA VODKA</b>	17	<b>TASSO AND SHRIMP OVER LINGUINI</b>	23
		Jumbo shrimp - scallion - Tasso ham - Cajun cream	

\* *Contain nuts*

## BY LAND

HALF ROAST DUCK A L'ORANGE Orange Grand Marnier glaze	25
1/2 MARINATED FREE RANGE CHICKEN	22
DARLA'S CHICKEN Stuffed with julienne vegetables - scampi	22
CHICKEN GISMUNDA Lightly breaded - over spinach with mushrooms - lemon butter	21
SPAGHETTI SQUASH PRIMAVERA Julienne carrots - onions - zucchini - broccoli and cauliflowers in a light broth	16
HUDSON VALLEY PORTERHOUSE PORK CHOP 16oz chop - sautéed peppers and onions - crispy mushrooms risotto cake	25
GRILLED MEDALLIONS OF LAMB Marinated in olive oil - Merlot - vinegar - seasoned with rosemary	24
12oz GRILLED BLACK ANGUS NEW YORK STRIP	32
GRILLED SKIRT STEAK Marinated in Chianti and Mediterranean seasonings - charcoal grilled	30
10oz ANGUS CERTIFIED FILET MIGNON Red wine shallot reduction - roasted Cipollini onions	34
MISS CRABTREE'S FAMOUS 10oz BURGER With your choice of toppings	15

## BY SEA

POTATO CRUSTED GROUPER Roasted red pepper coulis	26
LONG ISLAND PANKO CRUSTED FILET OF SOLE Sautéed beurre blanc	25
ALASKAN HALIBUT Lightly breaded - lobster cream sauce	31
WALNUT CRUSTED WILD SALMON *	27
Pan seared - citrus butter	
BROOK TROUT AMANDINE *	24
Pan seared - toasted almonds	
SHRIMP A LA "RODOS"	25
Jumbo shrimp sautéed in white wine - fresh tomatoes - feta cheese	
BLACKENED CATFISH Cast iron seared - house-dried cajun species	25
WHOLE BRONZINO Extra Virgin Greek Olive Oil - Mediterranean capers - fresh herbs - citrus	29
MARYLAND CRABCAKES	27
CRISPY DRY SEA SCALLOPS Lightly floured - pan fried - meuniere	29
CHARCOAL GRILLED ATLANTIC SWORDFISH Mediterranean capers - citrus butter	29

*If we forget our roots, we will have no future... If we lose quality, we will have no credibility...*

*If we dedicate ourselves to simplicity, we will be more real...*

*That is why we have been here for so many years  
and strive to faithfully follow our values.*

*Please inform us of any dietary restrictions or allergies. A gratuity of 20% may be added to parties of 6 or more.*