

APPETIZERS

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| ESCARGOTS BOURGOGNE | 14 |
| Butter - garlic - lemon - Pernod Anise | |
| MUSSELS PROVENCAL | 16 |
| Chopped tomatoes - white wine - fresh herbs | |
| GRILLED VEGETABLE PLATE * | 13 |
| Seasonal vegetables - goat cheese - sweet basil | |
| GRILLED OCTOPUS | 19 |
| Cannellini bean Salad | |
| BAKED BLUE POINT OYSTERS | 16 |
| Stuffed with aged Reggiano parmesan - spinach - Applewood bacon - shallot cream | |
| CLAMS CASINO | 14 |
| Baked little necks - herbs - bacon - toasted breadcrumbs | |
| FRESH MOZZARELLA | 14 |
| NAPOLEON | |
| Grilled bell pepper - tomato - roasted Portobello - balsamic reduction | |
| MARYLAND CRABCAKE | 17 |
| Pan seared lump crabmeat - mesclun salad | |
| CRISPY FRIED CALAMARI | 15 |
| SWEET POTATO GNOCCHI | 16 |
| Saffron cream - Cajun Tasso ham | |

SALADS

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| CRABTREE'S HOUSE SALAD * | 11 |
| Crisp Romaine - heirloom tomatoes and red onions - creamy balsamic vinaigrette | |
| BURRATA SALAD | 15 |
| Aged Prosciutto di Parma - baby greens - fig balsamic glaze | |
| FRIED GOAT CHEESE SALAD * | 14 |
| Mixed greens - pecans - cranberries - raspberry vinaigrette | |
| CAESAR SALAD | 12 |
| MIXED GREENS SALAD | 13 |
| Avocado - roasted red peppers - cucumber - goat cheese - sweet basil | |
| ROASTED WALNUT SALAD * | 12 |
| Belgian endives - radicchio - Gorgonzola - roasted walnuts | |
| MEDITERRANEAN SEAFOOD SALAD | 18 |
| Calamari - octopus and shrimp - Extra virgin olive oil - citrus-herb marinade | |
| APPLE WALNUT SALAD * | 13 |
| Red apples - baby field greens - crumbs of Gorgonzola - honey balsamic | |

PASTA

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| HOMEMADE PAPPARDELLE | 32 | RIGATONI W/ ARTICHOKE HEARTS | 20 |
| Salmon - mussels - shrimp - andouille sausage - fresh cherry tomato - basil | | Sun dried tomatoes - julienne vegetables - light broth | |
| WHITE TRUFFLE RAVIOLI | 24 | LOBSTER AND SHRIMP TORTELLONI | 26 |
| Brown butter - fresh sage - shiitake mushroom | | Parmesan Romesco cream - toasted almonds | |
| RIGATONI A LA VODKA | 19 | TASSO AND SHRIMP OVER LINGUINI | 26 |
| | | Jumbo shrimp - scallion - Tasso ham - Cajun cream | |

* *Contain nuts*

BY LAND

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| HALF ROAST DUCK A L'ORANGE Orange Grand Marnier glaze | 30 |
| 1/2 MARINATED FREE RANGE CHICKEN | 24 |
| DARLA'S CHICKEN Stuffed with julienne vegetables - scampi | 24 |
| CHICKEN GISMUNDA Lightly breaded - over spinach with mushrooms - lemon - butter | 24 |
| SPAGHETTI SQUASH PRIMAVERA Julienne carrots - onions - zucchini - broccoli and cauliflowers in a light broth | 19 |
| HUDSON VALLEY PORTERHOUSE PORK CHOP 16oz chop - sautéed peppers and onions - crispy mushrooms risotto cake | 26 |
| GRILLED MEDALLIONS OF LAMB Marinated in olive oil - Merlot - vinegar - seasoned with rosemary | 27 |
| 12 o z G R I L L E D BLACK ANGUS NEW YORK STRIP | 36 |
| GRILLED SKIRT STEAK Marinated in Chianti and Mediterranean seasonings - charcoal grilled | 35 |
| 10 o z ANGUS CERTIFIED FILET MIGNON Red wine shallot reduction - roasted Cipollini onions | 39 |
| 8oz CRABTREE'S BURGER With your choice of toppings | 15 |

BY SEA

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| POTATO CRUSTED GROUPE Roasted red pepper coulis | 29 |
| LONG ISLAND PANKO CRUSTED FILET OF SOLE Sautéed - beurre blanc | 29 |
| ALASKAN HALIBUT Lightly breaded - lobster cream sauce | 34 |
| WALNUT CRUSTED WILD SALMON * Pan seared - citrus butter | 28 |
| BROOK TROUT AMANDINE * Pan seared - toasted almonds | 26 |
| SHRIMP A LA "RODOS" Jumbo shrimp sautéed in white wine - fresh tomatoes - feta cheese | 28 |
| WHOLE BRONZINO 1.5 LB Extra Virgin Greek Olive Oil - Mediterranean capers - fresh herbs - citrus | 33 |
| MARYLAND CRABCAKES | 29 |
| CRISPY DRY SEA SCALLOPS Lightly floured - pan fried - meuniere | 32 |
| CHARCOAL GRILLED ATLANTIC SWORDFISH Mediterranean capers - citrus butter | 32 |

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.