

APPETIZERS

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

SALADS

CRABTREE'S HOUSE SALAD *	10
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 *	12
Mixed greens - pecans - cranberries - raspberry vinaigrette	
CAESAR SALAD	11
MIXED GREENS SALAD	13
Avocado - roasted red peppers - cucumber - goat cheese - sweet basil	
ROASTED WALNUT SALAD *	11
Belgian endives - radicchio - Gorgonzola - roasted walnuts	
MEDITERRANEAN SEAFOOD SALAD	17
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

HOMEMADE PAPPARDELLE	29	RIGATONI W/ ARTICHOKE HEARTS	18
Salmon - mussels - shrimp - andouille sausage - fresh cherry tomato - basil		Sun dried tomatoes - julienne vegetables - light broth	
WHITE TRUFFLE RAVIOLI	22	LOBSTER AND SHRIMP TORTELLONI	25
Brown butter - fresh sage - shiitake mushroom		Parmesan Romesco cream - toasted almonds	
RIGATONI A LA VODKA	18	TASSO AND SHRIMP OVER LINGUINI	25
		Jumbo shrimp - scallion - Tasso ham - Cajun cream	

* Contain nuts

BY LAND

HALF ROAST DUCK A L'ORANGE Orange Grand Marnier glaze	26
1/2 MARINATED FREE RANGE CHICKEN	22
DARLA'S CHICKEN Stuffed with julienne vegetables - scampi	23
CHICKEN GISMUNDA Lightly breaded - over spinach with mushrooms - lemon - butter	22
SPAGHETTI SQUASH PRIMAVERA Julienne carrots - onions - zucchini - broccoli and cauliflowers in a light broth	17
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	25
12oz GRILLED BLACK ANGUS NEW YORK STRIP	33
GRILLED SKIRT STEAK Marinated in Chianti and Mediterranean seasonings - charcoal grilled	31
10oz ANGUS CERTIFIED FILET MIGNON Red wine shallot reduction - roasted Cipollini onions	35
MISS CRABTREE'S FAMOUS 10oz BURGER With your choice of toppings	15

BY SEA

POTATO CRUSTED GROUPER Roasted red pepper coulis	27
LONG ISLAND PANKO CRUSTED FILET OF SOLE Sautéed - beurre blanc	26
ALASKAN HALIBUT Lightly breaded - lobster cream sauce	32
WALNUT CRUSTED WILD SALMON * Pan seared - citrus butter	27
BROOK TROUT AMANDINE * Pan seared - toasted almonds	25
SHRIMP A LA "RODOS" Jumbo shrimp sautéed in white wine - fresh tomatoes - feta cheese	26
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	28
CRISPY DRY SEA SCALLOPS Lightly floured - pan fried - meuniere	30
CHARCOAL GRILLED ATLANTIC SWORDFISH Mediterranean capers - citrus butter	30

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.