

APPETIZERS

ESCARGOTS BOURGOGNE

Butter - garlic - lemon - Pernod Anise

15

MUSSELS PROVENCAL

Chopped tomatoes - white wine - fresh herbs

17

GRILLED OCTOPUS

Cannellini bean Salad

20

BAKED BLUE POINT OYSTERS

Stuffed with aged Reggiano parmesan -
spinach - Applewood bacon - shallot cream

17

CLAMS CASINO

Baked little necks - herbs - bacon - toasted
breadcrumbs

15

FRESH MOZZARELLA

NAPOLEON

Grilled bell pepper - tomato - roasted Portobello -
balsamic reduction

15

MARYLAND CRABCAKE

Pan seared lump crabmeat - mesclun salad

18

CRISPY FRIED CALAMARI

16

SWEET POTATO GNOCCHI

Saffron cream - Cajun Tasso ham

17

SALADS

CRABTREE'S HOUSE SALAD *

Crisp Romaine - heirloom tomatoes and red
onions - creamy balsamic vinaigrette

12

BURRATA SALAD

Aged Prosciutto di Parma - baby greens -
fig balsamic glaze

16

FRIED GOAT CHEESE SALAD *

Mixed greens - pecans - cranberries - raspberry
vinaigrette

15

CAESAR SALAD

13

MIXED GREENS SALAD

Avocado - roasted red peppers - cucumber - goat
cheese - sweet basil

14

MEDITERRANEAN SEAFOOD SALAD

Calamari - octopus and shrimp - Extra virgin
olive oil - citrus-herb marinade

19

APPLE WALNUT SALAD *

Red apples - baby field greens - crumbs of
Gorgonzola - honey balsamic

14

PASTA

HOMEMADE PAPPARDELLE

Salmon - mussels - shrimp - andouille sausage -
fresh cherry tomato - basil

34

WHITE TRUFFLE RAVIOLI

Brown butter - fresh sage - shiitake mushroom

26

RIGATONI A LA VODKA

20

RIGATONI W/ ARTICHOKE HEARTS

Sun dried tomatoes - julienne vegetables - light
broth

22

LOBSTER AND SHRIMP TORTELLONI

Parmesan Romesco cream - toasted almonds

28

TASSO AND SHRIMP OVER LINGUINI

Jumbo shrimp - scallion - Tasso ham -
Cajun cream

27

* Contain nuts

BY LAND

HALF ROAST DUCK A L'ORANGE Orange Grand Marnier glaze	32
1/2 MARINATED FREE RANGE CHICKEN	25
DARLA'S CHICKEN Stuffed with julienne vegetables - scampi	26
CHICKEN GISMUNDA Lightly breaded - over spinach with mushrooms - lemon - butter	26
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	27
GRILLED MEDALLIONS OF LAMB Marinated in olive oil - Merlot - vinegar - seasoned with rosemary	28
12oz GRILLED BLACK ANGUS NEW YORK STRIP	39
GRILLED SKIRT STEAK Marinated in Chianti and Mediterranean seasonings - charcoal grilled	37
10oz ANGUS CERTIFIED FILET MIGNON Red wine shallot reduction - roasted Cipollini onions	41
8oz CRABTREE'S BURGER With your choice of toppings	16

BY SEA

POTATO CRUSTED GROUPE Roasted red pepper coulis	30
LONG ISLAND PANKO CRUSTED FILET OF SOLE Sautéed - beurre blanc	29
ALASKAN HALIBUT Lightly breaded - lobster cream sauce	36
WALNUT CRUSTED WILD SALMON * Pan seared - citrus butter	29
BROOK TROUT AMANDINE * Pan seared - toasted almonds	27
SHRIMP A LA "RODOS" Jumbo shrimp sautéed in white wine - fresh tomatoes - feta cheese	29
WHOLE BRONZINO 1.5 LB Extra Virgin Greek Olive Oil - Mediterranean capers - fresh herbs - citrus	35
MARYLAND CRABCAKES	30
CRISPY DRY SEA SCALLOPS Lightly floured - pan fried - meuniere	34
CHARCOAL GRILLED ATLANTIC SWORDFISH Mediterranean capers - citrus butter	34

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.