Veteran-Owned & Managed Small Business

Calvert Crabs & Seafood FOOD MENU

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

Information

Delivery and Pre-Order Options



- http://www.calvertcrabs.com
- Doordash GrubHub
 Uber Eats EZCater
- Ober 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
AWARD WINNING!
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
Crab Balls (5) \$17
Bite-Size Crab Balls
Onion Ring Basket \$9
Served with Remoulade Sauce
Hushpuppies (1 Doz) \$8
Corn-filled - served with honey
Deviled Eggs \$1
House made deviled egg
Crabby Deviled Egg \$2
House Made Deviled Egg topped w/
Jumbo Lump Crab Meat
November Special
Bavarian Pretzel Sticks

Bavarian Pretzel Sticks Served w/ Our Crab Dip & Big Truck Beer Cheese for Dipping \$18

Soup and Salad

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

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

HEART OF ROMAINE \$10 CAESAR SALAD

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 Croutons

\$5

CALVERT CRABS & SEAFOOD RESTAURANT MENU NOVEMBER 2024

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	S
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November Special

Southern Gumbo Choose Between Chicken, Shrimp, Or Sausage. Served with Jasmine Rice & Cajun Garlic Bread \$24

Desserts

Homemade Cake of the Day	\$ 6
Rice Pudding \$4	/\$8
Smith Island Cake Slice	\$8
Pie Slice of the Day	\$ 5
Fresh Baked Cookie - Peanut Butter or Chocolate Chip	\$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 \$34

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 Cocktails	\$3





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





Steamer Pots

Pick Your Main Protein

- Snow Crab Legs
- 2 Lobster Tails
- Shrimp
- Andouille Sausage
- 12 Top Neck Clams
- Mussels
 - 3 Blue Crabs
- 8 Steamed Ovsters

Platters

Choice of 2 Sides and 3 Hushpuppies

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

Platter Add-Ons

- JUMBO LUMP CRAB CAKE \$20
- 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**





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

\$14

\$9

\$9

\$3

\$3

1/2 lb

Pick Your Spice Customize with Add-ons • Lobster Tail (1)

Snow Crabs

Mussels

Large Shrimp

Sausage / Kielbasa

• J.O. Spice

\$38

\$42

\$22

\$17

\$21

\$21

\$38

\$21

- Garlic Butter •
- Cajun Butter •
- Lemon Butter
- . Extra Potatoes

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Baskets (no Bread)

Choice of 1 Side and Sauce

Jumbo Lump Crab Cake 5 oz - Broiled - Fried	\$28
5 oz - Broiled - Fried	
Fried Soft Shell (1)	\$20
Oysters (5)	\$17
Shrimp (6) - Fried or Boom Boom Fish Filet - Catfish - Fish of the Day	\$15
Fish Filet - Catfish - Fish of the Day	/ \$16
Rockfish Bites or Filet	\$19
Chicken Tenders (3)	\$14

Specialty Sandwiches Choice of 1 Side and Sauce

Fried Oysters (5) Po'Boy	\$17
Patuxent Grilled Cheese	\$15
Crab Dip - Cheddar Cheese - Sourdor	ugh
Seafood Club	\$20
Crab Cake- Shrimp Salad - Bacon/Lei	ttuce/Tomato
Chicken Chesapeake	\$16
Crab Dip - Cheddar - Provolone -	Tenders

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 - \$2 Off Any Size Soup

Thursday - \$4 off all Platters

Friday - AYCE Fish Dinner \$21

Saturday -Brunch Chef's Special

Sunday - Brunch Specials



Sandwiches Choice of 1 Side and Sauce

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

Jumbo Lump Crab Cake 5 oz - Broiled - Fried	\$28
Fried Shrimp (6) Soft Shell (1) Boom Boom Shrimp (6)	\$15 \$18 \$14
Shrimp Salad Fish Filet Rockfish - Catfish - Fish of the Day	\$14 \$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 BBO Wings

*2024 MD Wing Festival Award Winner





NOV 2024

- - 1 Extra Ear of Corn

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