

MARTELL'S SEA BREEZE

CRAB NIGHT

DINNER SPECIALS

APPETIZERS

CRAB IMPERIAL

Our house blend of crabmeat & seasonings baked in a natural shell served with a remoulade sauce.

ENTRÉES

ENTRÉES COME WITH STEAK BREAD AND FRESH WHIPPED BUTTER

CRAB LEGS & SHRIMP

Steamed and seasoned snow crab legs paired with hand breaded fried shrimp served with butter, tartar sauce and lemon.

CRAB POT

Whole blue crabs, snow crab legs, clams & mussels dusted with Old Bay Seasoning and butter paired with corn on the cob & red potatoes.

CRAB CRUSTED COD FISH WITH LOBSTER SAUCE

Filet of cod fish topped with our house crabmeat mix broiled to perfection served in a lobster sauce.

CRABMEAT SCAMPI

Maryland jumbo lump crabmeat sautéed with garlic butter and herbs nested on a bed of campanelle pasta.

SOFT SHELL CRABS

*Two whole soft shell crabs breaded then quickly fried
Served with French fried potatoes, tartar sauce and lemon.*

ALASKAN KING CRAB LEGS

1 ½ Pound Crab Legs ~

BIG ED LOBSTER

2 Pound ~ 5 Pound

Alaskan King Crab Legs & Big Ed Lobster come steamed and seasoned with old bay and butter, steamed New Zealand Mussels, clams, corn on the cob and a choice of potato or rice.

SWEET HEAT LOBSTER

Whole 2 pound lobster split in half & sautéed with our house made sweet heat fra~diavolo sauce paired with steamed clams and New Zealand mussels. Served with a bowl of linguini.

TRY A REFRSHING PITCHER OF SANGRIA ~