



Just For Starters

* Oyster Shooter.....	\$3
Sourdough Loaf & Butter.....	\$4
Clam Chowder.... Cup...\$5 Bowl...\$6 In A Loaf... \$8	
Bay Shrimp Cocktail.....	\$8
Prawn Cocktail.....	\$15
Dungeness Crab Cocktail.....	\$20
Shrimp In The Shell.....1/2 Lb....	\$11
Calamari Strips.....	\$12
Crab Cakes - Our Specialty.....	\$18
Coconut Shrimp.....	\$15
Bucket Of Steamer Clams.....1 Lb.....	\$15
Bucket Of Steamed Mussels.....1 Lb.....	\$14
* Raw Oysters On The Half Shell.....1/2 Dozen....	\$14
Smoked Salmon.....	\$14
Hot Wings.....	\$12
Mozzarella Sticks.....	\$11
Popcorn Shrimp.....	\$11
* Seared Ahi.....	\$18
* Ceviche.....	\$14
Crab Dip.....	\$20



Salads



Garden Salad.....	\$6
Wedge Blue Cheese Salad.....	\$10
Caesar Salad.....Half...\$7 Full.....	\$12
Tuna Salad.....	\$15
Chopped Cobb Salad.....	\$14
Spinach Salad.....	\$13
Dungeness Crab Salad.....	\$24
Seafood Salad.....	\$22

* Add: Bay Shrimp.... \$6 Chicken.... \$8 Crab.... \$9 Cajun Ahi.... \$15



Burger & Sandwich

Served With French Fries And All The Trimmings

Colossal Burger.....	\$14
A Half Pound Burger With Our Special Sauce	
Colossal Burger Combo.....	\$20
Served With Your Choice Of A House Select Beer Or Fountain Soda	
Cajun Fried Chicken Sandwich.....	\$14
Salmon Blt.....	\$18
Ahi Sandwich.....	\$19
Veggie Burger.....	\$12
Add Cheese Or Bacon To Any Of The Above \$1 Each	
Crab Melt.....	\$18
Salmon Tacos.....	\$12
Mahi Mahi Tacos.....	\$12
Spicy Shrimp Tacos.....	\$13

Our Famous Tacos, Served With Chips & Salsa

Seafood & Chips



Calamari & Chips.....	\$12
Fish & Chips.....	\$13
Prawns & Chips.....	\$15
Halibut & Chips.....	\$19
The Cap'n Combination.....	\$20
Salmon & Chips.....	\$15
Chicken Tenders & Chips.....	\$13

* eating raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness, especially if you are a young child, an older adult, or have certain immune compromising illnesses.

Grilled Seafood

Prawn Skewer.....	\$23
Shrimp In The Shell, Split & Grilled To Perfection	
Scallops Skewer.....	\$31
Six Large Scallops Grilled To Perfection	
Seafood Brochette.....	\$27
The Perfect Mix Of Today's Catch, Flame Broiled	



Ribs, Chicken & Steak

Includes Seasonal Vegetables And Your Choice Of Red Potatoes, Rice, Or Fries

Baked Half Chicken.....	\$19
Bbq Ribs.....1/2 Rack\$30Full Rack...\$40	
Tender Premium Ribs Marinated In Our Own Special Sauce	
New York Steak.....One Pound (16oz)...\$45	

Cioppino

Clams, Mussels, Dungeness Crab, & Seasonal Fish, Sautéed In A Tangy Red Sauce & Served Inside A Hollowed Out Sourdough Loaf.....\$32

Pasta

Seafood Puttanesca.....	\$21
Shrimp & Salmon In A Red Sauce With Olives And Capers Over Linguini Pasta	
Seafood Fettucine.....	\$23
Cooked In A Creamy Alfredo Sauce Or Chunky Marinara Sauce	

Crab Combos

Served With Red Potatoes & Corn On The Cob

Crab & Salmon.....	Market Price
Crab & Shrimp In The Shell.....	Market Price
Crab & Crab & Crab.....	Market Price

Seafood Market

Includes Red Potatoes & Corn On The Cob



Snow Crab Legs Two Pounds.....	Market Price
Dungeness Crab Whole.....	Market Price
King Crab Legs One & a Half Pounds.....	Market Price

Fresh Fish

Served With Your Choice Of Fries, Rice Pilaf Or Red RosePotatoes And Fresh Veggies. Add A Cup Of Our Clam Chowder Or A House Salad To Any Fresh Fish For \$3.25 All Fish Are Broiled

Atlantic Salmon Alaskan, Farm.....	\$25
Halibut Alaskan, Wild.....	\$30
Swordfish Pacific, Wild.....	\$28
Ahi Hawaiian, Wild.....	\$28
Mahi Mahi Hawaiian, Wild	\$25
Seabass Baja, Ca Wild.....	\$30

Entrée Special

*Poke	\$18
Fresh Ahi Mixed With Avocado, Lemon, Nuts, Soy Sauce,Topped With Caviar	
Penne Pasta	\$18
Broccoli, Sun Dried Tomato, And Shrimp Sautéed In Garlic, Olive Oil And White Wine	
Jambalaya	\$19
Traditional Jambalaya, Served With Andouille And Shrimp In A Cajun Tomato Broth	
Soft Shell Crab Po' Boy	\$15
House Beer Battered And Fried, Served On A Toasted Hoagie Roll, With Cole Slaw, Sliced Tomato And Our House Specialty Sauce	
Honey Mustard Corn Fried Chicken	\$19
Battered Chicken Breast With Cajun Seasoning, Topped With Honey Mustard Corn Gravy	

We Use Fresh Caught Seafood Whenever Available. Please No Substitutions. Extra Plates And Special Requests Add \$3.00.Please Notify Your Server That You Require Separate Checks Before Ordering. We Accept All Major Credit Cards. Sorry, No Personal Checks.

Beer On Tap



- Bud Light
- Crab Pot Hefeweizen
- Crab Pot Blonde Ale
- Lagunitas Ipa
- Modelo

pint	liter
6.00	11.00
7.00	13.00
7.00	13.00
8.00	15.00
8.00	15.00

Bottled Beer



- Budweiser
- Coors Light
- Miller Lite
- Michelob Ultra
- Mango Cart
- 805 (Firestone)
- Tecate (In Can)
- Corona
- Heineken
- Newcastle
- Guinness
- Pacifico
- Stella Artois
- O'douls (Non-Alcoholic)
- Angry Orchard Hard Cider
- Sculpin Ipa (Ballast Point)
- Ballast Point (Seasonal)

5.25
5.25
5.25
5.75
6.50
6.75
5.75
6.00
6.25
6.25
6.50
6.00
6.25
5.25
5.75
7.75
7.75

Classic Cocktails



- Marina Martini
Vodka, Swirl Of Dry Vermouth, Served W/2 Olives
- Lemon Drop
Absolut Citron, Sugar, 2 Dashes Of Sour Mix, 2 Lemon Wedges
- Bloody Mary
Vodka, House Recipe Mary Mix, Pickle Spear
- Manhattan
Bourbon Whiskey, Sweet Vermouth
- Margarita
Our House Recipe. Strawberry Or Mango Add: \$1
- Old Fashioned
Bourbon, Muddled With Cherry, Orange, Bitters, Sugar & A Splash Of Soda
- Irish Coffee
Irish Whiskey with a cup of our fresh house brew



9.00
9.75
7.00
7.00
7.00
7.00
7.00

Soft Drinks

- Strawberry Lemonade (No Refill)
- Ibc Root Beer (Bottled)
- Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade
- Coffee, Tea Or Milk
- Juice

4.00
3.00
3.00
3.00
3.00

The Crab Pot Signature Wines



- Chardonnay
- Merlot
- Cabernet Sauvignon
- Pinot Grigio
- Sauvignon Blanc
- White Zinfandel

glass	bottle
7.00	22.00
7.00	23.00
8.00	25.00
7.00	22.00
7.00	22.00
7.00	22.00

Additional Wines

We Offer A Selection Of Northwest & California Vintages
By The Glass As Well As By The Bottle.
Please Ask Your Server About Our Wine Selection.
Corking Fee \$13.00

Specialty Drinks

\$8

Served in a
Pint Glass



- ELECTRIC WATERMELON
Vodka, Rum, Melon liqueur,
Triple Sec, Orange juice,
Sierra Mist & Grenadine
- ALAMITOS BAY BREEZE
Vodka, Pineapple juice,
Cherry juice
- SUMMER HUMMER
Malibu coconut rum,
Melon liqueur & Pink Colada mix
blended, topped with whipped
cream and a cherry



\$10

MOJITO

Light Rum, Mojito Mix,
Spearmint leaves,
Splash of Soda

PIRATE'S PUNCH

Triple Sec, Vodka, Southern
Comfort, Sloe Gin, Sweet & Sour,
Orange Juice & Lime Juice

VALLEY MAI TAI

Three types of rum, Orange
Juice, Pineapple Juice, Grenadine

SUNSET IN THE DESERT

Light rum, Pink Colada mix, mango
puree, float of dark rum

Crab Pot Iced Tea

Vodka, Gin, Rum, Triple Sec,
Sweet & Sour and Pepsi float

MOSCOW Mule

Amsterdam Vodka, fresh lime
and ginger beer
(Served in a copper mug)

Served in a Half Cafete with a Giant Straw

THE WORKS BLOODY MARY

Crab Pot Bloody Mary Mix,
house vodka, topped with andouille
sausage, bacon, prawn, soft shell
crab, pickle, olives and a lime.
Served in a schooner with a lime
and a salted rim

\$15

THE ULTIMATE MARGARITA

Lime margarita mix, tequila,
triple sec, and an infused mini
Grand Marnier bottle.
Served in a schooner with a lime
and a salted rim

\$13

THE RONA RITA

Lime Margarita mix, tequila,
triple sec, and an infused
Coronita bottle. Served in a
schooner with a lime and a
salted rim \$10.00

\$11



OUR SPECIALTY
WE TAKE A VARIETY OF FRESH SEAFOOD, STEAMED WITH MOUTH WATERING SPICES, WE POUR IT OUT ON THE TABLE ON BUTCHER PAPER, GIVE YOU A Mallet, BIBS & LET YOU GO AT IT!



*** Feasts are a unique service for two or more. No substitutions.**

"THE COVE"

STEAMED CLAMS, PACIFIC MUSSELS, SHRIMP IN THE SHELL, ANDOUILLE SAUSAGE, CORN ON THE COB & RED POTATOES IN THEIR JACKETS

29 PER PERSON

"THE WESTPORT"

DUNGENESS CRAB, SNOW CRAB, SHRIMP IN THE SHELL, STEAMED CLAMS & PACIFIC MUSSELS, ANDOUILLE SAUSAGE, CORN ON THE COB & RED POTATOES IN THEIR JACKETS

49 PER PERSON

"THE PACIFIC CLAMBAKE"

STEAMED CLAMS, OYSTERS, PACIFIC MUSSELS, DUNGENESS CRAB, SNOW CRAB, SHRIMP IN THE SHELL, SALMON SKEWER, ANDOUILLE SAUSAGE, CORN ON THE COB & RED POTATOES IN THEIR JACKETS

54 PER PERSON

"THE ALASKAN"

KING CRAB, DUNGENESS CRAB, SNOW CRAB, SHRIMP IN THE SHELL, STEAMED CLAMS, PACIFIC MUSSELS, ANDOUILLE SAUSAGE, CORN ON THE COB & RED POTATOES IN THEIR JACKETS

59 PER PERSON

