

APPETIZERS - CHILLED

G SHRIMP COCKTAIL <i>large shrimp, Kelchner's cocktail sauce</i>	12.95
G CRAB COCKTAIL <i>colossal lump crab meat with house-prepared mustard sauce</i>	16.95
G COCKTAIL COMBO <i>large shrimp, colossal crab with Kelchner's cocktail sauce and mustard sauce</i>	15.95
G CLAMS ON THE HALF (<i>seasonal</i>) <i>6 Jersey top neck clams, Kelchner's cocktail sauce</i>	market price
G OYSTERS (<i>seasonal</i>) <i>local raw shucked oysters</i>	market price
G CRAB FINGERS <i>served with our house-prepared mustard sauce</i>	13.95

APPETIZERS - HOT

G STEAMED MUSSELS - <i>house marinara or garlic sauce</i> Appetizer Portion	13.95	Family Portion	17.95
G STEAMED CLAMS <i>local steamed little neck clams in herb-garlic butter sauce</i> (15 clams) 13.95 (50 clams) 27.95 (100 clams) 46.95			
G PEEL & EAT SHRIMP (1/2 lb. – 1 lb.) <i>house-steamed in Old Bay, served warm</i>	market price		
CRAB NACHOS <i>crispy house nachos, lump crab meat, pico de gallo, white cheddar/Old Bay sauce, jalapeño, cilantro, and sour cream</i>	18.95		
CALAMARI <i>crispy golden calamari, pepperoncini, and house habanero-agave sauce</i>	14.95		
G RALPH'S CLAMS CASINO <i>Jersey coast top necks, apple smoked bacon, peppers, and onions</i>	11.95		
G SEARED AHI TUNA <i>6 oz. seared Ahi tuna, served rare with cucumber-wasabi aioli</i>	13.95		
7 MILE SHRIMP <i>crispy baby shrimp in our signature house Thai chili sauce</i>	12.95		
POPCORN CHICKEN BITES <i>golden breaded chicken with honey mustard</i>	9.95		
<i>Buffalo-style with blue cheese and celery</i>	11.95		
FISH TACOS <i>two Corona beer-battered tilapia, thin sliced cabbage, pico de gallo, chili-lime sour cream, and fresh jalapeño</i>	14.95		
OLD BAY WINGS <i>fried chicken wings, seasoned and toasted in Old Bay, served with blue cheese and celery</i>	10.95		
SHE CRAB FRIES <i>crispy fries, topped with our famous she crab</i>	11.95		

LUNCH MENU



SOUPS

NEW ENGLAND,	
G MANHATTAN, or	
CRAB FLORENTINE	
cup 6.95 bowl 8.95 quart 15.95	
SPICY CRAB & CORN, or	
SHE CRAB SOUP	
cup 7.95 bowl 12.95 quart 21.95	

SALADS

G HOUSE 8.95 <i>iceberg and romaine lettuce, tomatoes, cucumber, carrot, and house vinaigrette + chicken 4.00 + shrimp 6.00</i>	
G CAPRESE with CRAB 17.95 <i>Sliced tomato and mozzarella, topped with lump crab meat, balsamic reduction, and fresh basil</i>	
CAESAR 10.95 <i>chopped romaine, grated parmesan, house-made Caesar dressing, croutons + chicken 4.00 + shrimp 6.00</i>	
G AHI TUNA 17.95 <i>rare Ahi tuna with an Asian dressing</i>	
CRAB CAKE 18.95 <i>broiled house crab cake over arugula in a summer citrus vinaigrette</i>	
G SHRIMP SALAD 13.95 <i>house made shrimp salad over arugula with house vinaigrette</i>	
<i>Specialty salads have their own homemade dressings. Other dressings are available upon request.</i>	

SIDES

Bucket o'Fries 12.00	G Coleslaw 1.50
French Fries 4.50	G Corn on the Cob 2.50
Old Bay Fries with cheese 5.50	G Side Salad 5.50
G Baked Potato 3.00	G Vegetable 4.00
	G Applesauce 1.50

DRINKS 2.95

coke, diet coke, barq's root beer, sprite, lemonade, unsweetened ice-tea, coffee, tea

SANDWICHES

Served with french fries

LOBSTER ROLL <i>traditional New England style on a toasted roll</i>	23.95
CRAB CAKE SANDWICH <i>broiled house crab cake, arugula, and tomato on a sesame seed bun</i>	18.95
FISH TACOS <i>two Corona beer-battered tilapia, thin sliced cabbage, pico de gallo, chili-lime sour cream, and fresh jalapeño</i>	14.95
PO' BOY <i>fried shrimp, or oyster, house Po' sauce, lettuce, and tomato on a toasted roll</i>	14.95
LOBSTER GRILLED CHEESE <i>lobster meat and dill havarti cheese on Texas toast</i>	18.95
FRIED SOFT SHELL SANDWICH <i>two fried softies, lemon aioli, lettuce, and tomato on a sesame seed bun</i>	market price
CHICKEN CAPRESE <i>grilled chicken, plum tomato, fresh mozzarella, arugula, pesto on a sesame seed bun</i>	13.95
FRIED FLOUNDER SANDWICH <i>fried local flounder, tartar sauce, lettuce, and tomato on a sesame seed bun</i>	14.95
7 MILE CLAM STRIP SANDWICH <i>crispy clam strips, 7 mile sauce, lettuce, tomato, and red onion</i>	14.95
GRILLED CHICKEN CAESAR SANDWICH <i>grilled chicken, romaine, parmesan, red onion, and house Caesar on a sesame seed bun</i>	11.95

PLATTERS

Includes cole slaw and a choice of fries, baked potato, or vegetable du jour - baked potato after 4PM -

CLAM STRIPS - <i>lightly fried</i>	15.95
SHRIMP IN A BASKET - <i>lightly fried</i>	14.95
JUMBO LUMP CRABCAKES - <i>broiled</i>	(1) 18.95 (2) 29.95
OYSTERS - <i>house breaded and fried</i>	22.95
JUMBO SHRIMP - <i>broiled or fried</i>	22.95
SEA SCALLOPS - <i>broiled or fried</i>	28.95
FLOUNDER - <i>broiled and fried</i>	24.95
BROILED COMBO <i>Lobster tail, Shrimp, Scallop, and Flounder</i>	31.95
SOFT SHELL CRABS	market price
SHRIMP & SCALLOPS - <i>broiled or fried</i>	26.95
SCALLOPS & FLOUNDER - <i>broiled or fried</i>	28.95

STEAMED PLATTERS

market price

<i>Includes one side and coleslaw</i>
WHOLE STEAMED LOBSTER <i>fresh from our tank</i>
ALASKAN KING CRAB <i>over 1.5 lbs legs</i>
ALASKAN SNOW CRAB <i>over 1.5 lbs clusters</i>
MARYLAND HARDSHELL CRABS <i>(seasonal) 6, steamed in Old Bay</i>

== All fried food is cooked in Canola Oil. ==

G Gluten-Free

Consuming raw shellfish or seafood may increase your risk of foodborne illness.

We are a seafood restaurant and market.

We are unable to guarantee that any menu items can be completely seafood-free.

All credit cards accepted.

Customers paying in cash save 5% on their bill.

We accept a maximum of 2 credit cards per table.

No more than two checks per table.

20% gratuity added to parties of 6 or more.