

## SOUPS

- NEW ENGLAND or  
MANHATTAN  
CLAM CHOWDER  
cup 6.95 pint 8.95 quart 16.95
- SPICY CRAB & CORN,  
SHE CRAB SOUP, or  
CRAB FLORENTINE  
cup 7.95 pint 13.95 quart 22.95

## SALADS

- HOUSE 8.95  
iceberg and romaine lettuce, tomatoes,  
cucumber, carrot, and house vinaigrette  
+ chicken 5.00 + shrimp 7.00
- CAPRESE with CRAB market price  
Sliced tomato and mozzarella,  
topped with lump crab meat,  
balsamic reduction, and fresh basil
- CAESAR 10.95  
chopped romaine, grated parmesan,  
house-made Caesar dressing, croutons  
+ chicken 5.00 + shrimp 7.00
- AHI TUNA 18.95  
rare Ahi tuna with an Asian dressing
- CRAB CAKE market price  
broiled house crab cake over arugula  
in a summer citrus vinaigrette
- SHRIMP SALAD 14.95  
house-made shrimp salad over arugula  
with house vinaigrette

Specialty salads, have their own homemade dressings.  
Other dressings are available upon request.

## SIDES

- Bucket o'Fries 12.00
- French Fries 4.50
- Old Bay Fries 5.00
- Old Bay Fries with cheese 5.50
- Baked Potato 3.00
- Coleslaw 1.50
- Corn on the Cob 2.50
- Side Salad 5.50
- Vegetable 4.00
- Applesauce 1.50
- Dinner Roll .75

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

## APPETIZERS - CHILLED

- SHRIMP COCKTAIL (8)  
large shrimp, Kelchner's cocktail sauce  
13.95
- CRAB COCKTAIL  
house lump crab meat with  
house-prepared mustard sauce  
market price
- COCKTAIL COMBO  
large shrimp, colossal crab with  
Kelchner's cocktail sauce and mustard sauce  
market price
- CLAMS ON THE HALF (seasonal)  
6 Jersey top neck clams, Kelchner's cocktail sauce  
market price
- OYSTERS (seasonal)  
6 local raw shucked oysters  
market price
- CRAB FINGERS  
served with our house-prepared mustard sauce  
15.95

## APPETIZERS - HOT

- STEAMED MUSSELS - house marinara or garlic sauce  
Appetizer Portion 14.95 Family Portion 23.95
- STEAMED CLAMS  
local steamed little neck clams in herb-garlic butter sauce  
(15 clams) 14.95 (50 clams) 29.95 (100 clams) 49.95
- PEEL & EAT SHRIMP (1/2 lb. - 1 lb.)  
house-steamed in Old Bay, served warm  
market price
- LOBSTER ROLL 20.95
- CRAB NACHOS 19.95  
crispy house nachos, lump crab meat, pico de gallo,  
white cheddar/Old Bay sauce, jalapeno, cilantro,  
and sour cream
- CALAMARI 14.95  
crispy golden calamari, pepperoncini, and  
house habanero-agave sauce
- CLAM STRIPS - lightly fried 14.95
- RALPH'S CLAMS CASINO (6)  
Jersey coast top necks, apple smoked bacon,  
peppers, and onions 12.95
- SEARED AHI TUNA 14.95  
6 oz. seared Ahi tuna, served rare with  
cucumber-wasabi aioli
- 7 MILE SHRIMP 13.95  
crispy baby shrimp in our signature house Thai chili sauce
- POPCORN CHICKEN BITES 9.95  
golden breaded chicken with honey mustard
- FISH TACOS 14.95  
two Corona beer-battered tilapia, thin sliced cabbage,  
pico de gallo, chili-lime sour cream, and fresh jalapeno
- OLD BAY WINGS 11.95  
fried chicken wings, seasoned and toasted in Old Bay  
served with blue cheese and celery
- SHE CRAB FRIES 12.95  
crispy fries, topped with our famous she crab

## PLATTERS

- Includes cole slaw and a choice of  
fries, baked potato, or vegetable du jour  
- baked potato after 4PM -
- SHRIMP IN A BASKET - lightly fried 15.95
- CLAM STRIPS - lightly fried 17.95
- JUMBO LUMP CRABCAKES - broiled (1) market price  
(2) market price 23.95
- OYSTERS - breaded and fried 29.95
- JUMBO SHRIMP - broiled or fried 25.95
- SEA SCALLOPS - broiled or fried 37.95
- FLOUNDER - broiled and fried market price
- BROILED COMBO  
Lobster tail, Shrimp, Scallops, and Flounder
- SOFT SHELL CRABS market price
- SHRIMP & SCALLOPS - broiled or fried 28.95
- SCALLOPS & FLOUNDER - broiled or fried 28.95

## STEAMED PLATTERS

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

## KID'S MENU

- Includes applesauce and fries,  
except pasta dish
- MOZZARELLA STICKS 10.95
- CHICKEN BITES 10.95
- JUMBO SHRIMP - FRIED OR BROILED 12.95
- FLOUNDER - FRIED OR BROILED 13.95
- FETTUCINI in MARINARA 11.95  
Includes dinner roll

## DRINKS 2.95

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

## HOUSE SPECIALTIES (after 4PM)

- AHI TUNA STEAK 24.95  
6 oz. pan-seared rare with rice pilaf, soy vinaigrette,  
wasabi aioli, and vegetable du jour
- WHISKEY MAPLE SALMON 25.95  
marinated grilled salmon in a whiskey-maple glaze,  
with rice pilaf, fried leeks, and vegetable du jour
- BLACKENED TILAPIA 19.95  
cast iron blackened tilapia with rice pilaf,  
garlic-lemon aioli, pico de gallo, and vegetable du jour
- FILET MIGNON 33.95  
6 oz. char-grilled beef filet with vegetable du jour  
and fried steak-cut potato wedges
- SURF & TURF 39.95  
6 oz. filet, choice of crab cake or lobster tail,  
with fried steak-cut potato wedges and vegetable du jour
- TWIN LOBSTER TAILS 36.95  
two 4 oz. broiled lobster tails with drawn butter,  
rice pilaf, and vegetable du jour
- CHICKEN PARMESAN 21.95  
panko-breaded chicken breast, house marinara,  
parmesan, and fettuccine

## PASTA (after 4PM)

- MUSSELS 21.95  
PEL mussels and fettuccine in house marinara  
or garlic sauce
- CLAMS 23.95  
chopped clams and fettuccine in house marinara  
or garlic sauce
- CRABMEAT market price  
lump crab meat and fettuccine in house marinara
- SCALLOP ROSÉ 29.95  
pan-seared local sea scallops, fettuccine, fried leeks,  
and vodka cream sauce
- SHRIMP SCAMPI 24.95  
large shrimp, fettuccine, garlic, butter, parsley,  
tomato, and fresh basil
- FETTUCINE 11.95  
fettuccine in house marinara or garlic sauce

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

— All fried food is cooked in Canola Oil. —

Gluten-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.