

## APPETIZERS - CHILLED

<b>G</b> SHRIMP COCKTAIL (8) <i>large shrimp, Kelchner's cocktail sauce</i>	\$17
<b>G</b> CRAB FINGERS <i>served with our house-prepared mustard sauce</i>	\$18
<b>G</b> CRAB COCKTAIL <i>colossal lump crab meat with house-prepared mustard sauce</i>	\$22
<b>G</b> COCKTAIL COMBO <i>large shrimp, colossal crab with Kelchner's cocktail sauce and mustard sauce</i>	\$21
<b>G</b> CLAMS ON THE HALF (seasonal) <i>6 Jersey top neck clams, Kelchner's cocktail sauce</i>	MP
<b>G</b> OYSTERS (seasonal) <i>6 local raw shucked oysters</i>	MP
<b>G</b> PEEL & EAT SHRIMP (1/2 lb. - 1 lb.) <i>house-steamed in Old Bay, served chilled</i>	MP

## APPETIZERS - HOT

<b>G</b> STEAMED MUSSELS - <i>house marinara or garlic sauce</i> Appetizer Portion \$19      Family Portion \$35	
<b>G</b> STEAMED CLAMS <i>local steamed little neck clams in herb-garlic butter sauce</i> (15 clams) \$19    (50 clams) \$38    (100 clams) \$75	
<b>G</b> CRAB NACHOS <i>crispy house nachos, lump crab meat, pico de gallo, white cheddar/Old Bay, and jalapeño</i>	\$26
AHI TUNA NACHOS <i>wonton chips, ahi tuna, avocado, wasabi aioli, scallions, and sweet Sriracha</i>	\$25
CALAMARI <i>crispy golden calamari, pepperoncini, and choice of Thai chili sauce or marinara</i>	\$19
CLAM STRIPS - <i>lightly fried</i>	\$17
<b>G</b> RALPH'S CLAMS CASINO (6) <i>Jersey coast top necks, apple smoked bacon, peppers, and onions</i>	\$15
<b>G</b> SEARED or BLACKENED AHI TUNA <i>6 oz. Ahi tuna, served rare with cucumber-wasabi aioli</i>	\$24
7-MILE SHRIMP <i>crispy baby shrimp in our signature house Thai chili sauce</i>	\$18
CHICKEN TENDERS • <i>golden breaded chicken with honey mustard</i> \$14 • <i>Buffalo-style with blue cheese and celery</i> \$15	
SHRIMP TACOS <i>two Corona beer-battered shrimp, thin-sliced cabbage, pico de gallo, 7-mile sauce, and fresh jalapeño</i>	\$16
OLD BAY WINGS <i>fried chicken wings, seasoned and tossed in Old Bay, served with blue cheese and celery</i>	\$17

## POKE BOWLS

*with jasmine rice, arugula, cucumber, edamame, and carrot, served with an avocado wasabi sauce and our 7-mile sauce*

<b>G</b> MARINATED TUNA	\$28
<b>G</b> GRILLED SHRIMP	\$26
<b>G</b> GRILLED CHICKEN	\$24

**G** Gluten-Free

MP Market Price

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

*We are a seafood restaurant and market.*

*We are unable to guarantee that there will not be cross-contamination.*

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

# LUNCH MENU



## SOUPS

NEW ENGLAND or	
<b>G</b> MANHATTAN CLAM CHOWDER <i>cup \$10</i>	
SHE CRAB or SPICY CRAB & CORN <i>cup \$13</i>	

## SALADS

<b>G</b> HOUSE \$14 <i>iceberg and romaine lettuce, tomatoes, cucumber, carrot, and house vinaigrette</i> + grilled or breaded chicken \$10 + shrimp \$12    + salmon \$14	
CAPRESE with CRAB \$25 <b>G</b> <i>sliced tomato and mozzarella, topped with lump crab meat, balsamic reduction, and fresh basil</i>	
CAESAR \$15 <i>chopped romaine, grated parmesan, house-made Caesar dressing, croutons</i> + grilled or breaded chicken \$10 + shrimp \$12    + salmon \$14	
AHI TUNA \$25 <i>rare Ahi tuna with an Asian dressing</i>	
CRAB CAKE \$28 <i>broiled house crab cake over arugula in a summer citrus vinaigrette</i>	
<i>Specialty salads have their own homemade dressings. Other dressings are available upon request.</i>	

## SIDES

Bucket o'Fries	\$17
French Fries	\$9
Old Bay Fries	\$10
Old Bay Fries with cheese	\$11
<b>G</b> Coleslaw	\$2
<b>G</b> Corn on the Cob	\$5
<b>G</b> Side Salad	\$8
<b>G</b> Applesauce	\$2
Bread Basket (4 rolls, whipped butter)	\$6

## DRINKS \$4

*pepsi, diet pepsi, wild cherry pepsi, starry lemon lime, birch beer, ginger ale, lemonade, apple juice, fresh-brewed iced tea, coffee, hot tea*  
*Bottled products also available*

*Plate-sharing fee \$10 on entrées only*

*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.*

## SANDWICHES

*Served with house-made chips and coleslaw - Add \$2 for fries  
Gluten-free roll available upon request*

LOBSTER ROLL <i>Maine-style with chilled lobster or Connecticut-style, warm with butter</i>	MP
CRAB CAKE SANDWICH <i>broiled house crab cake, arugula, and tomato on a sesame seed bun</i>	\$26
SHRIMP TACOS <i>two Corona beer-battered shrimp, thin sliced cabbage, pico de gallo, 7-mile sauce, and fresh jalapeño</i>	\$17
PO' BOY <i>fried shrimp, or oyster, house Po' sauce, lettuce, and tomato on a toasted roll</i>	\$19
LOBSTER GRILLED CHEESE <i>lobster meat and dill havarti cheese on Texas toast</i>	MP
FRIED SOFT SHELL SANDWICH <i>two fried softies, lemon aioli, lettuce, and tomato on a sesame seed bun</i>	MP
FRIED FLOUNDER SANDWICH <i>fried local flounder, tartar sauce, lettuce, and tomato on a sesame seed bun</i>	\$19
CHICKEN CAESAR SANDWICH <i>grilled or breaded chicken, romaine, parmesan, and house Caesar on a sesame seed bun</i>	\$17
HONEY HOT CHICKEN SANDWICH <i>breaded chicken, hot honey, house po' sauce, and arugula, served on Texas toast</i>	\$17

## STEAMED PLATTERS

*market price*

*Includes French Fries and coleslaw*

WHOLE STEAMED LOBSTER  
*live*

ALASKAN SNOW CRAB  
*over 1.5 lbs clusters*

MARYLAND HARDSHELL CRABS  
*(seasonal) 6, steamed in Old Bay*

## PLATTERS

*Served with French fries and coleslaw*

SHRIMP IN A BASKET - <i>lightly fried</i>	\$24
CLAM STRIPS - <i>lightly fried</i>	\$26
HOMEMADE CRABCAKES - <i>broiled</i> (1)	\$28
(2)	\$48
OYSTERS - <i>breaded and fried</i>	\$26
JUMBO SHRIMP - <i>broiled or fried</i>	\$28
SEA SCALLOPS - <i>broiled or fried</i>	MP
FLOUNDER - <i>broiled and fried</i>	MP
BROILED COMBO <i>Lobster Tail, Shrimp, Scallop, and Flounder</i>	MP
SOFT SHELL CRABS	MP
SHRIMP & SCALLOPS - <i>broiled or fried</i>	MP
SCALLOPS & FLOUNDER - <i>broiled or fried</i>	MP

## HOME-MADE DESSERTS

KEY LIME PIE

GLUTEN-FREE CHEESECAKE

**G** GELATO

CHOCOLATE-CHIP BLONDIE  
WITH VANILLA ICE CREAM