

MR. CRABBY'S

Family Style Dinner

CRAFT KITCHEN + BAR

Appetizers

Fresh Baked Focaccia Bread

Tomato, garlic, olive oil & fresh basil with melted mozzarella

Cold Antipasto

Assorted Italian meats, artichoke hearts, olive salad mix, roasted peppers, a blend of European and domestic seasonal cheeses and fresh mozzarella & tomato

OR

Crabby's Hot Antipasto Assortment (Add: \$4.00pp)

Fried Calamari, Garlic Shrimp, Mozzarella Sticks, Crabby Dry Rubbed Wings, Rhode Island Clam Cakes

In Addition to Cold Antipasto (Add: \$8.00pp)

Salad

Mixed Garden Salad

Crisp field greens, ripe tomatoes, red onions, cucumbers, carrots, black olives, and balsamic vinaigrette

Entrees

Seasonal Fresh Penne

Penne pasta, tossed w/ sautéed fresh vegetables of the season sautéed with garlic, oil & white wine

Chicken Giacomo

Tender chicken sautéed with mushrooms, roasted pepper, artichokes, cannellini beans & escarole

Choice of:

Potato Crusted Cod, Sole Francese, or Grilled Salmon

served with seasonal vegetables & saffron rice

Additional Entrees

Short Ribs (Add: \$6.00)

Marinated short ribs in a red wine demi-glaze served with broccoli & roasted potatoes

Stuffed Sole (Add: \$8.00)

Broiled and stuffed w/ a crabmeat stuffing accompanied with roasted red bliss potatoes and seasonal vegetables

Dessert

Key Lime Pie

Award Winning and prepared by our executive chef

Fresh Fruit Tray

Prepared w/ Seasonal Fruits

Hot Coffee & Tea

*On Premise: \$29.99 plus Tax & Gratuity
Off Premise: \$29.99 plus Tax & Service Fee*

