

# MR. CRABBY'S

## Lunch Buffet

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*

#### Mr. Crabby's Health Slaw

*A healthier version of traditional coleslaw made with shredded mixed cabbage & tossed with Vinaigrette and seasonings*

#### Mixed Garden Salad

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

#### Crabby Wings

*Prepared w/ choice of Pineapple & Cilantro, Crabby Scampi, Crabby Dry Rub, Angry Crab, or Traditional Buffalo*

### 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*

#### Grandma B's Eggplant Rollatini

*Homemade, hand stuffed with our special mix of ricotta cheese filling, rolled & topped with Grandma B's marinara sauce & mozzarella cheese*

#### Choice of

#### Potato Crusted Cod

*served with seasonal vegetables & saffron rice*  
OR

#### Grilled Salmon

*Served with seasonal vegetables & saffron rice*

### Desserts

#### Fresh Fruit Tray

*Prepared w/ Seasonal Fruits*

#### Chef's Pick Up Desserts

*Assorted cookies, brownies, cheesecakes, pastries*

#### Soft Drinks, Coffee and Hot Tea

***\*Ask about adding Mr. Crabby's Raw Bar & Specialty Desserts!***

On Premise: \$22.99 plus Tax & Gratuity  
Off Premise: \$22.99 plus Tax & Service Fee  
\*Minimums Required

