



# Lunch Buffet

## 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*

### **Mixed Garden Salad**

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

### **Mr. Crabby's Pasta Salad**

*Penne pasta tossed in our signature roasted garlic dressing with mixed seasonal vegetables*

### **Crabby Wings**

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

## Entrees

*Choice of*

### **Chicken Francese or Chicken Marsala**

*Egg battered tender chicken sautéed in a lemon white wine sauce with roasted potatoes & broccoli*  
*Or*

*Sautéed chicken breast in a marsala wine sauce with mushrooms with rice & broccoli*

### **Eggplant Rollatini**

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

### **Penne ala Vodka**

*Penne pasta tossed in our homemade vodka sauce*

*Choice of*

### **Potato Crusted Cod or Grilled Salmon**

*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