

cult of the crab

sustainable version

March 2010



WATERFRONT
Seafood Grill

a fancy little crab louie

asparagus, tomato, egg, olives, dungeness crab, louie dressing 12.

ice cold fresh crab tasting

alaskan dungeness, maryland blue, peeky toe 21.

dungeness "banh mi" sandwich

pickled daikon and carrots, head cheese, cilantro, jalapeño mayo 12.

crab and sweet pea panna cotta

spiced carrot broth, fried taro sticks 10.

blue crab benedict

artichoke and tasso ham salad, hollandaise, poached egg, crouton 14. / 28.

maryland soft shelled crabs

green bean, cucumber, almonds and shaved fennel salad 32.

steamed red king crab tasting

barents sea, hokkaido bay, dutch harbor 34. / 68.

maryland blue crab ravioli

shaved asparagus, butter braised leeks, lemon zest 29.