



## DINNER BANQUET MENU

PERFECT FOR EVERY OCCASION

\*MEETINGS \*BIRTHDAYS \*STAFF RECOGNITION \*REHEARSAL DINNERS

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### 3-COURSE BANQUET PACKAGES INCLUDE:

- CHOICE OF ONE STARTER FOR YOUR GROUP -
- THREE ENTREE SELECTIONS FROM AN ENTREE CATEGORY -
- CHOICE OF ONE DESSERT FOR YOUR GROUP -
- FRESHLY BAKED ROLLS & BUTTER -
- FRESH BREWED COFFEE-
- ICED TEAS & SOFT DRINKS -

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ALL ENTREES ARE PAIRED WITH  
PETITE STUFFED POTATO & FRENCH GREEN BEANS

CALL US TODAY TO BOOK YOUR EVENT!

# 410.465.9660

3410 PLUMTREE DRIVE  
ELLCOTT CITY, MD 21042

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\* CLIFF HUGHES \* IRENE RAVIT  
CRAB SHANTY MANAGEMENT TEAM

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\*All prices are subject to change  
\* All prices are subject to a 20% service charge & 6% sales tax

**SELECT ONE STARTER & ONE DESSERT  
FOR YOUR ENTIRE GROUP**

**STARTERS**

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**MARYLAND CRAB SOUP**

Spicy crab & vegetable soup

**GARDEN SALAD**

Crisp romaine with cucumber, carrots, tomato & zesty house vinaigrette

**CHICKEN & WILD RICE SOUP**

Chicken chunks & wild rice in a rich vegetable broth  
(Please apply \$1 additional per person for this selection)

**TOMATO BASIL BISQUE SOUP**

Pureed vine ripe tomato, fresh basil & cream  
(Please apply \$1 additional per person for this selection)

**CREAM OF CRAB SOUP**

Creamy crab soup with a touch of sherry & topped with jumbo crab lumps  
(Please apply \$2 additional per person for this selection)

**SPINACH SALAD**

Fresh spinach tossed in pommery mustard dressing, topped with bacon & hard boiled egg  
(Please apply \$2 additional per person for this selection)

**HOUSE CAESAR SALAD**

Crisp romaine, fresh croutons, parmesan cheese & house Caesar dressing  
(Please apply \$2 additional per person for this selection)

**DESSERTS**

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**NEW ORLEANS BREAD PUDDING**

House favorite, prepared with raisins & warm custard whiskey sauce

**PECAN NUT BALL**

Vanilla Ice cream rolled in chopped pecans, & topped with hot fudge & whipped cream

**HOMEMADE DOUBLE CHOCOLATE CAKE**

Twin layers of chocolate cake with chocolate buttercream

**PREMIUM ICE CREAM**

Vanilla, Chocolate or Raspberry Sorbet

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\$1.00 per person service charge will be applied for outside cakes  
if in addition to your banquet dessert choice

# DINNER BANQUET ENTREES

## CHESAPEAKE PRIME DINNER

**\$33.99**

PER PERSON  
(Choose three)

### MARYLAND CRAB CAKES

Two of our award winning crab cakes served broiled or fried

### GRILLED FILET MIGNON

8 oz center cut beef tenderloin with rich natural jus

### JUMBO LUMP CRAB IMPERIAL

Rich jumbo lump crab baked & glazed with Hollandaise sauce

### SALMON PRESIDENTIAL

Grilled Atlantic Salmon topped with jumbo lump crab & Bernaise sauce

### BAY & TURF

Our classic 5 oz broiled Maryland Crab Cake paired with a 5 oz filet mignon

### CHICKEN BALTIMORE

Sauteed chicken breast topped with creamy prosciutto, crab, tomato & sherry sauce

### PESTO STUFFED EGGPLANT

Thin sliced eggplant rolled with basil pesto & fresh mozzarella. Served over linguine & house marinara

## CHESAPEAKE CHOICE DINNER

**\$27.99**

PER PERSON  
(Choose three)

### MARYLAND CRAB CAKE & GARLIC SHRIMP

5 oz house crab cake paired with three sauteed garlic shrimp

### CHICKEN PICCATA

Tender chicken breast egg battered & sauteed with lemon butter & capers

### PETITE FILET & GARLIC SHRIMP

5 oz filet mignon paired with three sauteed garlic shrimp

### CREAMY GARLIC & CRAB PASTA

Sauteed jumbo lump crab with garlic, parsley cream & parmesan cheese, tossed in linguine

### POTATO & ONION ENCRUSTED SALMON

Served with cracked pepper & herb butter

### BAKED STUFFED SHRIMP

Five jumbo shrimp stuffed with lump crab imperial & glazed with Hollandaise sauce

## CHESAPEAKE SELECT DINNER

**\$24.99**

PER PERSON  
(Choose three)

### CHICKEN SALTIMBOCCA

Sauteed chicken breast with prosciutto, mozzarella cheese & a mushroom marsala sauce

### BAKED PENNE PASTA

Penne pasta with fresh veggies & house marinara. Topped and baked with mozzarella cheese

### TILAPIA PICCATA

Tilapia dipped in egg and sauteed, topped with lemon butter & capers

### GRILLED LONDON BROIL

Tender sliced london broil sliced thin & slathered in our house demi glace

### SHRIMP SCAMPI

Plump domestic shrimp tossed with garlic, white wine, lemon butter & linguine