



LUNCH BANQUET MENU

PERFECT FOR EVERY OCCASION

*MEETINGS *BIRTHDAYS *STAFF RECOGNITION *REHEARSAL DINNERS

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 -

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

CALL US TODAY TO BOOK YOUR EVENT!

410.465.9660

3410 PLUMTREE DRIVE
ELLICOTT CITY, MD 21042

* CLIFF HUGHES * IRENE RAVIT
CRAB SHANTY MANAGEMENT TEAM

*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

LUNCH BANQUET ENTREES

BAY PRIME LUNCH

\$22.99

PER PERSON
(Choose three)

MARYLAND CRAB CAKE

Our award winning crab cake served broiled or fried

GRILLED PETITE FILET MIGNON

Tender, grilled center cut beef tenderloin

SALMON IMPERIAL

Broiled Atlantic Salmon topped with jumbo lump crab imperial & Hollandaise sauce

CHICKEN BALTIMORE

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

PESTO STUFFED EGGPLANT

Sliced eggplant rolled with pesto & fresh mozzarella over linguine in a house marinara

BAY CHOICE LUNCH

\$19.99

PER PERSON
(Choose three)

PETITE CRAB CAKE & GARLIC SHRIMP

Sauteed jumbo shrimp, paired with a petite Maryland Crab Cake

SHRIMP & SCALLOP NEWBERG

Shrimp & scallops in a creamy paprika sauce over long grain wild rice

LEMON PEPPER GRILLED SALMON

Served with crispy spinach, roma tomato & butter sauce

GRILLED LONDON BROIL

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

CHICKEN FLORENTINE

Sauteed chicken breast topped with tomato, spinach & mozzarella cheese

BAKED STUFFED SHRIMP

Three jumbo shrimp stuffed with lump crab imperial & glazed with Hollandaise

BAY SELECT LUNCH

\$16.99

PER PERSON
(Choose three)

CHICKEN MARSALA

Sauteed chicken breast with marsala wine sauce & fresh mushrooms

ASPARAGUS ALFREDO

Linguine alfredo topped with grilled asparagus & pesto broiled tomato

TILAPIA PICCATA

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

SWEET & SOUR TEMPURA SHRIMP

Three tempura fried shrimp, sweet peppers & onion drizzled in sweet & sour sauce