

# 1811 GRILLE

HAND CRAFTED & LOCALLY SOURCED



## APPETIZERS



Crab Cake	\$16
Seafood Cocktail	\$18
Warm Crab Dip with Grilled Bread	\$14
Fried Oysters with Remoulade	\$15

## CRAB BY THE LB

King Crab Legs	\$65
Snow Crab Cluster	\$35
Dungeness Crab Cluster	\$42
Fried Soft Shell Crabs by the Each	\$15

## SAUCES

- Cajun Garlic Butter
- Chesapeake Butter
- Drawn Butter
- Lemon Butter
- Remoulade Sauce



# CRAB SMASH

FEATURED MENU

THURSDAY, SEPTEMBER 7 | 5:30 PM

*Shell-cebrate Good Times!*



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## EXTRAS

Buttered Corn on The Cob	\$6
Steamed Broccoli	\$6
Dressed Baked Potato	\$8
Grilled Asparagus	\$7
Hand Cut Fries	\$6
Beer Battered Onion Rings	\$6
Coleslaw	\$5

## DESSERT

Black Cherry Brownie Sundae	\$9
Banana Cheesecake	\$9
Peanut Butter Pie	\$9
Deep Dish Key Lime Pie	\$9

## HANDHELDS

with choice of side

Crab Cake Sandwich with remoulade, tomato & lettuce on brioche roll	\$17
Fried Soft Shell Crab Sandwich with remoulade, pickles & slaw on brioche roll	\$17
Crab Salad Roll- crab salad on New England brioche roll	\$16
Smash Burger with LTOP & American on brioche roll	\$14
Fried Chicken Sandwich with pickles & mayo on brioche roll	\$12

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