



Crabbot  owne

CATERING & EVENTS

Crabtowne

Festivity Room

Crabtowne Too is a venue that has a private outside entrance, but still has access to our vintage game room. You will be able to have a private space for you and your guests only, while still enjoying the perks of what makes us Crabtowne! For our private events we do not take guests' orders as they come into the restaurant, we instead create a catered package that fits you and your guests needs! We offer a variety of either family or buffet styled catering. We also have various drink packages if alcohol is something you want to provide your guests. If not, a cash bar is always an option!

Minimum Requirements

- Request for reservations must be made by email AT LEAST 2 weeks prior to the date of your event
- Final count of guests and food choices must be given 1 week prior your scheduled party
- The party size must be a minimum of 20 people
- Crabtowne Too can host a maximum of 60 guests for our family style catering or 50 guests for our buffet style catering
- You can decorate to make the space your own however; we do not allow any taping of any kind (walls, tables, etc).
- We do not allow any outside food or drinks in the restaurant, including cake

Pricing

- Children 2 and under eat for free.
- Children 12 and under: \$15 per child
- Adults: \$20 per person
- There is a \$250 nonrefundable deposit for all reservations. This deposit will be deducted from your final bill
- An automatic gratuity of 20% gratuity is included on all checks
- Additional 3% charge for all credit card transactions. No charge on cash payments.

Hours

- Sunday: 12PM - 7 PM
- Monday, Tuesday & Thursday 11AM - 8 PM
- Friday & Saturday from 11:00AM - 3:00PM
- All parties times are for 3 hours

Crabtowne

Appetizers

CRABTOWNE CRAB DIP

\$7/PERSON

Creamy lump crab meat topped with cheddar cheese, baked and served with toasted French bread, or over waffle fries

BUFFALO CHICKEN DIP

\$6/PERSON

Shredded chicken blended with our mixed cheeses, cream cheese, buffalo sauce and ranch dressing. Baked and served with French bread

SPINACH DIP

\$5/PERSON

Creamy spinach dip served with homemade garlic crostini's and sliced vegetables, served cold

JALAPEÑO POPPERS (3)

\$6/PERSON

Topped with pico de gallo

CHICKEN WINGS (3)

\$6/PERSON

Fresh wings tossed in your choice of BBQ, Buffalo, Hot, or honey Jo spice. Served with ranch or blue cheese dressing celery sticks

BRUSCHETTA

\$3/PERSON

Fresh tomatoes diced and tossed in olive oil, basil, and garlic. Served with French bread

Add Shrimp \$5/Person

SHRIMP COCKTAIL (3)

\$6/PERSON

Jumbo chilled shrimp served with cocktail sauce and lemon wedges

VEGETABLE PLATTER

16" \$45 | 18" \$60

Fresh cut seasonal vegetables, mushrooms, string beans, broccoli, carrots, celery and dipping sauce (16" Serves 15-20, 18" Serves 25-30)

CRAB BALLS (3)

\$9.99/PERSON

Homemade crab balls served with cocktail sauce

CAPRESE 16" PLATTER

\$60

Caprese salad: fresh mozzarella cheese, tomatoes, fresh basil, and drizzled with balsamic dressing (Serves 15-20)

CHICKEN NACHOS

\$6/PERSON

Tortilla chips piled high with jalapeño slices, homemade pico, nacho cheese, and grilled chicken

LOADED NACHO FRIES

\$5/PERSON

Waffle Fries loaded with shredded cheddar cheese, bacon, jalapeños, and drizzled with ranch dressing

THE SAMPLER (3)

\$6/PERSON

Beer battered onion rings, mozzarella sticks, and Perdue chicken tenders served with our homemade dipping sauces

THE SEAFOOD SAMPLER (3)

\$7/PERSON

Oyster Fritters, fried Shrimp, and crab balls served with our homemade dipping sauces

THE FRIED SAMPLER (3)

\$5/PERSON

Chicken Tenders, french fries, and mozzarella sticks served with our homemade dipping sauces

ANTIPASTO TRAY

16" \$70 | 18" \$90

Seasonal cheeses, seasonal fruit, and Pepperocini, served with olives, dijon mustard, and raspberry spread paired with crackers

(16" Serves 15-20, 18" Serves 25-30)

FRUIT & CHEESE TRAY

16" \$70 | 18" \$90

Fresh seasonal fruit served with assorted imported cheeses, crackers, and dipping sauces

(16" Serves 15-20, 18" Serves 25-30)

THE TUNA SAMPLER (4)

\$11/PERSON

Seared and blackened tuna served with wasabi, ginger, and soy sauce

Crabtowne

Soups & Salads

Homemade Soups

Gallon (Serves 16 Cups or 10 Bowls)

MARYLAND CRAB	\$60	CREAM OF BROCCOLI	\$60
CREAM OF CRAB	\$70	CHICKEN NOODLE	\$60
OYSTER STEW	\$70		

Salad Dressings

RANCH

BLUE CHEESE

CREAMY ITALIAN

FRENCH

BALSAMIC

RASPBERRY VINAIGRETTE

SALADS

Served Side or Entrée sized portion. Gallons serve 16 cups.

GARDEN SALAD	\$5 \$8	POTATO SALAD	\$6 GAL \$40
Spring mix, carrots, tomatoes, red onions, and croutons served with your choice of dressing on the side		Homemade red potato mixed with warm bacon and hard boiled eggs	
CAESAR SALAD	\$5 \$8	MACARONI SALAD	\$6 GAL \$40
Romaine lettuce tossed in caesar dressing, topped with homemade croutons and grated parmesan cheese		Elbow macaroni noodles mixed with green peppers and tomatoes	
CRABTOWNE SALAD	\$5 \$8	COLE SLAW	\$6 GAL \$40
Mixed greens topped with sliced apples, feta cheese, walnuts, and served with raspberry vinaigrette		Shredded green cabbage mixed with carrots in a zesty sauce	
SPINACH SALAD	\$6 \$9	PASTA SALAD	\$6 GAL \$40
Spinach topped with bacon, hard boiled eggs, and home made croutons		Tri-color pasta mixed with cucumbers, black olives, tomatoes, parmesan cheese, and Italian dressing	
WEDGE SALAD	\$5 \$8	SHRIMP SALAD	\$10 GAL \$85
Iceberg lettuce topped with crumbled blue cheese, bacon, tomatoes, and topped with balsamic drizzle		Steamed shrimp mixed with mayonnaise, JO spice, and celery	

Crabtowne

Sides

Priced Per Person

ROASTED RED POTATOES	\$5	ASPARAGUS	\$6
BAKED IDAHO POTATOES	\$5	BRUSSEL SPROUTS	\$6
HOMEMADE MASHED POTATOES	\$5	Brussel sprouts fried and topped with blue cheese crumbles, chopped bacon, red pepper flakes, and finished with a balsamic glaze	
RICE	\$5		
BROCCOLI	\$5	GREEN BEANS	\$6
ROASTED CARROTS	\$5	Mixed with bacon, onion, chicken stock, and red pepper flakes	

Macaroni and Cheese

Half Pan serves 10 - 15, Full Pan serves 15-30

MAC & CHEESE	\$50 \$95	CRABBY MAC & CHEESE	\$80 \$150
Made with three cheese, heavy cream, and butter, and baked until golden brown		Made with three cheese, crab meat, heavy cream, and butter, and baked until golden brown	

Desserts

Desserts

All of our cakes are homemade. We use butter cream icing and can make any flavor of cake or icing.

We sell our homemade cakes in our restaurant.

If you would like a carrot cake, any specialty cakes other than chocolate, vanilla, or strawberry, to add a filling, or include an image to the cake, an additional \$10 fee is added to the price of the cake.

1/4 SHEET CAKE	\$41	WHOLE CHEESECAKE	\$45
Feeds up to 15 people		Feeds 12 people.	
10" ROUND CAKE	\$45	ADD CHERRY OR PINEAPPLE TOPPING	\$3/CAKE
Feeds up to 15 people		CUPCAKES	\$2 A PIECE
HALF SHEET CAKE	\$65	COOKIES & BROWNIES	\$3/PERSON
Feeds up to 50 people			
WHOLE SHEET CAKE	\$105		
Feeds up to 100 people			

Crabtowne



Sandwiches

Assorted Wraps and Sandwiches

Petite \$7.99/Person | Regular \$9.99/Person

Comes with lettuce, tomato, tartar sauce, cocktail sauce, fried onions, and sauerkraut

CHICKEN SALAD WITH BACON

GRILLED CHICKEN CAESAR

SHRIMP SALAD

RIBEYE STEAK

REUBEN

CHICKEN CHEESESTEAK

HADDOCK

Sandwiches, Burgers, and Handhelds

GRILLED CHICKEN SANDWICH \$10/PERSON

Boneless Skinless chicken breast grilled and served on a toasted kaiser roll with lettuce, tomato, and mayonnaise

FRIED CHICKEN SANDWICH \$11/PERSON

Served on a toasted kaiser roll with lettuce, tomato, and mayonnaise

SAUSAGE, PEPPER, AND ONION \$9/PERSON

Grilled Italian sausage with peppers and onions, served on a toasted roll

HAMBURGER

\$10/PERSON

Half pound burger grilled medium well and served on a toasted kaiser roll, with lettuce, tomato, mayonnaise, and American cheese

HOT DOG

\$8/PERSON

Grilled all beef hot dog served on a toasted roll with mustard and onions. Sauerkraut optional.

Crabtowne

Flatbread, Taco

Flatbread Pizza

BUFFALO CHICKEN**\$11/PERSON**

Blue cheese crumbles, hot sauce, and grilled chicken topped with a cheese blend

MEAT LOVERS**\$12/PERSON**

Marinara sauce, bacon, pepperoni, ground beef, andouille sausage, and a cheese blend

MARGHERITA**\$9/PERSON**

Marinara sauce, provolone cheese, basil, tomatoes, and arugula

BBQ CHICKEN**\$11/PERSON**

BBQ sauce, red onions, grilled chicken and mozzarella cheese topped with ranch drizzle

VEGGIE**\$10/PERSON**

Marinara sauce, mushrooms, spinach, tomatoes, and a cheese blend topped with balsamic

Tacos

CHICKEN**\$5/PERSON**

Blackened chicken, pico de gallo, and sour cream topped with cheddar cheese

ROCKFISH**\$6/PERSON**

Battered rockfish, pico de gallo, and sour cream topped with cheddar cheese

MEAT**\$6/PERSON**

Ground beef, pico de gallo, and sour cream topped with cheddar cheese

CARIBBEAN SHRIMP**\$6/PERSON**

Jerk seasoned shrimp topped with apple slaw, tomatoes, and red onions.

Quesadillas

Monterey and cheddar jack cheese, jalapeños, pico de gallo, and arugula

CHEESE**\$10/PERSON****SHRIMP****\$12/PERSON****BEEF****\$11/PERSON**

Crabtowne

Entrées

From the Hen House

CHICKEN MARSALA**\$12/PERSON**

Chicken breast sautéed topped with mushrooms and homemade Marsala sauce served over pasta

CHICKEN CHESAPEAKE**\$16/PERSON**

Grilled chicken sautéed in a homemade alfredo lump crabmeat cream sauce on top of fettuccine noodles

GRILLED CHICKEN BREAST**\$14/PERSON**

Grilled chicken

CHICKEN POT PIE**\$10/PERSON**

Chicken breast, carrots, peas, onions, potatoes, and celery in a chicken gravy with a homemade crust

From the Range

GRILLED SIRLOIN**\$18/PERSON**

8 OZ sirloin grilled to medium temperature, plated only

SAUSAGE, PEPPERS, AND ONIONS \$12/PERSON

Mild and hot sausages with grilled onions and peppers

SHEPHERD'S PIE**\$12/PERSON**

Ground beef, green beans, carrots, peas, lima beans, onions, potatoes, and celery in a brown gravy. Topped with mashed potatoes and cheddar cheese

PORK & SAUERKRAUT**\$12/PERSON**

Pork cooked to perfection and topped with sauerkraut

From the Ocean

LUMP CRAB CAKE**\$22/PERSON**

Homemade MD-style crab cakes served with cocktail sauce

SHRIMP ALFREDO**\$15/PERSON**

Grilled shrimp sautéed in a homemade alfredo sauce on top of fettuccine noodles

GRILLED SALMON**\$17/PERSON**

Fresh Atlantic salmon, seasoned and grilled

STEAMER'S DELIGHT**\$15/PERSON**

Shrimp, onions, and red potatoes steamed in beer

From the Land (Pasta and Vegetarian)

EGGPLANT PARMIGIANA**\$11/PERSON**

Hand-cut eggplant smothered in Provolone, mozzarella cheese, and a homemade marinara sauce, then baked in the oven

VEGETABLE PASTA**\$10/PERSON**

Seasonal vegetables sautéed in white garlic sauce on top of fettuccine noodles or rice

ALFREDO**\$11/PERSON**

Broccoli sautéed in a homemade alfredo sauce on top of fettuccine noodles

LASAGNE**HALF PAN \$65 | FULL PAN \$95**

Homemade with marinara sauce, parmesan, and mozzarella cheese. Served in sheet pans.

ADD MEATBALLS \$3/PERSON

Crabtowne

Drinks

Assorted Soda, iced tea, coffee, and hot tea \$2/Person

Bar Service

Cash bar options available

STANDARD BAR SERVICE

\$18/PERSON

Pick from an assortment of 2 bottle beers, 2 beer drafts, and 1 wine

BAR SERVICE

\$34/PERSON

Rail liquor, wine, and domestic beer

PREMIUM BAR SERVICE

\$25/PERSON

Pick from an assortment of 4 bottle beers, 4 beer drafts, and 4 wines

BAR SERVICE

\$34/PERSON

Top shelf liquor, wine, and beer

Domestic Beers

BECKS

MICHELOB ULTA

BUDWEISER

MILLER LIGHT

BUD LIGHT

NATIONAL BOHEMIAN

BUD LIGHT LIME

O'DOUL'S

BUD ICE

ROLLING ROCK

BUD PLATINUM

SAMUEL ADAMS BOSTON LAGER

COORS LIGHT

YUEUNGLING

Draft Beer

BUD LIGHT

MICHELOB ULTRA

COOL LIGHT

NATIONAL BOHEMIAN

Sutter Home & Woodbridge Wines

CABERNET SAUVIGNON

MOSCATO RED OR WHITE

CHARDONNAY

WHITE ZINFANDEL

MERLOT

Ask About Our Signature Drinks and Mixers!

Crabtowne

Appetizers Packages

Food Will Be Served Buffet Style

Add \$6/Person for all seafood options to the package price

PACKAGE 1

\$18.99/PERSON

Choose 4 appetizers.

Beverages included: soda, iced tea, coffee, and hot tea

PACKAGE 2

\$21.99/PERSON

Choose 6 appetizers.

Beverages included: soda, iced tea, coffee, and hot tea

CRABTOWNE CRAB DIP

Creamy lump crab meat topped with cheddar cheese, baked and served with toasted French bread, or over waffle fries

BUFFALO CHICKEN DIP

Shredded chicken blended with our mixed cheeses, cream cheese, buffalo sauce and ranch dressing. Baked and served with French bread

SPINACH DIP

Creamy spinach dip served with homemade garlic crostini's and sliced vegetables, served cold

JALAPEÑO POPPERS

Topped with spicy cabbage slaw

CHICKEN WINGS

Fresh wings tossed in your choice of BBQ, Buffalo, Hot, or honey Jo spice. Served with ranch or blue cheese dressing celery sticks

BRUSCHETTA

Fresh tomatoes diced and tossed in olive oil, basil, and garlic. Served with French bread

ADD SHRIMP

SHRIMP COCKTAIL

Jumbo chilled shrimp served with cocktail sauce and lemon wedges

VEGETABLE PLATTER

Fresh cut seasonal vegetables, mushrooms, string beans, broccoli, carrots, celery and dipping sauce

CRAB BALLS

Homemade crab balls served with cocktail sauce

CAPRESE PLATTER

Caprese salad: fresh mozzarella cheese, tomatoes, fresh basil, and drizzled with balsamic dressing

CHICKEN NACHOS

Tortilla chips piled high with jalapeño slices, homemade pico, nacho cheese, and grilled chicken

LOADED NACHO FRIES

Waffle Fries loaded with shredded cheddar cheese, bacon, jalapeños, and drizzled with ranch dressing

THE SAMPLER

Beer battered onion rings, mozzarella sticks, and Perdue chicken tenders served with our homemade dipping sauces

THE SEAFOOD SAMPLER

Fried Oysters, fried Shrimp, and rockfish tenders served with our homemade dipping sauces

THE FRIED SAMPLER

Chicken Tenders, french fries, and mozzarella sticks served with our homemade dipping sauces

ANTIPASTO TRAY

Seasonal cheeses, seasonal fruit, and Pepperocini, served with olives, dijon mustard, and raspberry spread paired with crackers

FRUIT & CHEESE TRAY

Fresh seasonal fruit served with assorted imported cheeses, crackers, and dipping sauces

THE TUNA SAMPLER

Seared and blackened tuna served wasabi, ginger, and soy sauce

Crabtowne

Lunch Packages

Package #1 \$14/PERSON, Buffet Style Only

Beverages included: Soda, iced tea, coffee, and hot tea.

SALAD

Your choice of garden salad, caesar salad, potato salad, macaroni salad, potato salad, and cole slaw

SANDWICHES & WRAPS

ADD POTATO CHIPS OR TORTILLA CHIPS +\$2/PERSON

ADD COOKIES & BROWNIES OR CUPCAKES +\$3/PERSON

An assortment of sandwiches and wraps: Chicken Salad with Bacon, Grilled Chicken Caesar, Shrimp Salad, Ribeye Steak, Corned Beef, Chicken Cheesesteak, Haddock

Package #2 \$15/PERSON, Buffet Style Only

Beverages included: Soda, iced tea, coffee, and hot tea.

SALAD

Your Choice of Garden Salad, Caesar Salad, Potato Salad, Macaroni Salad, Potato Salad, Cole Slaw, Crabtowne Salad, and Spinach Salad

ENTRÉE OF YOUR CHOICE

ADD POTATO CHIPS OR TORTILLA CHIPS +\$2/PERSON

ADD COOKIES & BROWNIES OR CUPCAKES +\$3/PERSON

GRILLED CHICKEN

Boneless, skinless, grilled chicken breast served on a toasted kaiser roll, lettuce, tomato, mayonnaise

OPTION: SUBSTITUTE GRILLED CHICKEN BREAST FOR FRIED CHICKEN

BURGER

Half pound burger grilled medium well and served on a toasted kaiser roll, with lettuce, tomato, mayonnaise, and American cheese

SHEPHERD'S PIE

Ground beef, green beans, carrots, peas, lima beans, onions, potatoes, and celery in a brown gravy.

Topped with mashed potatoes and cheddar cheese

ALFREDO (VEGETARIAN)

Broccoli sautéed in a homemade alfredo sauce on top of fettuccine noodles

EGGPLANT PARMIGIANA (VEGETARIAN)

Hand-cut eggplant smothered in Provolone, mozzarella cheese, and a homemade marinara sauce, and then baked in the oven

Crabtowne

Dinner Packages

Food Will Be Served Buffet Style

Add \$7/Person for all seafood options to the package price

PACKAGE 1

\$31/PERSON

Beverages included: soda, iced tea, coffee, and hot tea
Choose 1 appetizer, 2 entrées, and 2 Sides
Comes with dinner rolls and salads

PACKAGE 3

\$41/PERSON

Beverages included: soda, iced tea, coffee, and hot tea
Choose 3 appetizers, 2 entrées, and 3 Sides
Comes with dinner rolls and salads

PACKAGE 2

\$36/PERSON

Beverages included: soda, iced tea, coffee, and hot tea
Choose 2 appetizers, 2 entrées, and 2 Sides
Comes with dinner rolls and salads

APPETIZERS

Your Choice of Crab Balls, Shrimp Cocktail, Wings, Antipasto Platter, Fruit and Cheese Platter, Caprese Salad, Vegetable Platter, Bruschetta, Chicken Nachos, Buffalo Chicken Dip

SALAD

Your Choice of Garden Salad, Caesar Salad, Crabtowne Salad, Wedge Salad, and Spinach Salad

ENTRÉE OF YOUR CHOICE

ADD MUSHROOMS & ONIONS +\$2/PERSON

ADD COOKIES & BROWNIES OR CUPCAKES +\$3/PERSON

Your Choice of Grilled Sirloin, Salmon, Chicken Chesapeake, Eggplant Parmesan, Sausage Peppers and Grilled Onions, Lasagna, Chicken Pot Pie, Shepherd's Pie, Shrimp and Potatoes, Fried Haddock, Crab Cake, and Seasonal Vegetables Pasta

SIDES

Your Choice of Roasted Potatoes, Asparagus, Broccoli, Baked Potato, Green Beans, Corn on the Cob, Mac and Cheese, Mashed Potatoes, Brussel Sprouts

