

Crabtowne

1500 Crain Highway S Glen
Burnie, MD 21061

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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

Minimum Requirements

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 event

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.

Appetizers

CRABTOWNE CRAB DIP \$7/PERSON

BUFFALO CHICKEN DIP \$6/PERSON

SPINACH DIP \$5/PERSON

JALAPEÑO POPPERS (3) \$6/PERSON

CHICKEN WINGS (3) \$6/PERSON

BRUSCHETTA \$3/PERSON

ADD SHRIMP \$5/PERSON

SHRIMP COCKTAIL (3) \$6/PERSON

VEGETABLE PLATTER 16" \$45 | 18" \$60

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

CRAB BALLS (3) \$9.99/PERSON

CAPRESE 16" PLATTER \$60

Serves 15-20

CHICKEN NACHOS \$6/PERSON

LOADED NACHO FRIES \$5/PERSON

THE SAMPLER (3) \$6/PERSON

THE SEAFOOD SAMPLER (3) \$7/PERSON

Oyster Fritters, fried Shrimp, and crab balls

THE FRIED SAMPLER (3) \$5/PERSON

Chicken Tenders, french fries, and mozzarella sticks

ANTIPASTO TRAY 16" \$70 | 18" \$90

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

FRUIT & CHEESE TRAY 16" \$70 | 18" \$90

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

THE TUNA SAMPLER (4) \$11/PERSON

Quesadillas

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

CHEESE \$10/PERSON

BEEF \$11/PERSON

SHRIMP \$12/PERSON

Tacos

CHICKEN \$5/PERSON

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

GROUND BEEF \$6/PERSON

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

ROCKFISH \$6/PERSON

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

CARIBBEAN SHRIMP \$6/PERSON

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

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

Spring mix, carrots, tomatoes, red onions, and croutons served with your choice
of dressing on the side

CAESAR SALAD \$5 | \$8

Romaine lettuce tossed in caesar dressing, topped with homemade croutons
and grated parmesan cheese

CRABTOWNE SALAD \$5 | \$8

Mixed greens topped with sliced apples, feta cheese, walnuts, and served with
raspberry vinaigrette

SPINACH SALAD \$6 | \$9

Spinach topped with bacon, hard boiled eggs, and home made croutons

WEDGE SALAD \$5 | \$8

Iceberg lettuce topped with crumbled blue cheese, bacon, tomatoes, and topped
with balsamic drizzle

POTATO SALAD \$6 | GAL \$40

Homemade red potato mixed with warm bacon and hard boiled eggs

MACARONI SALAD \$6 | GAL \$40

Elbow macaroni noodles mixed with green peppers and tomatoes

COLE SLAW \$6 | GAL \$40

Shredded green cabbage mixed with carrots in a zesty sauce

PASTA SALAD \$6 | GAL \$40

Tri-color pasta mixed with cucumbers, black olives, tomatoes, parmesan cheese,
and Italian dressing

SHRIMP SALAD \$10 | GAL \$85

Steamed shrimp mixed with mayonnaise, JO spice, and celery

Homemade Soups

Gallon (Serves 16 Cups or 10 Bowls)

MARYLAND CRAB \$60

CREAM OF CRAB \$70

OYSTER STEW \$70

CREAM OF BROCCOLI \$60

CHICKEN NOODLE \$60

Sides

Priced per person

ROASTED RED POTATOES \$5

BAKED IDAHO POTATOES \$5

HOMEMADE MASHED POTATOES \$5

RICE \$5

BROCCOLI \$5

ROASTED CARROTS \$5

ASPARAGUS \$6

BRUSSEL SPROUTS \$6

Brussel sprouts fried and topped with blue cheese crumbles, chopped bacon,
red pepper flakes, and finished with a balsamic glaze

GREEN BEANS \$6

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

Made with three cheese, heavy cream, and butter, and baked until golden brown

CRABBY MAC & CHEESE \$80 | \$150

Made with three cheese, crab meat, heavy cream, and butter, and baked until
golden brown

Desserts

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

Feeds up to 15 people

10" ROUND CAKE \$45

Feeds up to 15 people

HALF SHEET CAKE \$65

Feeds up to 50 people

WHOLE SHEET CAKE \$105

Feeds up to 100 people

WHOLE CHEESECAKE \$45

Feeds 12 people.

ADD CHERRY/PINEAPPLE TOPPING \$3/CAKE

CUPCAKES \$2 A PIECE

COOKIES & BROWNIES \$3/PERSON

Assorted Wraps & 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 BREAST SANDWICH \$10/PERSON

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

HAMBURGER \$10/PERSON

Half pound burger grilled medium well and served with lettuce, tomato, mayo, and American cheese

HOT DOG \$8/PERSON

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

Flatbread Pizza

BUFFALO CHICKEN \$11/PERSON

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

MARGHERITA \$9/PERSON

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

VEGGIE \$10/PERSON

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

MEAT LOVERS \$12/PERSON

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

BBQ CHICKEN \$11/PERSON

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

From the Hen House

CHICKEN MARSALA \$12/PERSON

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

GRILLED CHICKEN BREAST \$14/PERSON

CHICKEN CHESAPEAKE \$16/PERSON

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

CHICKEN POT PIE \$10/PERSON

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

From the Range

8 OZ GRILLED SIRLOIN \$18/PERSON

Grilled medium temperature

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

SAUSAGE, PEPPERS, AND ONIONS \$12/PERSON

Mild and hot sausages with grilled onions and peppers

PORK & SAUERKRAUT \$12/PERSON

From the Ocean

LUMP CRAB CAKE \$22/PERSON

Homemade MD-style crab cakes served with cocktail sauce

GRILLED SALMON \$17/PERSON

Fresh Atlantic salmon, seasoned and grilled

SHRIMP ALFREDO \$15/PERSON

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

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

ALFREDO \$11/PERSON

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

VEGETABLE PASTA \$10/PERSON

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

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

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

ADD MEATBALLS \$3/PERSON

Appetizer Buffet Package

PACKAGE 1 \$18.99/PERSON - 4 Apps, Drinks

PACKAGE 2 \$21.99/PERSON - 6 Apps, Drinks

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

ADD \$6/PERSON FOR ALL SEAFOOD OPTIONS TO THE PACKAGE PRICE.

CRABTOWNE CRAB DIP

BUFFALO CHICKEN DIP

SPINACH DIP

JALAPEÑO POPPERS

CHICKEN WINGS

BRUSCHETTA

ADD SHRIMP

SHRIMP COCKTAIL

VEGETABLE PLATTER

CRAB BALLS

CAPRESE PLATTER

CHICKEN NACHOS

LOADED NACHO FRIES

THE SAMPLER

Beer battered onion rings, mozzarella sticks, and chicken tenders

THE SEAFOOD SAMPLER

Fried Oysters, fried Shrimp, and rockfish tenders

THE FRIED SAMPLER

Chicken Tenders, french fries, and mozzarella sticks

ANTIPASTO TRAY

FRUIT & CHEESE TRAY

THE TUNA SAMPLER

Lunch Buffet Package

PACKAGE #1 \$14/PERSON

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

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

SALAD

Your Choice of Garden Salad, Caesar 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/Fried Chicken, Burger, Shepherd’s Pie, Alfredo (Vegetarian), Eggplant Parmigiana (Vegetarian)

Dinner Buffet Package

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

PACKAGE 1 \$31/PERSON - 1 App, 2 Entrees, 2 Sides, Drinks

PACKAGE 2 \$36/PERSON - 2 Apps, 2 Entrees, 2 Sides, Drinks

PACKAGE 3 \$41/PERSON - 3 Apps, 2 Entrees, 3 Sides, Drinks

Drinks included: soda, iced tea, coffee, and hot tea. Comes with dinner rolls & salads.

ADD \$6/PERSON FOR ALL SEAFOOD OPTIONS TO THE PACKAGE PRICE.

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

Drinks

Assorted soda, iced tea, coffee, and hot tea \$2/person (Included in buffet)

Bar Service

Cash Bar Options Available. Ask about our Signature Drinks & Mixers!

STANDARD BAR SERVICE \$18/PERSON

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

PREMIUM BAR SERVICE \$25/PERSON

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

BAR SERVICE \$34/PERSON

Rail liquor, wine, and domestic beer

BAR SERVICE \$34/PERSON

Top shelf liquor, wine, and beer

DOMESTIC BEERS

Becks, Budweiser, Bud Light, Bud Light Lime, Bud Ice, Bud Platinum, Coors Light, Michelob Ultra, Miller Light, National Bohemian, O’doul’s, Rolling Rock Samuel Adams Boston Lager, Yueungling

DRAFT BEER

Bud Light, Coors light, Michelob Ultra, National Bohemian

SUTTER HOME & WOODBRIDGE WINES

Cabernet Sauvignon, Chardonnay, Merlot, Moscato Red, Moscato White, White Zinfandel