CAPT'N CHUCKY'S CRAB CAKE Co.

"Crab with an Attitude"

NE Philadelphia (2853 Holme Avenue)

Award Winning Crab Cakes

SMITH ISLAND CRAB CAKE - 3 ¼ oz.
"Simply Our Best & Award Winner"
Super tender, jumbo lump crab meat spiced to perfection in a mild cream sauce. All meat, no filler!
$ 8.49 each $8.24 each (12 or more)

PHILOMENA CRAB CAKE – 4 ½ oz.
Your favorite Smith Island Crab Cake in a larger version.
***$12.49 each / 2 for $24.**
A portion of the proceeds will be donated to "STORM THE HEAVEN'S FUND."

SIGNATURE CRAB CAKE - 3 ½ oz.
"Our Original" best of the Chesapeake crab cake made with jumbo lump crab meat seasoned perfectly with our blend of spices.
$8.49 each $8.24 each (12 or more)

ROCK HALL CRAB CAKE- 4 oz.
Lump crab meat, seasoned to perfection, folded into a buttery cream sauce and lightly breaded.
$8.49 each

IMPERIAL BREADED CRAB CAKE – 4 ½ oz.
Crab meat folded into an Imperial sauce and lightly breaded.
$7.49 each

THE CAPTAIN'S MEGA COLLOSSAL CRAB CAKE – 5 ¼ o z.
Colossal Jumbo Lump Crab Meat, sweetened with Hellmann's mayo, gently secretly spiced, dusted in unseasoned American bread crumbs, flashed browned to perfection. You might think you just ate a dozen crabs!
$14.50 each

SHRIMP & CRAB Au GRATIN CAKE - 4 oz.
Super chunks of our Colossal Shrimp blended with sweet crab meat folded in a Smoked Gouda Au Gratin Sauce.
$7.99 each

CAPTAIN'S CRAB IMPERIAL – 5 oz.
Rich, creamy, and packed full of crab with a touch of Captain Chucky's secret ingredient!
$8.99 each

MONSTER STUFFED SHRIMP - 3 ½ oz.
Crab meat folded into a mild cream sauce, wrapped around a wild-caught steamed shrimp and lightly breaded.
$7.49 each

LOBSTER CAKE - 3 ¼ oz.
Maine lobster meat folded into our creamy Imperial sauce.
$8.49 each

GLUTEN FREE SMITH ISLAND CRAB CAKE – 3 ¼ oz.
Our award winning jumbo lump crab cake with cornmeal binder.
$8.49 each Box of 4 ~ $33.96

SOUPS

All of our cream soups are absolutely delicious over Linguine or Ravioli!

LOBSTER BISQUE
Creamy, rich Maine lobster meat.
$8.49 pt. $16.99 qt.

MARYLAND CRAB SOUP
Red-base filled with vegetables and oodles of crab meat.
$8.49 pt. $16.99 qt.

MANHATTAN CLAM CHOWDER GF
Red-base with vegetables and oodles of clams.
$7.99 pt. $15.99 qt.

NEW ENGLAND CLAM CHOWDER
Also available in Gluten Free
A cream soup filled with clams and no potatoes.
$7.99 pt. $15.99 qt.

SEAFOOD CHIPOTLE SOUP
An inspirational blend of a hearty Mexican Chipotle soup with a taste of the sea.
$8.49 pt. $16.99 qt.

CREAM OF CRAB SOUP
Mild cream soup full of lump crab meat.
$8.49 pt. $16.99 qt.

SNAPPER SOUP
Red Snapping Turtle Soup at its finest.
$7.99 pt. $15.99 qt.

CHICKEN FARFALLE
Broth gleaned from boneless chicken breast**. Not your canned soup!**
Super rich in taste.
$7.99 pt. $15.99 qt.

APPETIZERS

CRABALAYA CRUNCHER APPETIZER
$19.99 (Quantity-20)
A delicious appetizer filled with crab meat, Cajun spiced sausage, and a bayou cream sauce. Just heat & serve!

IMPERIAL CRAB CAKE SLIDERS 1 ½ oz.
$23.99 (Quantity-12)
Crab meat folded into an Imperial sauce & lightly breaded. Heat & serve.y

SHRIMP SLIDERS 1 ¼ oz.
$21.99 (Quantity-12)
Chunks of shrimp in a Parmesan Alfredo cream sauce. Lightly breaded. Heat & serve.

CRAB BOWL $ 19.99 each
Crab meat blended with cheeses and seasoning served in a pub loaf. Enjoy with your favorite cracker. Just heat & serve!

SHRIMP & WASABI ROLL
$4.50 each or 2 FOR $8.49
An artful blend of our prized shrimp salad mixed with our cucumber artichoke crab spread, rolled into a dough pastry.

SMITH ISLAND "Mini" CRAB CAKE 1 oz.
$2.99 each
Our Smith Island "mini" crab cake makes a great appetizer. Sauté or bake for 10 minutes.
Pre-order only.

CRAB CRITTER APPETIZER
$19.99 (quantity-50)
One bite and the palate demands more. Great for parties or a snack! Just heat & serve!

CLAMSTER APPETIZER
$19.99 (Quantity-20)
New England clam chowder, Monterey Jack cheese, and bacon in this tantalizing treat. Just heat & serve!

SCALLOPS WRAPPED IN BACON
$ 29.99 (Quantity-12) (approx. 1 lb.)
$ 14.99 (Quantity -6) (approx. ½ lb.)
Tender, wild-caught scallops wrapped in bacon. Bake, broil, or grill.

WASABI CRAB SPREAD (7 oz.)
$7.99
A delightful treat to serve with crackers or veggies.

STUFFED MUSHROOMS
$1.99 each
A blend of spinach, Monterey Jack Cheese, and our imperial sauce. We use fresh cut silver dollar mushrooms.

PHILLY FAMOUS CLAMS CASINO
Minced clams, parmesan cheese, bacon, and red peppers folded into a clam shell.
6 for $17.00

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SALADS & SIDES

	½ Pint	Pint	Quart
Shrimp Salad	$9.99	$18.99	$36.99
Cole Slaw	2.99	5.49	9.99
Broccoli Salad	2.99	5.49	10.49
Garlic Mashed Potatoes	2.99	5.49	10.49
Sweet Potato Mash	2.99	5.49	10.49
Macaroni & Cheese	2.99	5.49	10.49
Potato Salad	3.99	6.99	12.99
Chicken Salad	4.49	8.99	16.99

MADE FRESH SALADS VARY WEEKLY

STEAMED SHRIMP - $1.30 each

Approx. 1 lb- 18 for $ 22.99
" 2 lb- 36 for 45.98
" 3 lb- 54 for 68.97
" 4 lb- 72 for 91.96
" 5 lb- 90 for 114.95

SHRIMP PLATTER

30 Count $ 47.00 includes 1 sauce
50 Count 79.00 includes 2 sauces
75 Count 109.00 includes 2 sauces
100 Count 145.00 includes 2 sauces

SHRIMP & CRAB CLAW PLATTER

30 Count $ 80.00 includes 1 sauce
50 Count 115.00 includes 2 sauces
75 Count 145.00 includes 2 sauces
100 Count 179.00 includes 2 sauces

SAUCES

Cocktail - Sabi - Tartar 3 oz. - $1.99 / 8 oz. - $3.99
Horseradish, Bistro Remoulade,
Creole Mustard,, Orange Horseradish 8 oz. - 4.99
Capt'n Chucky's Blush Sauce 28 oz. - 9.99
(in partnership with Vero Pasta Co)
Crab Marinara 16 oz. -. $7.99 / 32 oz. - 14.99

SEAFOOD

*Breaded Flounder	$ 4.99 each
*Coconut Crusted Mango Tilapia	5.99 each
*Pecan Crusted Tilapia	5.99 each
*Potato Crusted Cod	5.99 each
*Roasted Garlic Tilapia	5.99 each
*Yuengling Lager Haddock	5.99 each
*Norwegian Salmon	6.99 each
*Ahi Tuna Steak (Sushi Grade)	6.99 each
*Mahi Mahi	8.99 each
*Whole Clams (1 lb.)	5.99
*Mussels (1 lb.)	5.99
*Cheese Ravioli (1 - Dozen)	9.99
*Lobster Mac 'n Cheese	11.99
*Pierogies (10 / pkg)	12.99
*Deep Sea Scallops (Approx. 1 lb.)	29.99
Jumbo Lump Crab Meat (16 oz.)	Market Price
*Crab Claws (12 oz.)	Market Price

****Crab Legs / **Selections Vary**

*Snow Crab Legs	Market Price
*Alaskan King Crab Legs	Market Price

***Lobster Tails**

*Brazilian Warm Water (7 oz.)	Market Price

****Available Frozen***

"Bangin" Crab Ravioli

Lobster Ravioli

$17.99/ dozen

IN PARTNERSHIP WITH VERO PASTA CO.

COOKING INSTRUCTIONS

Signature & Smith Island Jumbo Lump Crab Cakes: BAKE – Preheat oven to 400º. On baking sheet or pan, place crab cake on a small pool of butter and bake for 15 minutes.
PAN SAUTE – On low heat, melt butter. Slowly sauté one side until golden brown (approx. 8 minutes), turn crab cake over, and lightly sauté other side (approx. 7 minutes). Be careful not to turn the heat on too high, as crab meat is tender.
BROIL – Bake as above. Then broil 1-2 minutes until crispy and browned.

Breaded Crab Cakes: All breaded crab cakes, monster stuffed shrimp & shrimp cakes bake at 400 degrees – 15 minutes.

Soups: Defrost soups in refrigerator or in a cold-water bath for about an hour. Heat in sauce-pan to an internal temperature of 165º. Safe Cooking Procedure – All foods should be cooked/heated to an internal temperature of 165º.

We offer large assortments of Marchiano's Specialty Breads from Manayunk, Pierogies and Potato Pancakes from the Pierogie Kitchen in Roxborough, and Talluto's Cheese Ravioli from South Philadelphia's Italian Market.

WE ALSO HAVE THE ORIGINAL STOCK'S POUND CAKE!

All crab products are prepared at our Newtown Square, Pa. Commissary.
Ingredients in our products can include crab, shrimp, lobster, eggs, wheat, soy and milk.
Ingredient and nutrition information is available upon request.
PRICES SUBJECT TO CHANGE WITHOUT PRIOR NOTICE DUE TO MARKET FLUCTUATIONS. 10.2023

Monday Closed
Tues. to Fri. 10:00 a.m. – 7:00 p.m.
Saturday 9:00 a.m. – 5:00 p.m.
Sunday 9:00 a.m. – 4:00 p.m.
(Subject to Change)

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