



THE SHRIMP BOAT'S

CATERING MENU



CRABS BY THE BUSHEL

Small/Medium Mix (2s) MKT PRICE
Large/Extra Large Mix (1s) MKT PRICE
BY THE DOZEN-ALL SIZES MKT PRICE

SHRIMP

3 lbs of Medium/Large Boat Run \$39
3 lbs of Xtra Large/Jumbo Head Off \$59
2 lbs of Jumbo Cocktail Shrimp \$45

CRAB CAKES (HALF DOZEN)

Jumbo Lump - broiled \$89
Jumbo Lump- ready to cook \$79
Lump- broiled \$69
Lump- ready to cook \$59

ENTREES

*Baked Filet of Norwegian Salmon
w/ lobster butter glaze
2-4 lb filet
\$19 per pound*

*Broiled Flounder Fillets (7-8 oz each)
\$15 per pound*

*Grilled Chicken Breast (7-8 oz each)
\$12 per pound*



SOUPS

*Cream of Crab or Maryland Crab
Served Hot or Cold by the Quart
\$28*

SALAD

*Chopped Romaine, Tomatoes, Red Onions,
Shaved Carrots, and Homemade Croutons
Large size serves 2-4 guests \$24
Family size serves 6-8 guests \$36*

SIDES

*Signature Sautéed Fresh Green Beans
one pound (serves four) \$9.95*

*Shrimp Salad
one pound plus six slider rolls \$36*

*Lobster Salad
one pound plus six slider rolls \$54*

*Potato Salad or Cole Slaw
per quart \$9*

*Age Cheddar Mac and Cheese
pint \$7 quart \$12*

*House made Hush Puppies
a batch of 25 \$15*

SUPPLIES

Crab Paper - six foot roll \$1

Crab Mallet \$2

Crab Knife \$2

Crab Claw Crackers \$5

Oyster Knife \$5

*Cocktail Sauce
four ounces \$1 sixteen ounces \$3*



THE SHRIMP BOAT'S CREATE YOUR OWN SEAFOOD BOIL



JOE'S BOIL SPECIAL

YOU COOK \$19.99 WE COOK \$21.99

Price is per person (2 person minimum)

*1/2 Pound of Fresh Head Off Shrimp/person
1/4 Pound of Real Andouille Sausage/person
Served with Corn, Red Potatoes, and Lemon*



CUSTOM-YOU-ZATIONS

*Little Neck Clams \$8.99/dozen
Prince Edward Island Mussels \$7.99/pound
Add Pound of Boat Run Shrimp
\$11.99/pound
Add Pound of Large Head Off Shrimp
\$17.99/pound*

BIG TRAYS OF THE GOOD STUFF

*50 ct little necks -steamed w/butter sauce
\$35
Dozen local salt oysters shucked
\$24*



FRESH MARKET INGREDIENTS

*Jumbo Lump Crabmeat
Lump Crabmeat
Salmon Fillet-Cut to Order
Flounder Fillets
50 count little neck clams
Prince Edward Island Mussels
Local Salt Oysters in the Shell*