



# CAPT'N CHUCKY'S CRAB CAKE Co.

*"Crab with an Attitude"*

Wildwood, N.J. (Seaport Pier)

## Award Winning TAKE-N-BAKE 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!

**\$ 8.99 each (1 dozen \$100.)**

### "THE #22" CRAB CAKE – 4 ½ oz.

A larger version of our best-selling Smith Island. A portion of every "#22" crab cake sold will go to "Storm the Heavens Fund."

**\$11.50 each**

### CAPTAIN'S CRAB IMPERIAL – 5 oz.

Rich, creamy, and packed full of crab with a touch of Capt'n Chucky's secret ingredient!

**\$8.99 each**

### LOBSTER CAKE - 3 ¼ oz.

Maine lobster meat folded into our creamy Imperial sauce.

**\$8.99 each**

### IMPERIAL BREADED CRAB CAKE – 4 ½ oz.

Crab meat folded into an Imperial sauce and lightly breaded.

**\$7.99 each**

### THE CAPTAIN'S MEGA COLLOSSAL CRAB CAKE – 5 ¼ oz.

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!

**\$14.99 each**

### STUFFED SHRIMP - 3 ½ oz.

Crab meat folded into a mild cream sauce, wrapped around a wild caught, steamed shrimp and lightly breaded.

**\$7.99 each**

### SHRIMP & CRAB AuGRATIN CAKE - 4 oz.

Super chunks of our Colossal Shrimp blended with sweet crab meat folded in a Smoked Gouda AuGratin Sauce.

**\$7.99 each**

**\* GLUTEN FREE \***

### SMITH ISLAND CRAB CAKE – 3 ¼ oz.

Our award winning jumbo lump crab cake with cornmeal binder.

**\$8.99 each Box of 4 ~ \$35.96**

## SOUPS

*All of our cream soups are absolutely delicious over Talluto's Ravioli!*

### LOBSTER BISQUE

Creamy, rich Maine lobster meat.

**\$7.99 pt. \$15.50 qt.**

### MARYLAND CRAB SOUP

Red-base filled with vegetables and oodles of crab meat.

**\$7.99 pt. \$15.50 qt.**

### CHIPOTLE-PIEROGIE SOUP

A blend of a hearty Mexican chipotle soup with a taste of Poland added.

**\$15.50 qt.**

### NEW ENGLAND CLAM CHOWDER\*

A cream soup filled w/clams and no potatoes

**\$7.99 pt. \$15.50 qt.**

### MANHATTAN CLAM CHOWDER

Red-base with vegetables and oodles of clams.

**\$7.99 pt. \$15.50 qt.**

**\*Also available in  
GLUTEN\_FREE**

### CREAM OF CRAB SOUP

Mild cream soup full of lump crab meat.

**\$7.99 pt. \$15.50 qt.**

### CHICKEN FARFALLE

Broth gleaned from boneless chicken breast. **Not your canned soup!**

Super rich in taste.

**\$7.99 pt. \$15.50 qt.**

### SNAPPER SOUP

Red Snapping Turtle Soup at its finest.

**\$7.99 pt. \$15.50 qt.**

## APPETIZERS

### STEAMED SHRIMP

**\$1.35 each / 18 for \$22.99**

Wild Caught, Colossal, Ready-to-Eat  
(See other side for party tray pricing)

### SHRIMP SLIDERS 1 ¼ oz.

**\$23.99 (Quantity-12)**

Chunks of shrimp in a Parmesan Alfredo cream sauce. Lightly breaded. Heat & serve.

### IMPERIAL CRAB CAKE SLIDERS 1.5 oz.

**\$23.99 (Quantity-12)**

Crab meat folded into an Imperial sauce & lightly breaded.  
Heat & serve.

### CRAB BOWL \$18.99 each

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

### SHRIMP & WASABI ROLL

**2 FOR \$8.99**

An artful blend of our prized shrimp salad mixed with our cucumber artichoke crab spread, rolled into a dough pastry.

### CRAB CRITTER APPETIZER

**\$18.99 (Quantity-50)**

One bite and the palate demands more. Great for parties or a snack! Just heat & serve!

### CLAMSTER APPETIZER

**\$18.99 (Quantity-20)**

New England clam chowder, Monterey Jack Cheese & bacon in this tantalizing treat.  
Just heat & serve!

### SCALLOPS WRAPPED IN BACON

**\$Market Price\$ (Quantity-12) (approx. 1 lb.)**

**\$Market Price\$ (Quantity -6) (approx. ½ lb.)**

Tender, wild-caught scallops wrapped in bacon.  
Bake, broil, or grill.

### WASABI CRAB SPREAD \$6.99 (7 oz.)

A delightful treat to serve with crackers or veggies

### STUFFED MUSHROOMS \$2.49 each

A blend of spinach, Monterey Jack cheese, and our imperial sauce. We use fresh cut silver dollar mushrooms.



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## TAKE-N-EAT

### LOBSTER ROLL \$15.00

Tender, sweet, cooked lobster meat seasoned to perfection and stuffed into a top-split, hot dog bun.

### SHRIMP SALAD SANDWICH \$10.00

Large chunks of our perfectly spiced colossal wild caught shrimp served on a top sliced hot dog style bun.

### SHRIMP COCKTAIL \$10.00

6 jumbo cocktail shrimp & cocktail sauce

## SIDES & SALADS

Lobster Mac N Cheese (frozen) \$12.00 each

	<u>Pint</u>	<u>Pint</u>	<u>Quart</u>
Shrimp Salad	\$9.99	\$19.99	\$38.99
Cole Slaw	\$3.99	\$ 6.99	\$12.99
Macaroni & Cheese	\$3.99	\$ 6.99	\$12.99

**MADE FRESH - SALADS VARY WEEKLY**

**STEAMED SHRIMP - \$1.35 each**  
**18 for \$22.99**

### SHRIMP PLATTER

30 Count \$ 49.99 includes 1 sauce  
50 Count \$ 80.99 includes 2 sauces  
75 Count \$119.99 includes 2 sauces

## SEAFOOD

*Pecan Crusted Tilapia	<b>\$4.99 each</b>
*Yuengling Lager Haddock	<b>7.99 each</b>
*Coconut Crusted Mango Tilapia	<b>4.99 each</b>
*Potato Crusted Cod	<b>4.99 each</b>
*Flounder	<b>4.99 each</b>
*Norwegian Salmon	<b>5.99 each</b>
*Ahi Tuna Steak (Sushi Grade)	<b>7.99 each</b>
*Whole Clams (1 lb.)	<b>6.99</b>
*Mussels (1 lb.)	<b>6.99</b>
*Deep Sea Scallops (Approx. 1 lb.)	<b>Market Price</b>
*Cheese Ravioli (1 - Dozen)	<b>8.99</b>
*Lobster Ravioli (1 - Dozen)	<b>18.99</b>

### \*Lobster Tails

Brazilian Warm Water 7 oz. or 14-16 oz.

**\$ Market Price \$**

*\*Available Frozen*

## SAUCES

Cocktail - Sabi – Tartar

**8 oz. — \$5.50**

## COOKING INSTRUCTIONS

### Smith Island Jumbo Lump Crab Cakes

**BAKE** – Preheat oven to 400 degrees. On baking sheet or pan, place crab cake on a small pool of butter and bake for 15 minutes. (Drizzle small amount of butter on top for crispier crab cake)

**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 165 degrees

**Safe Cooking Procedure** – All foods should be cooked/heated to an internal temperature of 165 degrees.

***We offer a large assortment of Marchiano's Specialty Breads from Manayunk and South Philly Italian Market Talluto's Cheese Ravioli & Lobster Ravioli.***

**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.

7/2021

**Sun. – Sat. 11:00 a.m. — 7:00 p.m.**

**[www.captinchuckysnorthwildwood.com](http://www.captinchuckysnorthwildwood.com)**

**609.551.4370 / 609.551.4371**