Sneaky Pete's Menu Description 2024

GF=Gluten Free

LITE FARE

CHICKEN TENDERS- 5 BREADED CHICKEN TENDERS (WHITE MEAT), DEEP FRIED. SERVED WITH HONEY MUSTARD OR BBO SAUCE AND SERVED WITH FRIES. \$15

CRABBY PRETZEL- THREE TOASTED SOFT PRETZEL STICKS TOPPED WITH OUR SIGNATURE CRAB DIP AND CHEDDAR CHEESE. \$17

COCONUT SHRIMP- 5 BREADED JUMBO SHRIMP DUSTED IN COCONUT FLAKES, DEEP FRIED. SERVED WITH RASPBERRY HABANERO SAUCE \$14

<u>GF</u> CHICKEN WINGS-8 WINGS SERVED HOT, BBQ, CHESAPEAKE STYLE, WHICH MEANS TOSSED IN A SPICY SEASONING SIMILAR TO CRAB SEASONING, SMOKED SEASIDE (TOSSED IN CHRIS'S SEASONING AND SMOKED, SPICY), BUFFALO GARLIC, OR MANGO HABENERO. CELERY STICKS AND BLUE CHEESE WILL BE SERVED WITH THE WINGS. \$16

CHUCKY'S BANG BANG SHRIMP- LARGE SERVING OF BREADED POPCORN SHRIMP TOSSED IN ASIAN, GARLIC CHILI SAUCE \$18

FISH TACOS- TWO FLOUR SOFT SHELL TORTILLAS FILLED WITH GRILLED GROUPER, FRESH PICO DE GALLO, ZESTY CILANTRO & CITRUS SLAW AND BOOM BOOM SAUCE. \$16

LEFTY'S CRABBY EMPANADAS- 4 HANDMADE EMPANADAS (SIMILAR TO A FRIED DUMPLING), STUFFED WITH JUMBO LUMP CRAB MEAT AND STREET CORN DIP, WHICH CONTAINS ROASTED CORN, JALAPENOS, CREAM CHEESE, AND ROASTED GARLIC. DRIZZLED WITH CHESAPEAKE AOILI. INSPIRED BY OUR SISTER RESTURANT, PANCHO & LEFTY'S. \$18

CRAB CAPRESE FLATBREAD- JUMBO LUMP CRAB, FRESH MOZZARELLA, ROASTED TOMATOES, AND BASIL PESTO BAKED ON FLATBREAD. DRIZZLED WITH BALSAMIC. \$25

FROM THE STEAMER

 \underline{GF} STEAMED SHRIMP- 21/25 COUNT SHRIMP STEAMED WITH ONIONS, SEASONED, AND SERVED WITH COCKTAIL SAUCE. 1lb \$29

 $\underline{\mathit{GF}}$ STEAMED CLAMS- FULL BUCKET OF MIDDLENECKS (OVER A DOZEN) \$20

GF 1 LB SNOW CRAB LEGS- STEAMED SNOW LEGS (2 CLUSTERS) WITH MELTED BUTTER, GOOD TO SHARE \$35

SOUPS & SALADS

 \underline{GF} **VEGETABLE CRAB SOUP**-A TOMATO BASED SOUP FILLED WITH CRAB MEAT AND VEGGIES WITH A VERY SLIGHT KICK. (VERY SIMILAR TO BEEF VEGETABLE SOUP EXCEPT THE BEEF IS REPLACED WITH CRAB MEAT) \$12

NEW ENGLAND CLAM CHOWDER-A CREAMY MILK BASED SOUP LOADED WITH CHUNKS OF CLAMS AND POTATOES. (MANHATTEN CLAM CHOWDER IS TOMATO BASED) \$12

CREAM OF CRAB- CREAM BASE SOUP WITH EXACTLY 202 OF JUMBO LUMP CRAB MEAT. \$12

SHELLY'S PASADENA DUO- BLEND OF CREAM OF CRAB AND VEGGIE CRAB SOUPS \$12

*SOUP IS SERVED IN A HOOPER'S CAMP MUG. CUSTOMERS CAN KEEP THE MUG FOR AN EXTRA \$8

<u>GF</u> HOUSE SALAD-A GREAT STARTER SALAD FILLED WITH A MIXTURE OF GREENS, CARROTS, RED ONION, AND TRICOLORED TOMATOES SERVED WITH YOUR CHOICE OF: HOUSE MADE SPICY RANCH, BLEU CHEESE, OUR SIGNATURE HOUSE BALSAMIC VINAIGRETTE DRESSING, OR CITRUS VINAIGRETTE. \$10 ADD GRILLED CHICKED \$10 ADD STEAK \$12

 $\underline{\mathit{GF}}$ CRAB&AVOCADO SALAD- JUMBO LUMP CRAB MEAT, ROASTED TOMATOES, AVOCADO AND CRISPY BACON OVER MIXED GREENS SERVED WITH BLOOD ORANGE VINAGRETTE \$28

 \underline{GF} STEAK BISTRO SALAD- 6 OZ OF MARINATED STEAK OVER CRISP ROMAINE TOPPED WITH ROASTED TOMATOES, BLUE CHEESE, BACON CRUMBLES, AND RED ONION. SERVED WITH BLUE CHEESE DRESSING \$24

SEAFOOD FEAST

ALL YOU CAN EAT BLUE CRABS AND CORN ON THE COB- SERVED FEAST STYLE- ALL YOU CAN EAT STEAMED CRABS, (LARGES) AND CORN ON THE COB (MARYLAND GROWN). SERVED WITH A STAINLESS BUCKET FOR TRASH AND ALL THE NECESSARY CONDIMENTS (CRAB SEASONING AND MELTED BUTTER AVAILABLE) \$MARKET PRICE

KIDS 10 & UNDER \$23 NO TAKE HOMES

LUNCH

(SERVED ON KING'S HAWAIIAN BUN UNLESS NOTED OTHERWISE WITH KOSHER DILL PICKLE AND CHIPS OR ADD FRIES FOR \$3.00)

SNEAKY'S SIGNATURE SANDWICH- 5 OZ CRAB CAKE SERVED ON A TOASTED PRETZEL ROLL WITH SPICY DELI MUSTARD. LETTUCE. AND TOMATO \$24

ANGUS BURGER- HALF POUND (8 OZ) CERTIFIED ANGUS BEEF FROM ROSEDA FARMS CHAR-BROILED TO DESIRED TEMPERATURE (RARE TO WELL DONE). SERVED WITH LETTUCE AND TOMATO \$16 ADD BACON \$2.00

HELL'S KITCHEN DIABLO BURGER- OUR CLASSIC 8 OZ ANGUS BURGER TOPPED WITH PEPPER JACK CHEESE, FRESH JALAPENOS, JALAPENO INFUSED BACON, LETTUCE AND TOMATO. \$18

CRAB CAKE- HOMEMADE 50Z LUMP CRAB CAKE SERVED BROILED OR FRIED WITH LET, TOM, AND TARTAR SAUCE \$22

 $\textbf{FISH\&CHIPS-} \ \ \text{COLOSSAL} \ \ \text{FILLET} \ \ \text{OF} \ \ \text{BEER-BATTERED} \ \ \text{ALASKAN} \ \ \text{HADDOCK} \ \ (\text{WHITE FISH}) \ \ \text{SERVED} \ \ \text{WITH FRIES, LET, TOM, AND TARTAR} \ \ \text{SAUCE} \ \ \17

PRIME RIB SANDWICH- TENDER SLICES OF SLOW COOKED PRIME RIB TOPPED WITH CARAMELIZED ONIONS AND MELTED PROVOLONE CHEESE ON FRESHLY BAKED FRENCH BREAD. SERVED WITH AU JUS \$21 ADD DIABLO STYLE (JALAPENOS. JAL INFUSED BACON, AND PEPPERJACK INSTEAD OF PROVOLONE) \$2 EXTRA

HAWAIIAN CHICKEN SANDWICH- GRILLED 80Z CHICKEN BREAST TOPPED WITH SEARED PINEAPPLE, LET, TOM, AND APPLEWOOD BACON DRIZZLED WITH BBQ SAUCE \$16

LOBSTER ROLL- 6 OZ OF CHILLED MAIN LOBSTER TOSSED IN OUR CREAMY LEMON MAYO AND SERVED IN A BUTTERY SPLIT TOP BUN \$MARKET PRICE

NASHVILLE HOT CHICKEN- SPICY BREADED FRIED CHICKEN BREAST, WITH LETTUCE, MAYO, PICKLES, AND COLE SLAW ON A BRIOCHE BUN. \$16

PARADISE WRAP- 8 OUNCES OF BLACKENED MAHI WRAPPED IN A FLOUR TORTILLA WITH AVOCADO, WATERMELON SALSA, AND A CILANTRO CREMA. BROWNED ON THE GRILLED AND SERVED WARM. \$17

DINNER

(SERVED WITH FRENCH FRIES AND CORN ON THE COB)

CRAB CAKE PLATTER-THE HOMETOWN FAVORITE! TWO 5 OZ JUMBO LUMP CRAB CAKES BROILED OR FRIED SERVED WITH TARTAR SAUCE. \$39

 \underline{GF} SNOW CRAB LEGS-APPROX 2 LBS OF 8UPS COUNT LEGS (4 CLUSTERS) STEAMED PERFECTLY AND SERVED WITH MELTED BUTTER AND CORN ON THE COB. DOES NOT COME WITH FRIES. \$ MARKET PRICE

FRIED SHRIMP PLATTER-TEN JUMBO BUTTERFLIED SHRIMP DEEP FRIED AND SERVED WITH COCKTAIL SAUCE. \$28

SEAFOOD PLATTER-ONLY BROILED-A 4 OZ PIECE OF COD, FOUR 21/25CT SHRIMP, SCALLOPS, AND A CRAB CAKE BROILED IN WHITE WINE AND BUTTER WITH A SPECIAL BLEND OF SEASONINGS. SERVED WITH TARTAR AND COCTAIL SAUCE \$40

 $\begin{array}{l} \textbf{COCONUT SHRIMP-} \ \ \textbf{TEN JUMBO SHRIMP DUSTED IN COCONUT FLAKES DEEP FRIED AND SERVED WITH RASPBERRY \\ \textbf{HABANERO SAUCE $29} \end{array}$

 $\underline{\mathit{GF}}$ AWESOME - 1LB LOBSTER, 1 SNOW CRAB CLUSTER, 2 BLUE CRABS, AND CORN. DOES NOT COME WITH FRIES \$52

STEAK FRITZ- 8 OZ OF SWEET CHIPOTLE MARINATED STEAK TOPPED WITH COWBOY BUTTER (SWEET AND SMOKEY). SERVED OVER GARLIC PARMESAN FRIES \$26

LIL HOOPER TROOPER MENU
ALL KID MEALS ARE FOR CHILDREN 10 AND UNDER. SERVED ON SOUVENIR FRISBEE WITH FRIES AND KIDS DRINK.
ALL ARE \$13 EXCEPT KID AYCE \$22

CHEESEBURGER FRIED SHRIMP (4) CHICKEN FINGERS (3) CHEESE PIZZA (SERVED ON FLATBREAD)