

Sneaky Pete's Menu Description 2026

GF=Gluten Free

LITE FARE

CHICKEN TENDERS- 5 BREADED CHICKEN TENDERS (WHITE MEAT), DEEP FRIED. SERVED WITH HONEY MUSTARD OR BBQ SAUCE AND SERVED WITH FRIES. \$16

CRABBY PRETZEL- THREE TOASTED SOFT PRETZEL STICKS TOPPED WITH OUR SIGNATURE CRAB DIP AND CHEDDAR CHEESE. \$19

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, SOUTHWEST PICO DE GALLO (BAJA SALSA), ZESTY CILANTRO & CITRUS SLAW AND CILANTRO CRÈME (MILD SPICE). \$17

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. \$19

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

RIPTIDE ROLL- 10 PIECES OF CRISPY GOLDEN FRIED TEMPURA SUSHI ROLL FILLED WITH CUCUMBER, SHRIMP, AND CREAM CHEESE, TOPPED WITH A SPRINKLE OF JUMBO LUMP CRAB MEAT, EEL SAUCE (LIKE A SWEET, SLIGHTLY THICKER SOY SAUCE), SPICY MAYO, AND JALAPENO. SERVED WITH WASABI, GINGER AND CHOPSTICKS \$ 25

LOWTIDE LOBSTER TACOS- TWO CRISPY, FRIED TEMPURA LOBSTER TAIL TACOS (1 6OZ COLD WATER TAIL CUT IN HALF). WITH CITRUS SLAW, PICKLED ONIONS, ROASTED CORN AND CILANTRO CRÈME. \$24

TEMPURA TUNA BITES- 4 CRISPY, FRIED TEMPURA TUNA FINGERS (8OZ TOTAL) COOKED MEDIUM RARE. SERVED OVER SEAWEED SALAD AND TOPPED WITH WASABI CREAM, PONZU, AND BOOM BOOM SAUCES (CREAMY, MAYO BASED, SWEET AND SLIGHTLY SPICY SAUCE). GARNISHED WITH CILANTRO. PONZU SAUCE IS A TANGY, CITRUSY, JAPANESE SAUCE. BOTH THE WASABI AND BOOM BOOM SAUCES WITH BE A LITTLE SPICY. FOR CUSTOMERS SENSITIVE TO SPICE SUGGEST GETTING THOSE SAUCES ON THE SIDE \$19

GF CHICKEN WINGS- 8 WINGS (NONBREADED AND COOKED IN THE FRYER) TOSSED IN THE CUSTOMER'S CHOICE OF SAUCE. SERVED WITH CELERY STICKS AND BLUE CHEESE. \$17

WET SAUCE OPTIONS:

HOT (MILD TO MEDIUM HEAT)

BBQ (MILD HEAT AND SLIGHTLY SWEET)

BUFFALO GARLIC (MILD TO MEDIUM HEAT)

MANGO HABENERO (MEDIUM HEAT AND SLIGHTLY SWEET AND FRUITY)

CHESAPEAKE HOT HONEY A COMBINATION OF SWEET HONEY, CHESAPEAKE SEASONING AND A LITTLE HEAT (SWEET AND SPICY, MILD TO MEDIUM HEAT)

DRY RUB OPTIONS:

CHESAPEAKE STYLE: A SPICY SEASONING SIMILAR TO CRAB SEASONING (MILD TO MEDIUM HEAT)

REAPER'S REVENGE: GRIM REAPER SEASONING INFUSTED WITH CAROLINA REAPER PEPPER. (BOLD AND SMOKEY FLAVOR, EXTREME HEAT)

WINGS COME TOSSED IN SEASONING MADE BY A CERTAIN KITCHEN MANAGER'S TOMAHAWK JIM'S SEASONING COMPANY!! SEASONING AVAILABLE FOR PURCHASE IN THE SHIRT SHACK!

FROM THE STEAMER

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

GF STEAMED CLAMS- FULL BUCKET OF MIDDLENECKS (OVER A DOZEN) \$21

GF BUCKET OF SNOW CRAB LEGS- SERVED WITH DRAWN BUTTER...PERFECT TO SHARE. MARKET PRICE

SOUPS & SALADS

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 2oz 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 (\$15 VALUE)

GF HOUSE SALAD-A GREAT STARTER SALAD FILLED WITH A MIXTURE OF GREENS, CARROTS, RED ONION, CUCUMBERS AND CHERRY TOMATOES SERVED WITH YOUR CHOICE OF: HOUSE MADE SPICY RANCH, BLEU CHEESE, OUR SIGNATURE HOUSE BALSAMIC VINAIGRETTE DRESSING, OR CITRUS VINAIGRETTE, HONEY MUSTARD, ITALIAN VINAIGRETTE OR CEASAR. \$10 ADD GRILLED CHICKEN \$10 ADD STEAK \$12 GRILLED SHRIMP \$12

CAESAR SALAD- CRISP ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS TOSSED IN CAESAR DRESSING. \$12

GF CRAB&AVOCADO SALAD- JUMBO LUMP CRAB MEAT, ROASTED TOMATOES, AVOCADO AND CRISPY BACON OVER MIXED GREENS SERVED WITH BLOOD ORANGE VINAIGRETTE \$29

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 \$25
NO TAKE HOMES

HANDHELDS

(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 \$26

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 \$18 ADD BACON \$2.00 ADD CHEESE \$1

CRAB CAKE- HOMEMADE 5OZ LUMP CRAB CAKE SERVED BROILED OR FRIED WITH LET, TOM, AND TARTAR SAUCE \$25

FISH & CHIPS- COLOSSAL FILLET OF BEER-BATTERED ALASKAN HADDOCK (WHITE FISH) SERVED WITH FRIES, LET, TOM, AND TARTAR SAUCE \$20

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 \$23
ADD DIABLO STYLE (JALAPENOS, JAL INFUSED BACON, AND PEPPERJACK INSTEAD OF PROVOLONE) \$2 EXTRA

DOCKSIDE CHICKEN CAESAR WRAP- BLACKENED AND GRILLED 8OZ CHOPPED CHICKEN BREAST INSIDE AN OVERSIZED TOMATO BASIL WRAP WITH ROMAINE, CROUTONS, PARMESAN, ROASTED TOMATOES, AND CRISPY PANCETTA (THINLY SLICED, CURED AND SEASONED PORK BELLY. SIMILAR TO BACON) \$18

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

CHESAPEAKE KICKIN' CHICKEN- A SPICY, SWEET AND CRISP HOT HONEY CHICKEN SANDWICH, WITH PICKLES, AND COLE SLAW ON A POTATO ROLL. INSPIRED BY THE TASTE OF THE CHESAPEAKE BAY \$18

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. \$20

THE PISTOL PETE- A JUICY 8OZ ANGUS BURGER, HOUSE-SMOKED AND GRILLED, SMOTHERED IN BBQ SAUCE, TOPPED WITH PEPPER-JACK CHEESE, JALAPENO SLICES AND CRISPY FRIED ONIONS AND LETTUCE AND TOMATO \$22

SIGNATURES

(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. \$42

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

TRIPLE TRIFECTA-TRY ALL THREE! 1 POUND OF SNOW CRAB CLUSTERS (1 TO 2 CLUSTERS, DEPENDING ON CLUSTER SIZE), A 5OZ COLD WATER LOBSTER TAIL, AND A 5OZ HOMEMADE CRAB CAKE-YOUR CHOICE, BROILED OR FRIED. \$59

SEAFOOD PLATTER-ONLY BROILED-A 6 OZ PIECE OF COD, THREE 21/25CT SHRIMP, THREE SEA SCALLOPS, AND A 5OZ CRAB CAKE BROILED IN WHITE WINE AND BUTTER WITH A SPECIAL BLEND OF SEASONINGS. SERVED WITH TARTAR AND COCTAIL SAUCE \$42

GF RASTA PICE BOWL- 6 GRILLED JERK SHRIMP OVER A BED OF COCONUT LIME RICE, FRESH PICO DE GALLO, AVOCADO, AND GRILLED PINEAPPLE \$32

GF AWESOME CLAWSOME- 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 \$34

GF THREE WAY COMBINATION-5 SEA SCALLOPS, 5 16/20 CT SHRIMP, AND APPROX. 4 OUNCES OF LOBSTER MEAT ALL SAUTEED IN WHITE WINE AND CASINO BUTTER. \$45

LIL HOOPER TROOPER MENU

ALL KID MEALS ARE FOR CHILDREN 10 AND UNDER. SERVED ON SOUVENIR FRISBEE WITH FRIES, FISHER'S POPCORN AND KIDS DRINK.

ALL ARE \$13 EXCEPT KID AYCE \$22

CHEESEBURGER

CHICKEN FINGERS (3)

CHEESE PIZZA (SERVED ON FLATBREAD)

SNOW CRAB CLUSTER \$25