

MENU DESCRIPTIONS 2023 HOOPER'S CRAB HOUSE

GF=Gluten Free

STARTERS

CALAMARI-LIGHTLY BREADED FRESH CALAMARI SERVED WITH MARINARA SAUCE \$16

AHI NACHOS - MARINATED AHI TUNA SERVED RARE OVER WONTON CHIPS WITH AVACADO AND DRIZZLED WITH CUSABI (CREAMY WASABI SAUCE) AND SECRET WEAPON SAUCE (GARLIC TERIYAKI SAUCE) \$20

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

GF RAW OYSTERS-SERVED BY THE HALF DOZEN WITH COCTAIL SAUCE, HORSERADISH, OYSTER CRACKERS, AND LEMON
\$= MARKET PRICE

COCONUT SHRIMP- 5-JUMBO SHRIMP DUSTED IN COCONUT FLAKES SERVED WITH RASPBERRY HABANERO SAUCE. \$12

CRABBY PRETZEL-TOASTED PRETZEL WITH OUR SIGNATURE CRAB CHEESE DIP. \$16

GF STEAMED SHRIMP- 21/25 COUNT SHRIMP STEAMED WITH ONIONS AND SEASONED AND SERVED WITH COCKTAIL SAUCE. \$28 1 LB

GF BASKET OF CRAB CLAWS-A BOUNTIFUL SERVING OF EVERYONE'S FAVORITE PART OF THE CRAB! A GREAT STARTER FOR SOMEONE WHO JUST NEEDS A TASTE OF CRAB! \$12

GF CLAMS CASINO- 6 TOP NECK CLAMS TOPPED WITH CASINO BUTTER, MOZZARELLA CHEESE AND BACON COOKED TO PERFECTION \$16

GF STEAMED CLAMS- BUCKET (OVER A DOZEN) OF MIDDLENECK CLAMS SERVED WITH MELTED BUTTER \$20

CHUCKY'S BANG BANG SHRIMP-LARGE SERVING OF BREADED POPCORN SHRIMP TOSSED IN ASIAN, GARLIC CHILI SAUCE \$17

SOUPS & SALADS

GF VEGETABLE CRAB SOUP-A TOMATO BASED SOUP FILLED WITH CRAB MEAT AND VEGGIES WITH A 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 SUPER LUMP CRAB MEAT. \$12

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

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

CAESAR SALAD- CRISP ROMAINE LETTUCE, CHEESE AND CROUTONS TOSSED IN CAESAR DRESSING. \$10

GF HOOPER'S HOUSE SALAD-A GREAT STARTER SALAD FILLED WITH A MIXTURE OF GREENS, CARROTS, RED ONION AND TRI-COLORED TOMATOES SERVED WITH YOUR CHOICE OF: HOUSE MADE SPICY HOUSE RANCH, BLEU CHEESE, POPPY SEED VINAIGRETTE, CITRUS VINAIGRETTE, OR OUR SIGNATURE HOUSE BALSAMIC VINAIGRETTE DRESSING. DRESSING SERVED ON THE SIDE \$8

GF CRAB&AVOCADO SALAD- JUMBO LUMP CARB MEAT, SUN-DRIED TOMATOES, AVOCADO AND CRISPY BACON SERVED OVER MIXED GREENS WITH CITRUS VENAIGRETTE \$26

GF RYAN'S MIXED BERRY SALAD- 6 OZ OF GRILLED CHICKEN OVER MIXED GREENS TOPPED WITH FRESH BLUEBERRIES, GOAT CHEESE, AND CANDIED PECANS. SERVED WITH POPPY SEED VINAIGRETTE \$24

ADD ON TO SALADS- 6 OZ CHICKEN BREAST \$8 5 GRILLED SHRIMP \$10 8 OZ SALMON FILLET \$18

SEAFOOD FEASTS

ALL YOU CAN EAT BLUE CRAB FEAST- SERVED FEAST STYLE- ALL YOU CAN EAT FRIED CHICKEN, HUSH PUPPIES, STEAMED SHRIMP (36/40 COUNT) STEAMED CRABS, (LARGES) AND CORN ON THE COB(MARYLAND GROWN). SERVED WITH A STAINLESS BUCKET FOR TRASH AND ALL THE NECESSARY CONDIMENTS: COCKTAIL SAUCE, CRAB SEASONING, AND MELTED BUTTER.AVAILABLE. \$MARKET

CRABS BY THE DOZEN-LARGE, EXTRA LARGE AND JUMBO. PLEASE CHECK DAILY FOR THE PRICE.

WHEN ORDERING CRABS BY THE DOZEN **ONLY** THE FOLLOWING SIDES ARE AVAILABLE BY THE BASKET **STEAMED SHRIMP** \$13, **FRIED CHICKEN** \$12, **HUSH PUPPIES** \$6

SEAFOOD ENTREES

TRIPLE TRIFECTA-TRY ALL THREE! 1 POUND OF SNOW CRAB CLUSTERS (2 CLUSTERS), A 5OZ COLD WATER LOBSTER TAIL, AND A 5OZ HOMEMADE CRAB CAKE-YOUR CHOICE, BROILED OR FRIED. \$55

CRAB CAKE PLATTER-THE HOMETOWN FAVORITE! TWO JUMBO LUMP CRAB CAKES (5OZ) BROILED OR FRIED SERVED WITH TARTAR SAUCE. \$38

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. MARKET PRICE

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

SEAFOOD PLATTER-BROILED-A 4 OZ PIECE OF COD, 4 16/20 CT SHRIMP, 4 SCALLOPS, AND A CRAB CAKE BROILED IN WHITE WINE AND BUTTER WITH A SPECIAL BLEND OF SEASONINGS. \$40

SEAFOOD PLATTER-FRIED-AN 8OZ PIECE OF HADDOCK, 4 SCALLOPS, 4 SHRIMP, AND A CRAB CAKE SERVED WITH COCKTAIL AND THAI CHILI SAUCE. \$40

FRIED SHRIMP PLATTER-TEN JUMBO BUTTERFLIED SHRIMP DEEP FRIED AND SERVED WITH THAI CHILI SAUCE. \$26

COCONUT SHRIMP PLATTER- TEN JUMBO SHRIMP COVERED IN COCONUT FLAKES, SERVED WITH RASPBERRY HABANERO SAUCE \$28

FISH TACOS- THREE FLOUR SOFT SHELL TORTILLAS FILLED WITH YOUR CHOICE OF FRIED OR GRILLED GROUPER, FRESH PICO DE GALLO, ZESTY CILANTRO, LIME SLAW, AND BOOM BOOM SAUCE. SERVED WITH A CILANTRO LIME RICE \$26

GF **ROCKFISH CHESAPEAKE**- 8OZ ROCKFISH FILLET TOPPED WITH CRAB IMPERIAL AND LEMON BUTTER SAUCE \$40

GF **ATLANTIC SALMON**- 8OZ SALMON FILLET ROASTED IN WHITE WINE, GARLIC BUTTER SAUCE WITH LEMON AND HERBS \$36

GF **AWESOME CLAWSOME**- 1LB LOBSTER, 1 SNOW CRAB CLUSTER, 2 BLUE CRABS, AND CORN NO SIDES OR SUBSTITUTIONS \$50

GF **KEY WEST SHRIMP BOWL**- 8 16/20 CT SHRIMP, BLACKENED WITH TOMAHAWK JIM'S CHILI-LIME SEASONING, ROASTED CORN, PICO DE GALLO, PINEAPPLE, AND AVOCADO OVER CILANTRO, LIME RICE. \$30

POULTRY

FRIED CHICKEN PLATTER- FIVE GOLDEN BROWN PIECES OF OUR SIGNATURE FRIED CHICKEN BATTERED IN A SPECIAL BLEND OF SPICES. \$25

GF **CARIBBEAN GRILLED CHICKEN**- 2 6 OZ CHICKEN BREASTS GRILLED IN OUR SPICY JERK MARINADE. SERVED WITH ROASTED VEGETABLES AND A PINEAPPLE SALSA \$28

BEEF & PORK

GF **NY STRIP**- A 14 OZ STRIP SEARED WITH SEA SALT AND PEPPER TOPPED WITH OUR HOMEMADE CASINO BUTTER. \$45

GF **THE TOMAHAWK**- 20 OZ HAND-CUT, BONE-IN PORK CHOP, RUBBED WITH TOMAHAWK JIM'S BROWN SUGAR SEASONING, SMOKED IN HOUSE AND TOPPED WITH OUR HOMEMADE APRICOT BOURBON GLAZE \$39

GF **IMPERIAL FILET**- 8 OZ CERTIFIED ANGUS BEEF FILET TOPPED WITH LUMP CRAB IMPERIAL (A CLASSIC CREAMY SEAFOOD TRADITION MADE WITH JUMBO LUMP CRAB MEAT) \$45

SIDE ORDERS

-FRIES -HUSH PUPPIES -CORN ON THE COB -MASHED POTATOES -GREEN BEANS - CILANTRO LIME RICE

ADD ONS TO ANY ENTRÉE: SINGLE CRAB CAKE \$15 SNOW CRAB CLUSTER \$18 LOBSTER TAIL \$18 CRAB IMPERIAL \$15

CRAB KNOWLEDGE:

BLUE CRAB-SERVED ON OUR ALL U CAN EAT AND BY THE DOZEN. VERY POPULAR IN NORTHEAST REGION.

SNOW CRAB-NOTED FOR IT'S SWEET, DELICATE FLAVOR-SNOWY WHITE MEAT AND TENDER TEXTURE. ALASKAN AND CANADIAN

ALASKA KING CRAB-ONE OF THE LARGEST MEMBERS OF THE CRAB FAMILY. RICH FLAVOR AND TENDER TEXTURE. (NOT ON MENU)

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

KID CRAB COMBO- 2 CRABS, 1 PIECE OF FRIED CHICKEN, HUSH PUPPIES, STEAMED SHRIMP AND CORN. THIS OPTION IS NOT REFILLABLE LIKE THE ADULT AYCE \$22

FRIED BACON MAC N CHEESE BITES FRIED SHRIMP (4 SHRIMP) FRIED CHICKEN (2 PIECES) CHICKEN FINGERS (2)

ICE CREAM WE SERVE ICE CREAM.

2 SCOOPS CONE OR CUP \$6 RAINBOW SPRINKLES, CHOCOLATE SPRINKLES OR CHOCOLATE SYRUP .50 EA

FLAVORS: VANILLA, CHOCOLATE, COOKIES & CREAM OR FLAVOR OF THE WEEK (PLEASE CHECK ON THE SPECIALS BOARD OR IN THE CABOOSE)

HOOPERS SUPER SUNDAE- 3 SCOOPS ICE CREAM WITH WHIPPED CREAM, SPRINKLES SERVED IN A SOUVENIR SAND PAIL THAT KIDS TAKE HOME \$10

BEVERAGES

BUCKET BEERS -REEL IN ONE OF EACH STYLE CANNED BY FIN CITY BREWING. (WHITE MARLIN PALE ALE, POOR MAN'S IPA, BLACKFIN BLACK IPA, SLOW TIDE AMBER, PURE LURE PILSNER, & PITBOSS BROWN ALE) MIX AND MATCH 6 CANS \$25, SINGLE CANS ARE \$5 EACH

CRAFT CANS- POOR MAN'S IPA, WHITE MARLIN PALE ALE, PURE LURE PILSNER, PITBOSS BROWN ALE, SLOW TIDE AMBER, BLACKFIN BLACK IPA

ALTERNATIVES- ANGRY ORCHARD, TWISTED TEA, HAPPY DAD SELTZER

DOMESTIC BOTTLES COORS LIGHT, MILLER LIGHT, BUD, BUD LIGHT, MICH ULTRA, CORONA, MODELO, HEINEKEN, HEINEKEN 0.0

DRAFT BEER- WHITE MARLIN PALE ALE, POOR MAN'S IPA, COORS LIGHT, MILLER LIGHT, YUENGLING, BLUE MOON, NATTY BOH, AND CRAFT ROTATING TAP

WINE- MARK WEST PINOT NOIR (FRUIT FORWARD RED WITH A MEDIUM BODY, NOTES OF CHERRY, RED CURRANT, CARAMEL, VANILLA AND TOASTED OAK)

SKYSIDE CABERNET SAUVIGNON (BOLD RED WITH FULL BODY. NOTES OF PLUM, BLUEBERRY, TOBACCO, CLOVE, AND MOCHA)

COPPOLA MERLOT (DRY RED WITH MEDIUM BODY. NOTES OF PLUM, BLACKBERRY, AND TOASTED OAK)

KENDALL JACKSON CHARDONNAY (WHITE WITH OAKY, BUTTERY TASTE. NOTES OF PINEAPPLE, MANGO, PAPAYA AND CITRUS)

KENDALL JACKSON PINOT GRIGIO (WHITE WITH FRUITY, SLIGHTLY SWEET TASTE AND LIGHTER BODY. NOTES OF MANGO, MELLON, PEAR, AND PEACH)

STONELEIGH MARLBOROUGH SAUVIGNON BLANC (WHITE WITH DRY FRUITY TASTE. NOTES OF GRAPEFRUIT, WHITE PEACH, PASSIONFRUIT, AND STONE FRUIT)

LUNETTA PROSECCO (WHITE "SPARKLING WINE", SLIGHTLY SWEET. SIMILAR TO CHAMPAGNE. NOTES OF APPLE, PEACH, AND CRISP FRUIT)

JACOB'S CREEK MOSCATO (SWEET WHITE. FLORAL AND TROPICAL FRUIT NOTES)

NON ALCHOLIC DRINKS- ICED TEA (FRESH BREWED UNSWEETENED), PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW, DR PEPPER, GINGER ALE, PINK LEMONADE, SWEET TEA, RASPBERRY ICED TEA, MILK, CHOCOLATE MILK, COFFEE, HOT TEA, FRUIT SMOOTHIES (STRAWBERRY, PINA COLADA, BANANA, TROPICAL FRUIT PUNCH, CHOCOLATE)

BEER DESCRIPTIONS

POOR MAN'S IPA-6.6% A.B.V. [77 IBU'S] golden IPA that's complexity is due to four separate additions of 6 hop varieties. It's floral beginning is complimented by intense tropical and citrus aromas achieved by dry hopping with the finest hops from the west coast.

WHITE MARLIN PALE ALE – 6.0% A.B.V. [50 IBU'S] This is our interpretation of true American style pale ale. It has an amber color and a smooth, full-flavored taste with a crisp finish. We brew this exceptional ale with pale, caramel, and wheat malts and aggressively-hop with a blend of 3 hop varieties in 3 separate additions providing a clean bitterness. This is a great beer for anytime of the year. Enjoy! (CLEAN AND CRISP-A TOP CHOICE!)

PURE LURE PILSNER- 4.0% A.B.V. [18 IBU'S] The Pure Lure Pilsner is a collaboration beer with local Ocean City fishing gear brand, Pure Lure. This recipe was designed with the local fisherman in mind first, just like their apparel. The Pure Lure Pilsner is light, crisp and crushable...perfect for everything from trolling offshore to hanging out on the dock with friends.

PITBOSS BROWN ALE- 7.2% A.B.V. [35 IBU'S] This interpretation of a classic American brown ale is a collaboration with legendary duck gunning, decoy carving, Pitboss Waterfowl. It is a medium-bodied beer with a slightly roasty, slightly sweet maltiness that gives it a natural nutty flavor profile. Four types of hops add a spiciness with notes of smoky, oaky goodness and smooth orange citrus to perfectly balance this fall season release

WATERMELON IPA- 6.6% A.B.V. [70 IBU'S] Beat the heat with our juiciest india pale ale yet. We took one of our favorite fruity hops and infused it with real watermelon for an IPA that can quench your thirst on an August afternoon. This perfectly hopped, unfiltered ale also features a little bit of haze and hints of blueberry, mango, and stone fruit.

SLOW TIDE AMERICAN AMBER- 5.0% A.B.V. [38 IBU'S] Fin City's interpretation of a classic American Amber, with a citrusy twist. Medium-bodied ale with carefully selected roasted malts providing subtle toffee and caramel aroma balanced with American hop notes of citrus, fruit, and pine. Dry-hopped with Centennial, Columbus, and Simcoe hops for a citrusy character.

BLACK FIN BLACK IPA- 6.0% A.B.V. [56 IBU'S] Fin City's version of an American Black IPA/Cascadian Dark Ale. Dark like a porter but lighter in body. This beer provides the perfect level of roastiness that gives away to a very complimentary herbal citrus hoppiness and balanced with the perfect amount of bitterness. Pale and mild roasted malts and a citrus hop blend.

NOTES: