

QUINCY STREET BISTRO

Crabfest

2018

CRAB LOVERS MENU

4 COURSE FEAST FOR \$75.00*

*if you order both additional add ons you will get \$10.00 off

COURSE ONE

Crab and Corn Chowda

w/Sweet Corn, Bacon Lardons, Potatoes
and Crab Meat o Plenty

~ or ~

QSB Crab Rangoon

w/Herbed Cream Cheese and Special White
Crab Meat & Sweet n Sour Dipping

COURSE TWO

Emperor King Crab Martini

w/Mary Rose and Horseradish Panna Cotta

~ or ~

Maryland Style Crab Cakes

w/Old Bay and Zesty Remoulade

*For an Additional \$30 enjoy

Cracked Stone Crab Claws
w/Joe's Famous Mustard Sauce

MAIN COURSE

Choose One

Opilio Crab Cluster Boil

w/Butter Potatoes, Butter Corn, Cocktail
Sauce, Drawn Butter, and Andouille Sausage

Snow Crab Cluster Boil

w/Butter Potatoes, Butter Corn, Cocktail
Sauce, Drawn Butter, and Andouille Sausage

Emperor King Crab Scampi

w/Angel hair, Garlic, Shallots, Scallions
and Butter

Veal Oscar

Classic Veal Scaloppini w/Jumbo Lump
Crab, Asparagus, and Béarnaise

*For an Additional \$30 enjoy

King Crab Legs w/Butter Potatoes,
Asparagus, and Drawn Butter



DESSERT

Choose One

Bread Pudding with Bourbon Carmel Glaze

