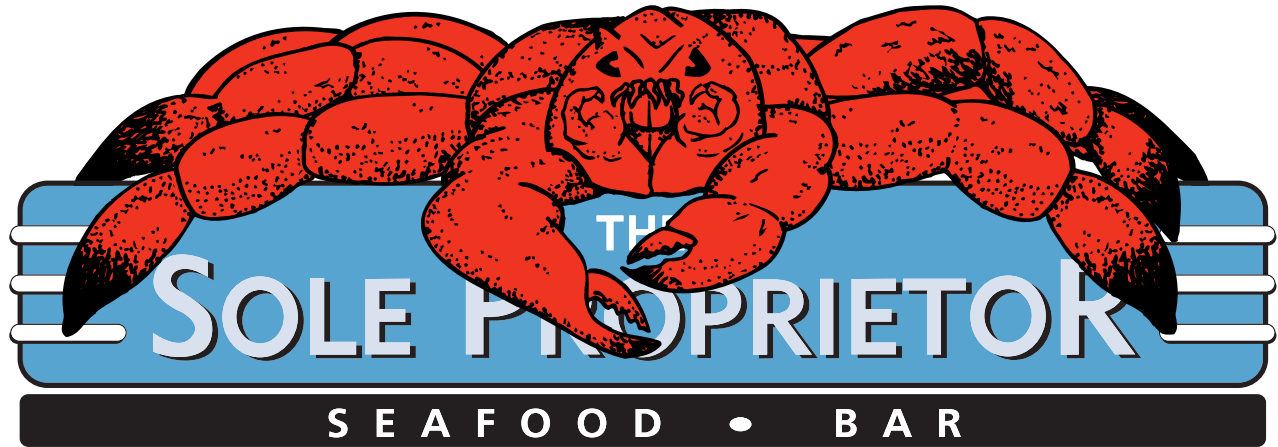


# BUSTER THE CRAB'S SPECIAL MENU



## BUSTER APPETIZERS

CRAB AND CORN CHOWDER.....	\$5.99
CRAB RANGONS.....	\$6.99
CRAB, MANGO & PICKLED CUCUMBER COCKTAIL.....	\$9.99
<i>Lump crab with diced mango, pickled cucumber, and cilantro.</i>	
FRIED TOMATO AND CRAB NAPOLÉON WITH SMOKY TOMATO DRESSING.....	\$9.99
CRAB MEAT QUESADILLA.....	\$8.99
<i>Flour tortilla stuffed with Cajun vegetables and Alaskan crab meat. Grilled and served with cranberry horseradish salsa.</i>	
CRAB CAKE.....	\$7.99
<i>Made from Alaskan Crab, placed over a warm Asian coleslaw, drizzled with chili mayonnaise.</i>	
CRISP BUTTERMILK SOFT-SHELL CRABS (2).....	\$8.99
<i>Fried Maryland soft shell crabs with vine ripened tomato salad, baby arugula, shaved fennel and a smoked tomato vinaigrette.</i>	
CRAB STUFFED PORTABELLO MUSHROOM.....	\$7.99
<i>Roasted Portabello mushroom topped with herb garlic cream cheese and Alaskan Crab. Oven baked with spiced Ritz crumbs and a roasted tomato vinaigrette.</i>	
CRAB AND COD CAKE.....	\$8.99
<i>Griddled Alaskan Crab and Atlantic Cod cake served with a sweet corn and cherry tomato, red onion and sea bean salad. Finished with chipotle chile aioli.</i>	
SPYDER MAKI.....	\$8.99
<i>Maryland soft-shell crab, masago, cucumber and asparagus.</i>	
CALIFORNIA CRAB MEAT ROLL.....	\$8.99
<i>Alaskan Snow Crab with avocado and shaved cucumber. Rolled with seasoned sushi rice and nori seaweed.</i>	

## BUSTER FUN FACTS

*\*This is Buster's seventeenth year at The Sole Proprietor.*

*\*Buster is the world's largest inflatable crustacean.*

*\*It takes 45,000 cubic feet of air to inflate Buster.*

*\*Buster has a 75 foot claw span.*

*\*Buster could feed 200,000 people if he were real.*

*\*It would require 35,116 pounds of butter and 45,447 lemons to eat Buster.*

# BUSTER ENTRÉES

SPICY BRIE CRAB CAKE SANDWICH .....	\$12.99
<i>Crispy Alaskan crab cake topped with melted Brie cheese and a spicy mayonnaise drizzle on a soft bulkie roll. Served with french fries and a pickle.</i>	
CRAB CAKES (3) .....	\$15.99
<i>Made from Alaskan Crab, placed over a warm Asian coleslaw, drizzled with chili mayonnaise. Served with rice pilaf and vegetables.</i>	
CRAB AND SHRIMP SALAD .....	\$15.99
<i>Mixed greens tossed with Lump Crab meat, shrimp, avocado, fennel, tomatoes and a sweet lemon herb vinaigrette.</i>	
ALASKAN CRAB MEAT SALAD SANDWICH.....	\$14.99
<i>Served on a toasted hot dog roll with french fries and coleslaw.</i>	
CRAB MEAT CASSEROLE AU GRATIN.....	\$16.99
<i>Made with Alaskan Snow Crab and Lump Crab meat. Served with rice pilaf and vegetables.</i>	
LANGOSTINO AND ALASKAN CRAB STUFFED SOLE .....	\$18.99
<i>Sole fillet with a langostino and Alaskan crab stuffing. Served with sweet potato mash, grilled asparagus, golden beets and lemon butter.</i>	
CRISP BUTTERMILK SOFT-SHELL CRABS (4) .....	\$17.99
<i>Fried Maryland soft shell crabs with vine ripened tomato salad, baby arugula, shaved fennel and a smoked tomato vinaigrette.</i>	
CRAB RAVIOLI.....	\$19.99
<i>Sauteed ravioli stuffed with Blue crab meat. Topped with Lump Crab and a light cream corn, pea, fresh herb sauce.</i>	
JUMBO SHRIMP WITH CRAB STUFFING (6).....	\$19.99
<i>Topped with lemon butter. Served with garlic mashed potato and vegetables.</i>	
FRESH HADDOCK WITH CRAB NEWBURG.....	\$18.99
<i>Served with rice pilaf and vegetables.</i>	
CRAB MEAT RISOTTO.....	\$18.99
<i>Lump Crab and Alaskan Crab Leg Meat risotto with sweet local corn, king oyster mushrooms, smoked bacon, spinach and black truffle oil.</i>	
SURF AND TURF WITH BUSTER STUFFED SHRIMP .....	\$22.99
<i>Six ounce filet mignon accompanied by three shrimp with crab stuffing, topped with lemon butter. Served with potato and vegetables.</i>	
SALMON OSCAR.....	\$18.99
<i>Broiled salmon fillet over seasoned mashed potatoes and asparagus spears. Topped with Jumbo Lump Crab Meat and hollandaise sauce.</i>	
ALASKAN KING MEDIUM CRAB LEGS (1LB) .....	\$29.99
<i>Served with potato and vegetables.</i>	
ALASKAN KING JUMBO CRAB LEGS (1LB) .....	\$36.99
<i>Served with potato and vegetables.</i>	
SURF AND TURF WITH CRAB LEGS.....	\$27.99
<i>1/2 lb of medium Alaskan King Crab legs accompanied by a six ounce filet mignon. Served with potato and vegetables.</i>	

## SALADS

HOUSE SALAD	\$3.00
CAESAR SALAD	\$5.00
GOAT CHEESE AND FENNEL SALAD	\$6.00
ASIAN PEAR AND WALNUT SALAD	\$6.00
GOLDEN BEET AND BLEU CHEESE SALAD	\$6.00

## CHOWDERS

CUP CRAB AND CORN CHOWDER	\$4.00
CUP CLAM CHOWDER	\$3.00
CUP SEAFOOD CHOWDER	\$2.00