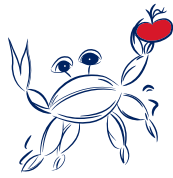


Welcome to Crabapples!
A Cape Cod tradition,
where every dish is a
specialty of the house!



Crabapples

We take great pride
on giving you the finest of
foods and services in a
casual atmosphere. Enjoy!

Appetizers

HOMEMADE STUFFED QUAHOG

Our own special recipe! >>> 6.49

BONELESS BUFFALO TENDERS

Six chicken tenders dripping with
our own buffalo sauce >>> 9.99

MOZZARELLA STICKS

Eight mozzarella sticks served
with marinara sauce >>> 9.99

FRIED CALAMARI

With banana pepper rings >>> 11.99

BLACK ANGUS® SLIDERS

Sliders are served with
lettuce, tomato, and pickle

One single slider >>> 5.49

Three sliders >>> 11.49

SPECIAL SALAD

Sweet craisins, walnuts, and
goat cheese over mixed greens.
Served with our own light raspberry
vinaigrette dressing >>> 8.49

FAMOUS HOMEMADE CRAB CAKES

Served with Rémooulade sauce

One crab cake >>> 6.49

Two cakes >>> 10.49

SHRIMP SPRING ROLLS

Three spring rolls filled with shrimp
and veggies. Served with
a side of chili lime sauce >>> 9.99

Soup

SOUP of the DAY

or

FRENCH ONION SOUP

Cup >>> 4.99 / Bowl >>> 5.99

“Wicked” Fish Chowdah

You haven’t really been to Cape Cod
until you’ve tried our Fish Chowdah!

Cup >>> 5.99 / Bowl >>> 6.99

Quiche

We bake our very own Quiche and
use only the freshest of ingredients

SPINACH & MUSHROOM

or **QUICHE LORRAINE**

Served with fresh fruit >>> 11.99

CHOICE of SALAD DRESSINGS

House Dressing (Balsamic Vinaigrette),
Russian, Honey Mustard,
Raspberry Vinaigrette, Ranch,
Zesty Italian, Caesar, Greek,
Homemade Toasted Sesame Seed,
or (for an additional 50¢) Blue Cheese

From the Garden

Every salad starts with a large field of mixed greens, cucumbers,
tomatoes, and carrots (except Caesar)

HOUSE SALAD

Cucumbers, tomatoes, carrots,
and choice of dressing >>> 5.99

With a bowl of Soup >>> 10.49

With a bowl of Fish Chowdah >>> 11.49

BEACH STROLLER

A larger version of our House Salad.
Cucumbers, tomatoes, carrots,
and choice of dressing >>> 8.99

CHICKEN BIKINI

A fresh grilled chicken breast,
crumbled goat cheese, sweet
dried cranberries and walnuts
served with our own light
raspberry vinaigrette >>> 13.99

THE BEEF & BLUE

Six ounces of grilled Sirloin Steak Tips,
blue cheese crumbles, craisins
and walnuts served with our own
light raspberry vinaigrette >>> 15.99

CRAB CAKE DIJON

Topped with two of our own homemade
Crab Cakes and drizzled with
honey mustard Dijon dressing >>> 15.99

GREEK

Tomatoes, cucumbers, feta,
sliced onion, and black olives.
Served with Greek dressing >>> 10.49

SALAD ADD-ONS

SEARED SCALLOPS 7.99

GRILLED SALMON 7.99

GRILLED SIRLOIN STEAK TIPS 7.99

SHRIMP & SPRING ROLL 6.99

GRILLED CHICKEN 3.99

CHUNKY CHICKEN SALAD 3.99

TUNA FISH SALAD 3.99

ROASTED RED PEPPER 99¢

CRIMINI MUSHROOMS 99¢

CRABAPPLE COBB

Applewood smoked bacon, crumbled
blue cheese, guac, and shaved
asiago cheese in a crisp tortilla basket.
Edible art! >>> 11.99

CAESAR

Crispy romaine tossed with a creamy
Caesar dressing, shaved Asiago cheese
and homemade croutons

Small >>> 7.49 / Large >>> 10.49

ASIAN

Marinated lo-mein noodles,
pineapple and crunchy wontons
served with our homemade
toasted sesame dressing >>> 10.49

CALAMARI

Beach Stroller sized salad with
lightly fried calamari and
banana pepper rings >>> 14.99

Sandwiches

All sandwiches come with fries, coleslaw, or potato chips.
Substitute a cup of soup for \$1.99 or a cup of chowdah for \$2.99

GRILLED REUBEN

A generous portion of grilled first-cut
cured beef brisket, topped with
sauerkraut, Swiss and a touch of
Russian dressing. Comes on grilled
marble rye bread >>> 11.99

CAPE COD REUBEN

Fried haddock, Swiss, coleslaw,
and Russian dressing on grilled
marble rye bread >>> 12.99

GRILLED CHICKEN

Topped with melted Swiss, lettuce,
tomato, and drizzled honey mustard.
Comes on a toasted roll >>> 10.99

CLASSIC BLT

With mayo on choice of bread >>> 7.99

SPECIAL CHICKEN SALAD

Our homemade chicken salad
topped with craisins, apples,
and walnuts. Comes on
grilled panini bread >>> 10.99

GRILLED TUNA MELT

All white tuna fish salad topped
with melted Swiss. Comes on
grilled marble rye bread >>> 10.99

HOT PASTRAMI

Lean black pastrami topped with
melted Swiss on a Kaiser roll >>> 11.99

CRABAPPLE CLUB

Choose between Black Angus® burger,
turkey, tuna fish or chicken salad.
Served on your choice of bread
with Applewood smoked bacon,
mayo, lettuce, and tomato >>> 11.99

Roll-Ups

All roll-ups come with fries, coleslaw, or potato chips.
Substitute a cup of soup for \$1.99 or a cup of chowdah for \$2.99

BUFFALO CHICKEN

Crispy chicken tenders dripping
with our own special sauce,
blue cheese dressing,
lettuce, and tomato >>> 10.99

CAJUN CHICKEN

Fresh grilled chicken breast, roasted
red peppers, sautéed mushrooms,
Cajun seasonings, lettuce,
tomato, and mayo >>> 10.99

TUNA FISH SALAD

With lettuce and tomato >>> 10.99

CALIFORNIA CHICKEN

Fresh grilled chicken breast, Applewood
smoked bacon, guac, melted cheddar,
lettuce, and tomato >>> 10.99

CHUNKY CHICKEN SALAD

With lettuce and tomato >>> 10.99

GRILLED VEGETABLE

Zucchini, carrot, mushroom, onion,
red roasted pepper, with herbs,
spices, and feta cheese >>> 9.99

THE PILGRIM

Roast turkey, apple cornbread
stuffing, mayo, lettuce,
and cranberry sauce >>> 10.99

GRILLED CHICKEN CAESAR SALAD

Fresh grilled chicken and romaine
lettuce tossed in Caesar dressing
with Asiago cheese >>> 10.99

TURKEY CLUB

Fresh sliced turkey, Applewood smoked
bacon, lettuce, tomato, mayo >>> 10.99

Hamburgers

A 6oz. Choice Black Angus® hamburger grilled to your liking.
Served with fries, coleslaw, or potato chips

THE CALIFORNIAN

Topped with guacamole, cheddar,
Applewood smoked bacon,
lettuce, and tomato >>> 12.49

ROASTED RED PEPPER & MUSHROOM

Smothered with roasted peppers,
grilled onion, sautéed mushrooms,
and Swiss cheese >>> 11.99

THE BOBBY

A family favorite! Comes with a
thick slice of grilled onion on top
of a juicy grilled burger >>> 10.99

THE BACON BLUE

Blue cheese crumbles,
Applewood smoked bacon,
lettuce, and tomato
top this local favorite >>> 12.49

THE BASIC

Classic hamburger on a
seeded bun >>> 10.49

Want Cheese? Add American,
Swiss, or cheddar >>> 10.99

THE CRABAPPLE

Melted cheddar cheese,
Applewood smoked bacon,
lettuce, tomato,
and sliced onion >>> 12.49

BUILD YOUR OWN BURGER!

Start with **THE BASIC** and add
any of the following for 99¢ per item:

American, Swiss, Cheddar, Feta
or **Blue Cheese Crumbles**

Lettuce, Tomato, and Onion
Grilled Onion

Guacamole

Sautéed Mushrooms
Roasted Red Peppers

Applewood Smoked Bacon >>> 1.49

Entrées

Includes a choice of **two**: fries, coleslaw, rice pilaf, a starch **or** veggie of the day

FAMOUS HOMEMADE CRAB CAKES

Corn, lots of crabmeat, and a bit of bite are the secret to these light and delicious crab cakes >>> 15.99

GRILLED SIRLOIN STEAK TIPS

A generous 11oz. portion of marinated steak tips >>> 18.99

BROILED HADDOCK

Fresh haddock coated with a light breading and broiled 'til tender and flaky >>> 16.99

BROILED COMBO

Haddock and scallops topped with seasoned crumbs and broiled in a lemon sherry butter >>> 17.99
Make it a trio! Add **shrimp** >>> 19.99

BAKED STUFFED FLOUNDER

Stuffed with our crabcakes and baked with a vodka sauce and seasoned crumbs

Lunch >>> 15.99 / **Dinner** >>> 17.99

ROASTED HALF CHICKEN

Herb roasted chicken over our apple cornbread stuffing with gravy and cranberry sauce >>> 14.99

BLACK ANGUS® MEATLOAF

With our savory beef gravy >>> 14.99

BROILED SCALLOPS

Topped with seasoned bread crumbs and broiled in a lemon sherry butter >>> 19.99

GRILLED SALMON FILLET

Dusted with our seasonings and broiled to mouth watering perfection >>> 16.99

Lobstah Salad

CHUNKY LOBSTAH SALAD SANDWICH

Pure lobster blend: tail, knuckle, and claw. Served on a toasted roll with fries and coleslaw **or** atop a crispy Caesar Salad >>> MARKET PRICE

Fried Seafood Sandwiches

All fried seafood sandwiches come on a toasted bun, and are served with fries, coleslaw, and tartar sauce **or** a cup of chowdah

NATIVE FRIED CLAM ROLL

17.99

OLD ENGLISH STYLE FISH SANDWICH

13.99

LOCAL FRIED SCALLOP ROLL

15.99

Fried Seafood Plates

All fried seafood plates are served with fries, coleslaw, and tartar sauce

NATIVE FRIED CLAMS

A generous portion of local whole belly clams >>> 25.99

FRIED SHRIMP

Battered and fried to delicious perfection >>> 17.99

FRIED CLAM & SCALLOP COMBO

Best of both worlds! Native fried clams and local sea scallops >>> 25.99

FISH & CHIPS

Fresh haddock, battered and fried to perfection >>> 15.99

LOCAL FRIED SEA SCALLOPS

Lightly breaded >>> 19.99

FISHERMAN'S PLATTER

Everything the Cape has to offer: sea scallops, clams, haddock, and shrimp >>> 26.99

Consuming raw or undercooked foods of animal origin, such as meats, eggs, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Prices do not include Mass meals tax. Additional \$1.50 Fee For Plate Splitting.

Sides

FRENCH FRIES 2.99

COLESLAW 2.49

VEGGIE of the DAY 2.49

SAUTÉED MIXED VEGGIE 2.49

RICE PILAF 2.49

STARCH of the DAY 2.49

Kids Menu

Kids meals are served with fries **or** chips. For children under 12 and under

GRILLED CHEESE 5.99

HAMBURGER (3oz.) 6.99

HOT DOG 5.99

KIDS FISH & CHIPS 8.99

CHICKEN TENDERS 6.99

Boneless white meat tenders

Drinks

COFFEE Regular **or** Decaf 2.99

(bottomless cup)

TEA Regular **or** Herbal 2.79

ICED COFFEE **or** TEA 2.99

MILK Small >>> 1.99 / Large >>> 2.49

CHOCOLATE MILK 2.99

COFFEE MILK 2.79

HOT CHOCOLATE 2.79

BOTTLED WATER 2.49

LEMONADE 2.99

SODA 2.99

(½ price for refill)

JUICE Small >>> 2.49 / Large >>> 2.99

Choose between Orange, Cranberry, Tomato or Apple juice

Bottled Beer

BUDWEISER 4.99

BUD LIGHT 4.99

BASS ALE 4.99

SAM ADAMS LIGHT 5.49

SAM ADAMS SEASONAL 5.49

STELLA ARTOIS 4.99

CORONA 4.99

MAYFLOWER IPA (16oz.) 6.99

CAPE COD BEER (16oz.) 6.99

BECKS (Non-Alcoholic) 4.99

Cocktail Specials

BLOODY MARY

Sake, tomato juice, and flavorings. Spicy and delicious >>> 10.99

MIMOSA

Prosecco and orange juice >>> 10.99

PEACH BELLINI

Prosecco and peach nectar >>> 10.99

ROSÉ ALL DAY

Rosé and Prosecco with fresh fruit >>> 10.99

MORNING SUNRISE

Prosecco, orange juice, pineapple juice, and grenadine >>> 10.99

RED SANGRIA

Red wine and fresh fruit >>> 10.99

WHITE SANGRIA

White wine and fresh fruit >>> 10.99

CRABAPPLE COSMOPOLITAN

A fun twist on a classic – with Prosecco! >>> 10.99

White Wine

MIONETTO PROSECCO BRUT

Italy >>> 10.00 / x / x

COASTAL RIDGE WHITE ZINFANDEL

Napa Valley, CA >>> 7.00 / 11.00 / x

NATURA ORGANIC ROSÉ

Chile >>> 9.00 / 16.00 / 26.00

MORAVIAN WHITE SAVAGNIN BLANC

Czech Republic >>> 11.00 / x / 33.00

CAVAZZA PINOT GRIGIO

Italy >>> 7.00 / 11.00 / x

CROWDED HOUSE SAUVIGNON BLANC

New Zealand >>> 9.00 / 16.00 / 26.00

KENDALL-JACKSON VITNERS RESERVE CHARDONNAY

Santa, Rosa, CA >>> 10.00 / 18.00 / 28.00

COLUMBIA CREST "TWO VINES" CHARDONNAY

Columbia Valley, WA >>> 8.00 / 12.00 / x

Red Wine

MURPHY-GOODE PINOT NOIR

Sonoma, CA >>> 9.00 / 16.00 / 26.00

CASALINI MONTEPULCIANO

Italy >>> 7.00 / 11.00 / 21.00

NOBLE VINES MERLOT

Napa & Manteca, CA >>> 8.00 / 14.00 / 24.00

14 HANDS CABERNET SAUVIGNON

Prosser, WA >>> 9.00 / 16.00 / 26.00

GNARLY HEAD AUTHENTIC RED

Manteca, CA >>> 8.00 / 14.00 / 24.00

Wine prices are organized by:

GLASS / CARAFE / BOTTLE

Homemade Desserts

We bake fresh daily in our on-premise bakery, and always start from scratch using the freshest ingredients available. Ask about our homemade **Pies, Cakes, Puddings**, and **Cookies** of the day!

Always available by the slice:

APPLE PIE, CHOCOLATE CREAM PIE, PECAN PIE, and BANANA CREAM PIE