

BECK'S CRABFEST

April 21st through May 7th 2023

~ Appetizers ~

Seafood Bisque with Crab

Cup / Bowl

King Crab Eggrolls

King crab meat, honey soy cream cheese, scallions, spinach, sweet chili dipping sauce

Crab Thermador

Lump crab, brown butter cream, fontina cheese, wrapped in a delicate puff pastry, lemon caper beurre-blanc

Crab & Artichoke Dip with Toasted Baguette

Blue crab meat, cream cheese, artichokes, scallions, old bay

Crab Cake Bites

Beck's famous crab cake mixed with corn & bacon, fried and served with tartar sauce

Colossal Crab and Mango

Large jumbo lump crab nuggets, fresh mangos, pickled red onion, cilantro, white balsamic

~ Entrees ~

Served with 2 Sides

(shared entrée charge)

Crab St. Jacques

Jumbo lump meat, mushrooms, red onions, sherry cream, gruyere cheese crust

Snow Crab Clusters

2lbs., served with brown butter

Crab Mac n Cheese

Jumbo lump crab meat, cavatelli, smoked gouda, applewood smoked bacon, corn, red onion, herbed gratin, 1 side only

Surf & Surf

Stuff your Tail with Crab Imperial

3.5 oz. South African cold water lobster tail, Award Winning crab cake
(Best of both worlds)

Cajun Crab

Jumbo lump crab, bell peppers, onions, cherry tomatoes, Cajun brown butter sauce, jasmine rice

Crab and Shrimp Scampi

Jumbo lump crab meat, sautéed shrimp, garlic, white wine, butter, spaghetti, 1 side only

Blackened Twin Crab Cakes

Beck's Award Winning Maryland crab cakes, broiled or fried with house made tatar sauce

Alaskan King Crab Legs

Served with brown butter

Add a Snow Crab Cluster to any Entrée

All menu items are cooked to order

Consuming raw or undercooked meats or shellfish may increase risk of food borne illness.

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