



Seafood Feast

FEAST #1.....\$25/per person

Jumbo shrimp, crawfish, chicken andouille sausage, boiled eggs, potatoes, fresh corn on the cob & rustic garlic toast.

FEAST #2.....\$30/per person

Snow crab clusters, jumbo shrimp, chicken andouille sausage, boiled eggs, potatoes, fresh corn on the cob & rustic garlic toast.

FEAST #3.....\$37/per person

Snow crab clusters, jumbo shrimp, mussels, crawfish, boiled eggs, chicken andouille sausage, potatoes, fresh corn on the cob & rustic garlic toast.

FEAST #4.....\$46/per person

Snow crab clusters, jumbo shrimp, lobster tails, mussels, crawfish, boiled eggs, chicken andouille sausage, potatoes, fresh corn on the cob & rustic garlic toast.

Add on: Boiled Egg (\$1 ea.), 1lb Jumbo Shrimp (\$21) 1lb Mussels (\$18), Lobster Tail (\$12 ea.) 1lb Snow Crab (\$22), 1lb King Crab (\$38), 1lb Crawfish (\$14), 1lb Chk. Andouille Sausage (\$8), 1lb Potato (\$4), Fresh Corn (\$2 ea.) Rustic Garlic Toast (\$1 ea)

Ask our Events Coordinator about setting up a seafood feast table display!

Lunch Catering Boxes (min 10 guests)

CLASSIC BOX.....\$12/per person

An assortment of Grilled Cheese Paninis cut in half. Served with House-Made Rosemary chips and assorted beverages.

Plain Grilled Cheese, Bacon, Spinach, & Tomato Grilled Cheese, Spinach, Tomato, Onion, Pepper Grilled Cheese, Chicken Grilled Cheese, Crab Grilled Cheese, Shrimp Grilled Cheese

GOURMET BOX.....\$16/per person

An assortment of Paninis cut in half. Served with House-Made Rosemary chips and assorted beverages.

Plain Grilled Cheese, Crab Grilled Cheese, Beef Cheesesteak, Chicken Cheesesteak, Cheesy Garlicky Shrimp, Queen Panini, Chicken Chesapeake, Bacon Mac, Spicy Margherita Panini

Add on: House Salad (\$2.25/person), Caesar Salad (\$2/person) 1 Gallon Soup (Refer to Soup menu for options + prices), Freshly Baked Cookie + Brownie Tray (\$2.25/person)

A STANDARD SERVICE CHARGE OF 18% FOR DELIVERY OR 10% FOR PICKUP AND 6% TAX WILL BE ADDED TO EVERY CATERING ORDER.

STORE HOURS

Monday - Thursday: 11:30AM - 8:00PM

Fridays: 11:30AM - 9:00PM


Saturday: 12:00PM - 9:00PM


Sunday: 12:00PM - 7:00PM

3699 1/2 Offutt Rd. Randallstown, MD 21133

Call us:

443-843-2722

 @thecrabqueenofbaltimore

 @thecrabqueen_md



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Black owned and operated

Catering Menu



Seafood Restaurant

www.crab-queen.com



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CRAB PRETZEL BITES	\$75.....	\$145
Mini soft pretzels stuffed with crab imperial and topped with a cheddar cheese blend and Old Bay.		
CRABBY EGG ROLLS	\$75.....	\$145
Lump crab, sweet corn, and mozzarella wrapped in a crispy wonton. Cut into halves. Served with Old Bay Aioli and Sweet Chili Sauce on the side.		
MINI CRAB CAKES	\$70.....	\$135
Jumbo lump Crab meat tossed in our award-winning recipe served with Chesapeake Aioli served with gourmet assorted crackers.		
MINI CAJUN SALMON CAKES	\$55.....	\$100
Fresh Atlantic salmon blended with a family recipe that's sure to wake your taste buds. Served with gourmet assorted crackers and mustard.		
BLUE CRAB DEVILED EGGS	\$40.....	\$75
Traditional recipe topped with Maryland lump crab and dusted with Old Bay.		
CRISPY SHRIMP DEVILED EGGS	\$40.....	\$75
Traditional recipe topped with sweet & spicy crispy shrimp.		
FRIED CHICKEN DEVILED EGGS	\$35.....	\$65
Traditional recipe topped with Crispy Chicken Skin.		
DEVILED EGGS	\$35.....	\$50
Traditional recipe.		
MINI MAC N' CHEESE POPPERS	\$45.....	\$85
Jumbo shrimp salad served on toasted baguette.		
COCKTAIL MEATBALLS	\$35.....	\$65
All Beef meatballs tossed in your choice of sauce. Sweet & Sour, Swedish, Honey BBQ or Teriyaki Sauce. Turkey meatballs available.		
MINI LOBSTER + CRAB ROLLS	\$105.....	\$200
Fresh Maine lobster and jumbo lump crab salad served on buttery grilled rolls.		
SINFUL SEAFOOD PASTA	\$65.....	\$125
Penne pasta tossed with jumbo shrimp and lump crab meat in a lobster brandy cream sauce.		
MARYLAND CRAB DIP	\$55.....	\$125
Fresh lump crab, gourmet cheeses and spices perfectly blended and baked served with toasted French bread.		
ASIAN GLAZED SALMON SKEWERS	\$65.....	\$120
Fresh lump crab, gourmet cheeses and spices perfectly blended and baked served with toasted French bread.		
CRAB IMPERIAL CROSTINI (25 Pieces)	\$60.....	\$110
Fresh lump crab, gourmet cheeses and spices perfectly blended and baked served with toasted French bread.		
JUMBO SHRIMP COCKTAIL	\$60.....	\$130
With cocktail sauce and fresh lemon.		
CARIBBEAN JERK PRAWNS	\$80.....	\$150
Jumbo shrimp marinated in our house made jerk spice.		



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CHIPOTLE STEAK SKEWER	\$50.....	\$95
Chipotle marinated cubes of sirloin seasoned with an exotic blend of Brazilian inspired spices, hand threaded with onions, poblano and red peppers on a 6" skewer.		
LAMB LOLLIPOP	\$120.....	\$225
Herb rubbed petite lamb chops grilled to a perfect medium drizzled with mint red wine sauce.		
CHICKEN + WAFFLE BITES	\$45.....	\$85
Crispy chicken breast on a waffle wedge served with a maple syrup drizzle.		
CHICKEN WINGS	\$45.....	\$85
Choose from Buffalo, Asian, Teriyaki, 24K BBQ, Mango Habanero, Honey Lemon Pepper, Garlic Parmesan, Lemon Pepper, Mumbo, Thai Chili, Old Bay, Honey Old Bay, or BBQ.		
JERK CHICKEN SKEWERS	\$40.....	\$75
Spicy marinated chicken breast tenderloin roasted on a skewer w/ Sweet Thai chili sauce		
BUFFALO CHICKEN DIP	\$45.....	\$80
Chicken breast, cream cheese, gourmet cheeses, and hot wing sauce blended to perfection. Served with toasted baguette.		
RED-SKIN POTATO SALAD	\$35.....	\$65
SEAFOOD PASTA SALAD	\$45.....	\$50
MACARONI SALAD	\$35.....	\$85
4 CHEESE BAKED MACARONI	\$45.....	\$65
BRAISED KALE W. SMOKED TURKEY	\$35.....	\$65
HOUSE SALAD	\$25.....	\$50
Mixed greens topped with, cherry tomatoes, cucumbers, and sliced red onions, served with peppercorn parmesan and balsamic vinaigrette.		
CAESAR SALAD	\$20.....	\$50
Crisp romaine hearts, herb croutons, fresh shaved parmesan cheese and creamy garlic dressing.		
SEASONAL FRUIT PLATTER	\$45.....	\$75
An assortment of perfectly ripened melon, pineapple and fresh berries.		
FRESH FRUIT & CHEESE PLATTER	\$65.....	\$120
An assortment of perfectly ripened melon, pineapple and fresh berries paired with an assortment of the tastiest imported and domestic cheeses served with assorted crackers.		
MARKET CRUDITE	\$35.....	\$65
Bouquets of bite sized broccoli, cucumbers, cherry tomatoes, baby carrots and celery stick with house made vegetable dip on the side.		
FRESH TOMATO & CRAB BRUSCHETTA	\$60.....	\$110
Tomato, fresh basil, garlic, olive oil, lump crab parmesan cheese and spices on French bread medallions.		
GRILLED ASPARAGUS PLATTER	\$40.....	\$75
Grilled to perfection and drizzled with a balsamic reduction.		



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VEGETABLE SPRING ROLL	\$45.....	\$85
A colorful mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger wrapped in a spring roll wrapper.		
CREAMY SPINACH DIP	\$45.....	\$85
Chopped Spinach and gourmet cheeses blended and baked. Served with toasted baguette.		
SPANAKOPITA	\$45.....	\$85
A flaky triangle phyllo pastry filled with spinach, zesty feta cheese and tantalizing spices.		
SHRIMP SALAD CROSTINI	\$45.....	\$90
Jumbo shrimp salad served on toasted baguette.		
SWEET & SPICY SHRIMP SKEWERS	\$60.....	\$110
Jumbo shrimp skewers drizzled with a sweet and spicy sauce.		
MINI LOBSTER + CRAB ROLLS	\$105.....	\$200
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Soup (Serves 10-15. Served w/ Rustic Garlic Bread)	
CHICKEN + SEAFOOD GUMBO	\$90/gallon
TOMATO BASIL BISQUE	\$60/gallon
Add Crab (+\$40).	
VEGETABLE NOODLE	\$50/gallon

Beverages	
FLAVORED TEA & LEMONADE	\$12/Gallon
8OZ BOTTLED WATER	\$1/Bottle
CAN SODA	\$1.50/Can

*Small platters serve 10-15, large platters 20-25