

VISIT OUR SISTER LOCATIONS

BELLA

3220 BUTNER ROAD SUITE 250

ATLANTA GA 30331

404-228-8657

WWW.BELLARESTAURANTATL.COM

PEARL RESTAURANT & LOUNGE

253 PETERS STREET SW | ATLANTA GA 30313

404-523-2121

WWW.PEARLLOUNGEATL.COM

GARDEN PARC (PRIVATE EVENTS)

792 CASCADE AVE | ATLANTA GA 30310

LARGE GROUP RESERVATIONS, PRIVATE PARTY
BOOKINGS AND CATERING OPTIONS
AVAILABLE.

BALTIMORECRABANDSEAFOOD.COM
404-505-2900 | 1075 FAIRBURN RD. SW



Lite Bites

Sweet Potato Corn Muffin 3

Lump Crab Hush Puppies 7

Fried Oysters 9

Blue Crab Fingers 8

Sautéed in our Signature Old Bay Garlic Butter Sauce

Salads

Add to any Salad. Grilled or Fried Chicken Breast + 8
Broiled Salmon +12, Sautéed Shrimp +11

gardeners Salad 6

Cucumbers, Cherry Tomatoes,
Radish, Carrots, Red Onions,
Field Greens

Apple And Arugula. 7

Arugula, Fennel, Tomato, &
Granny Smith Apple Dressed
in Citrus & Herb Vinaigrette

Caesar Salad 6

Traditional Caesar Dressing,
Parmesan, Croutons

Kale Salad 7

Fresh Kale, Cilantro, Mint, Green Onions,
Red Cabbage, tossed in our House
Soy Vinaigrette, topped with
Shaved Peanuts

Starters

Lobster Chowder 7

Corn, Potatoes, Onions, Lobster and Rock-Shrimp

Half Lobster Fried 15

Half Maine Lobster Battered and Fried

Spinach & Crab Dip 12

Creamy Spinach Dip with
Lump Crab Meat Served with
House-made Chips

Salmon Bites 8

Dusted with House Spices,
Lightly Breaded and Deep Fried

Steamed Mussels 9

Sautéed In Butter, White Wine and Garlic

Lobster Fried Rice 12

House-made Fried Rice with Corn, Peas,
Bell Pepper and Green Onions
topped with Fresh Lobster

Wingettes 9

Lightly Breaded and Deep Fried

Salmon Sliders 9

Two Served on Hawaiian Rolls
with Spinach and Tomatoes

Catfish Strips 9

Fresh Catfish Battered and Fried

Baltimore Crab Cake 10

Lump Crab Meat Lightly Breaded and Fried; Served with our
Fennel, Arugula and Green Apple Salad

5% Packaging fee applies to all carry out orders.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please inform your server if you have any food allergies.

Baltimore Crab & Seafood Perfect Pairings

Angus Ribeye & Jumbo Gulf Shrimp 34

Our 10 oz. Hand-cut Ribeye Char-grilled
to order and Served with Fried or
Sautéed Shrimp, Choice of One Side

Wild Caught Salmon & Gulf Shrimp 28

Broiled Salmon Prepared with our
Signature House Seasoning Served
with Fried or Sautéed Shrimp,
Choice of One Side

Baltimore Bucket 50

1lb of Alaskan Snow Crab, Whole Maine Lobster, Jumbo Gulf
Sautéed Shrimp, Garlic Red Potatoes, and Seasonal Corn on the Cob

Baltimore Crab & Seafood Features

Served with your choice of one side dish

Whole Maine Lobster 28

Choice of Broiled or Lightly Fried

Salmon 18

Wild Caught Salmon Broiled
and Seasoned with our House Spices

Chargrilled Angus Ribeye 24

10oz hand cut seasoned & grilled to order

Alaskan Snow Crab Legs

Market Price per pound

Steamed or Sautéed with Garlic Butter,
Dusted with the House Seasonings

Trout 18

Seasoned with our House Spice Mix,
Battered And Lightly Fried

Gulf Shrimp

Six Sautéed, or Fried. 15
Twelve Sautéed, or Fried. 23

Jerk Grouper 23

Wild Caught Jerk Grouper finished
on the Grill

Roasted Chicken 18

Slow Roasted Organic Half Chicken

Pasta Alfredo 7

Fettuccine Pasta, House-made Alfredo Sauce with Spinach, Tomatoes

Add to Pasta Grilled Chicken Breast +8, Broiled Salmon +12, Sautéed Shrimp +11

Side Dishes

Seasoned Fries 4
Broccoli 4
Cabbage 4
Baked Yam 4

Corn on the Cob 4
Mac & Cheese 5
Asparagus 5
Candied Yams 5

Kale & Smoked Turkey 5
Garlic Red Potatoes 5
Seafood Salad 5
Sautéed Spinach 5

Desserts

Banana Pudding 5

Hand Whipped Pudding,
Bananas, Vanilla Wafers

Chocolate Cake 5

4-layer Fudge Cake

Cheesecake 5

Creamy Cheesecake with Graham Cracker Crust