

St. Patricks Day Menu

Appetizers

- Cream of Crab - Full Moon's own recipe \$7.99
- Spinach and Artichoke Dip - Made with 3 cheeses, served in a crock . \$8.99
with corn tortilla chips
- Crab Fondue - Loads of crab meat in a creamy cheese sauce served . \$13.99
in a crispy bread bowl
- Chicken Fingers - Hand battered and served with a side of honey \$7.99
mustard
- Crab Minis - 4 Jumbo lump crab balls fried golden brown. Served \$12.99
with cocktail or tartar sauce

Sandwiches and Entrées

- Crab Cake - Our famous JUMBO lump FRIED crab cake served \$15.99
with crackers
- Shrimp Salad - Large pieces of shrimp seasoned Bitner style served ... \$10.99
with a roll
- Full Moon Reuben or Racheal - \$10.25
Rueben-Corned Beef, sauerkraut, Swiss cheese and Russian dressing
grilled together on rye \$10.25
Racheal-Corned Beef, coleslaw, Swiss cheese and Russian dressing
grilled together on rye
- Fried Shrimp - Six large shrimp patted in our kitchen with Cal's \$17.99
secret recipe Served with new potatoes and green beans
- Crab Cake Dinner - Two JUMBO lump fried crab cakes. Served \$28.99
with new potatoes and green beans. Broiled on request

ST. PATRICK'S DAY DINNER - Ham and Cabbage served with new . \$13.17
potatoes, green beans and green soda bread.
A CAL O'BITNER TRADITION!!