

## Fulton's Crab House

Fulton's Crab House is a lively and friendly traditional seafood house in the Downtown Disney Area, Lake Buena Vista, Florida. It is set in a replica of a turn-of-the-century Mississippi riverboat, featuring over 50 fresh seafood selections from crab & crab cakes, oysters, flounder sandwiches, clam chowder, lobster, stone crab, halibut, calamari, tuna, Alaska king crab claws and even portobello mushroom fries, steak.



### Menu

#### Appetizers

Fulton's Combination Platter cold combination of Florida shrimp steamed in the shell and Snow crab claws chilled and served with lemon and cocktail sauce 1/4 pound of each

Garlic Pacific Red Crab Claws served hot in garlic butter with grilled semolina bread

Cold Seafood Platter Alaska King crab legs, shrimp in the rough, and snow crab claws served with cocktail sauce

Snow Crab Claws North Atlantic cold water "Cocktail Claws", served with traditional cocktail sauce and lemon

Shrimp in the Rough steamed, chilled and served in the shell with Fulton's cocktail sauce

Escargot baked in garlic butter with fresh baby button mushrooms

Fried Calamari tender cut strips served with our own tartar and tomato basil sauces

Shrimp Cocktail Gulf shrimp steamed with old bay, served chilled with cocktail sauce

Pacific Dungeness Crab Cake a Fulton's signature recipe served with mustard sauce and shoestring potatoes

Portobello Mushroom Fries fresh cut, batter dipped served with smoked mustard sauce

Prince Edward Island Mussels and Manila Clams steamed with garlic herb broth

Sesame Seared Tuna seared yellowfin tuna, served rare with Asian slaw, wasabi cream and soy ginger glaze

#### On the Half Shell

Dabob Bay, Washington State

Palela Bay, Washington State

Fanny Bay, British Columbia

Oyster Sampler Platter

1/2 dozen or dozen

**Salads and Soups**

Fulton's House Salad mixed field greens, plum tomatoes and cucumbers with garlic herb vinaigrette - with shrimp add

Fulton's Seafood Chowder tomato and fresh herb chowder with fresh seafood and vegetables

New England Clam Chowder New England style, rich, white clam chowder, loaded with clams

Classic Caesar Salad crisp romaine lettuce with traditional Caesar dressing and garlic croutons

**Fresh Fish and Seasonal Specials**

Crab and Lobster Bisque our rich and creamy, sherry infused crab and lobster bisque

Shetland Island Farm Raised Salmon charcoal grilled, served with tartar sauce, garlic whipped potatoes and herb grilled zucchini

Petersburg Alaska Halibut pan-roasted served with our world famous tartar sauce, corn-whipped potatoes and wilted greens

Hawaiian Ahi Tuna Filet center cut, marinated and charcoal grilled rare, served with lemon grass dipping sauce, jasmine rice and steamed bok choy

Mixed Grill of Santa Barbara Swordfish charcoal grilled, served with lemon caper butter sauce, sun-dried tomato rice and grilled asparagus

Hawaiian Hebi charcoal grilled, served with roasted shallot lobster sauce, spicy basil rice and sauteed broccolini

Florida Stone Crab Claws "straight from the Keys" served chilled with mustard sauce, lime, slaw and red skin potatoes 1 1/2 lb.

**Crab and Lobster**

Gulf of Alaska Snow Crab legs and clusters steamed with red skinned potatoes and drawn butter 1-1/4 lb

Dungeness Crab Cakes select sweet succulent crabmeat served with mustard sauce, seasonal vegetable and Fulton's rice

Queen Charlotte Dungeness Crab select clusters of steamed rich succulent crab, served with red skin potatoes and drawn butter

Bristol Bay King Crab Legs our custom cut, succulent King Crab legs steamed and served with red skin potatoes and drawn butter 1-1/4 lb

Crab and Lobster Experience for Two over three pounds of crab and lobster with Alaska King Crab and Snow Crab and 1-1/4 lb. Lobster, steamed and served hot with hash brown potatoes and creamed spinach - minimum two people

Twin Maine Lobsters flown in live daily, twin 1-1/4 pound lobsters steamed and served with corn on the cob, red skin potatoes and drawn butter

Australian Lobster Tails two succulent cold water lobster tails charcoal grilled served with red skin potatoes, seasonal vegetables and drawn butter

Alaska King Crab Claws a Fulton's specialty! Custom cut King claws steamed and served with drawn butter and red skin potatoes - 1-1/2 lb

**Combination Entrees and House Specials**

Gulf Shrimp and Dungeness Crab Cake combination of grilled gulf shrimp and oven roasted Dungeness crab cake, served with seasonal vegetables, Fulton's rice and mustard sauce

Fulton's Cioppino served with clams, mussels, crab, shrimp, scallops and fresh fish in tomato herb broth over linguine pasta

Fulton's Seafood Boil whole Maine lobster, clams, mussels and Snow crab simmered in a garlic herb broth with sweet corn and red skin potatoes

Ribeye Steak and Grilled Shrimp charcoal grilled ribeye, served with marinated grilled Gulf shrimp, asparagus, white wine rosemary sauce and Fulton's rice

Ribeye Steak and Alaska King Crab perfectly seasoned and charcoal grilled, served with a full pound of our custom cut King crab, red skin potatoes and seasonal vegetables

Filet and Australian Lobster Tail grilled to perfection, served with seasonal vegetables, white wine rosemary sauce, drawn butter and rice

**Steak, Chicken and Shrimp**

Roasted Chicken oven roasted half chicken with lemon, garlic and oregano served with seasonal vegetable and Fulton's rice

Sea Scallop Pasta sea scallops, roasted peppers, scallions, fresh spinach and lobster butter sauce tossed with fettuccine pasta

Fried Rock Shrimp batter dipped, served with cocktail and tartar sauces, French fries and Fulton's slaw

Grilled Gulf Shrimp charcoal grilled served with citrus basil butter sauce, asparagus and Fulton's rice

Filet Mignon charcoal grilled, served with portobello mushroom and fresh seasonal vegetables

New York Strip Steak perfectly seasoned and charcoal grilled, served with fresh seasonal vegetables