



"BUSTER THE CRAB" SEAFOOD FEAST Fall 2020



27th Year Anniversary Celebration

We would like to thank all of our loyal customers for helping to make Buster a tradition in the Poconos for over twenty five years!

Soups & Appetizers

Crab Bisque

Cup - \$4 Bowl - \$5

Corn n' Crab Chowder

Cup - \$4 Bowl - \$5

NEW!

Crabmeat Cocktail

Served with cocktail sauce & remolade sauce \$14

Spinach & Artichoke Crab Dip

A Generous Portion of a Buster Favorite
Served with Toasted Tortilla Chips \$11

Silver Dollar Mushrooms

Three large mushrooms filled with our savory crabmeat
stuffing and broiled in lemon butter \$11

Buster's Chilled Seafood Tower **NEW!**

1 Dozen 1/2 shell oysters (any variety), 1 Dozen 1/2 shell clams (any size),
1/2 Dozen Jumbo Shrimp Cocktail, 4 Florida Stone Crab Claws
Served with cocktail sauce, horseradish, remolade sauce & lemons \$50

Fresh Chilled Florida Stone Crab Claws

While They Last! Served with remolade sauce, Market price

Baked Stuffed Maryland Blue Crab

A large blue crab shell stuffed with a special
Savory crabmeat stuffing, served with tartar sauce \$8

NEW!

Crab Cake Egg Roll

"Something New from Baltimore"
Our Famous Homemade Crabcake is stuffed into an egg roll, hand
rolled & deep fried. served with remoulade sauce \$13

Alaskan Snow Crab & Corn Fritters

We make our own crab fritters with sweet red bell peppers and
Alaskan snow crabmeat. The sweet bell peppers perfectly compliment
the sweet & salty Alaskan snow crab \$10

NEW!

Baked Stuffed Pretzel **NEW!**

Fresh baked pretzel with crabmeat stuffing
topped with cheddar cheese sauce \$9

Salads & Sandwiches

Asian Block Island Crab - 14

Jumbo Lump Crabmeat, Fresh Mixed Greens, Vine-ripened Tomatoes,
Maytag Bleu Cheese, Granny Smith Apples, Pecans, Applewood
Smoked Bacon and Sweet Corn Tossed with our Apple
Cider Vinaigrette & Garnished with Garlic Croutons

Block Buster Melt - 12

A Sinfully Delicious Mixture of Crab, Shrimp & Scallops in a
Light Dressing on a Toasted Kaiser Topped with Cheddar Cheese.
Served with One Side

Tomato, Buffalo Mozzarella & Crab Salad - 12

Fresh Buffalo Mozzarella, Thin Sliced Vine Ripened Tomatoes,
Fresh Basil and Jumbo Lump Crabmeat
with a Sweet Balsamic Reduction

Our "ABC" Sandwich - 11

Avocado, Bacon & Crab Salad, Triple Layered with Lettuce,
Tomato & Mayo. Served with One Side.

Buster Specialties

Deluxe Buster The Crab Dinner - 40

1/2 Pound Snow Crab Legs, 1/2 lb King Crab Legs, Stuffed
Crab, Stuffed Scallops, and Homemade Crab Cake, Served with
your Choice of Cocktail, Tartar or Remoulade Sauce Drizzled Butter

Choice of Two Smugglers Sides

Buster's Broiled Platter - 29

Shrimp, Scallops, Mussels, Clams and 1/2 pound Snow Crab Legs
Served with Drizzled Butter

Buster's Seafood Alfredo - 24

Crab, Shrimp and Scallops in a
Roasted Garlic and Alfredo Sauce over Penne

Jumbo Lump Crab AuGratin - 24

Baked with Three Cheeses and Topped with Bread Crumbs

Buster's Maryland Style Combo - 28

Stuffed Maryland Crab, Stuffed Shrimp,
Stuffed Scallops & Stuffed Flounder

Buster Ravioli - 22 **NEW!**

A Delicious Combination of Lobster
and Crab Ravioli in a Saffron Cream Sauce

Buster from Norfolk - 22

Same Norfolk that Smuggler's is Known for at an Unbelievable Price!
Shrimp, Scallops, Maryland and Jonah Rock Crabmeat

Chicken Florentine with Crab - 20

Boneless Breast of Chicken Sautéed in a Light Lemon,
White Wine Butter Sauce with Spinach, Crabmeat
and Topped with Mozzarella Cheese

NEW!

The Oscars

Sautéed Veal with Asparagus,
Jumbo Lump Crabmeat & Hollandaise - 24
or

Center Cut Filet Mignon, Grilled Asparagus,
Jumbo Lump Crabmeat & Hollandaise - 30

NEW!

Roasted Shrimp & Crab Enchiladas - 22

Jumbo Gulf Shrimp & Louisiana Lump Crabmeat with
Poblano Peppers & Spinach, Sautéed in a Creamy Cilantro
Garlic Sauce. The Corn Tortilla is then Oven Roasted
with a Cheesy, Creamy Salsa Verde Sauce.



*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.

We Do Not Use Imitation Crabmeat or Imitation Lobster Meat of Any Kind in This Restaurant!

The Truth about Alaskan King crab

I put together this page because I have perceived a great deal of confusion surrounding the different types of king crab - all three. When I first started buying and selling seafood 35 years ago, I was not aware that there was any difference. Whether you are a buyer for a restaurant or just an individual crab enthusiast - I hope this tidbit sheds some light on this subject.

Golden King Crab
Also known as
"Brown King Crab"

Blue King Crab
Also sold as
"Red King Crab"

Red King Crab
What we only buy and
sell at Smugglers Cove.



Red King Crab

Caught in the waters of Bristol Bay and Norton Sound, the true red king crab is the most prized species of crab in the world, with strong demand from consumers in Japan, the US, and Europe. Alaska's largest harvest of red king crab takes place in the waters of Bristol Bay. Roughly 100 boats participate in the fishery and harvest millions of pounds over a period of 2 to 3 months. Alive, red king crab are actually a dark burgundy in color. When they are cooked they turn bright red- with scarlet-red highlights on the top part of the shell, and especially around the toes. **Taste-wise, true red king crab is the best in the world.** The meat is snow-white, with highlights of bright red.

Blue King Crab

Caught in Alaska near St. Matthew Island and the Pribilof Islands, this species is known for its sweet meat and proportionally giant claws. Pribilof Island blue king crab are among the largest crab in the world. When they are alive, blue king crab are brown with royal blue highlights. However, when they are cooked they turn a bright orange-red. This is why blue king crab is generally marketed in the United States as "red king crab". Taste-wise, blue king crab is similar to red king crab, typically sweeter, although slightly milder in flavor than red. Due to it's availability, very few restaurants in the world serve blue king crab.



Golden King Crab

Caught in the waters around the Aleutian chain islands, golden king crab are the smallest of the three main species. Their shells are golden-orange in color. They have the mildest flavor of the Alaska's three commercially-harvested types of king crab. ***Golden king crab generally have the lowest percentage of meat "infill" inside the shells, and sell for less than blue or red they are one of the most abundant types of crab in Alaska.**

BUSTER THE CRAB STEAM POTS

Served in Natural Broth with Your Choice of Garlic Butter, Old Bay Seasoning or Cajun Style



**Canadian
Snow Crab Legs**

**1 1/2 LB - \$25
3 LB - \$49**

**Jumbo Canadian
Snow Crab Legs**

**1 1/2 LB - \$36
3 LB - \$60**

**Red Alaskan
King Crab Legs**

**1 LB - \$38
2 LB - \$70**

**Jumbo Red Alaskan
King Crab**

**1 LB - \$42
2 LB - \$78**

DELUXE BUSTER THE CRAB STEAM POT - \$99

**1 1/2 pound Canadian Snow Crab Legs
3/4 pound Jumbo Canadian Snow Crab Legs
1 Pound Red Alaskan king Crab Legs
1 pound Jumbo Red Alaskan King Crab**

.. all steam pots come with choice of any two smugglers sides

