

CLANCY'S CRAB BROILER

BEST FISH IN TOWN. SINCE 1975.

LUNCH MENU

Served Monday-Friday 11am-4pm & Saturday Noon-4pm

MEXICAN SHRIMP COCKTAIL with chilled Gazpacho.	12.95
CLAM CHOWDER in a crispy sourdough bowl.	8.95
SEARED AHI TUNA SALAD with a ginger vinaigrette.	15.95
POTATO CRUSTED CRAB CAKE SALAD with a balsamic vinaigrette.	16.95
COBB SALAD choice of ranch, blue cheese, Louie or basil vinaigrette.	13.95
BARBECUE SALMON & SPINACH SALAD with a balsamic vinaigrette.	14.95
BOWL OF SOUP & HOUSE SALAD served with warm sourdough bread.	10.95

CLANCY'S FAVORITES

SEAFOOD SAUTEE shrimp, scallops, crab, garlic, shallots, and a sherry cream sauce over fettuccine.	18.95
PAN FRIED CRAB CAKES & CAESAR with pepper dijon.	17.95
STUFFED PETRALE SOLE with spinach and shrimp in a sherry cream sauce served with rice and broccoli.	16.95
CHICKEN CHIMICHANGA & CAESAR SALAD	11.95

Sandwiches served with French fries and coleslaw

BLACKENED CHICKEN & AVOCADO SANDWICH with lettuce, tomato, chipotle mayo	11.95
CALIFORNIA TUNA MELT beefsteak tomato & green chile on grilled sourdough.	10.95
BLACKENED CHICKEN QUESADILLA with roasted peppers and onions with caesar salad.	10.95
GRILLED FISH TACOS MAHI MAHI with a jalapeno cream.	10.95

WEEKLY DINNER SPECIALS

All dinners include soup or salad & dessert

Sunday **CRAB NIGHT**

Snow Crab 19.95 lb.

King Crab 29.95 lb.

Tuesday **SHRIMP NIGHT**

All You Can Eat.

18.95

Monday **FISH FRY NIGHT**

All You Can Eat Icelandic Cod.

16.95

Wednesday **LOBSTER NIGHT**

27.95

FRESH & SEASONAL FISH

Please choose your preferred preparation:

Blackened with Papaya Relish. Grilled w/Spicy Sweet & Sour. Herb Crusted w/Lemon Butter

Choice of dinner shrimp cocktail, dinner salad, or chowder. Served with chef's vegetables and one side dish:
Sauteed Corn. Sauteed Spinach. Pasta. Steamed Broccoli. Mashed Potato. Cheese Enchilada. Fries. Rice
Pilaf. Jasmine Rice. Cottage Cheese. Cole Slaw. Fruit.

PACIFIC SNAPPER 13.95

LOUISIANA CATFISH 13.95

CATALINA SAND DABS 13.95

IDAHO RAINBOW TROUT 16.95

ATLANTIC SALMON 17.95

ORANGE ROUGHY 18.95

PACIFIC MAHI MAHI 18.95

HAWAIIAN AHI TUNA 17.95

ALASKAN HALIBUT 21.95

"WILD" KING SALMON 23.95

ON THE PLANK

CEDAR PLANK SHRIMP WITH RATTLESNAKE BBQ Jumbo Mexican shrimp brushed with spicy rattlesnake barbecue sauce and broiled on a cedar plank. Served with rice and cucumber salad. 21.95

CITRUS CRUSTED CEDAR PLANK SALMON Citrus crusted Atlantic Salmon broiled on the plank and finished with a citrus butter. Served with mashed potatoes and steamed broccoli. 24.95

"ON THE SKEWER"

Served with chef's vegetables

SKEWERED SHRIMP WITH SPICY SWEET & SOUR mesquite grilled. With jasmine rice. 14.95

HERB CRUSTED SALMON pan seared with jasmine rice 16.95

SEAFOOD BROCHETTE mesquite grilled shrimp, scallops and fresh fish with rice pilaf. 18.95

HOT & CRISPY

Served with French Fries and Coleslaw

FRIED SHRIMP BOAT 13.95

ICELANDIC COD FISH & CHIPS Fish Boat 9.95. Full 13.95

JUMBO SHRIMP FRY breaded, tempura, or coconut crusted. 17.95

HALIBUT FISH & CHIPS 19.95

PAN-FRIED CORNMEAL CRUSTED SCALLOPS with Cajun remoulade. 19.95

SEAFOOD COMBO PLATTER fried fish, shrimp, clams, scallops and calamari. 19.95

WHOLE CATFISH TEMPURA whole Pacific catfish tempura battered and deep fried.
Served whole (head on) with a soy-spring dipping sauce. 24.95

219 N. CENTRAL AVENUE, GLENDALE, CALIFORNIA 91203 818-242-CRAB

WWW.GLANCYSCRABBROILER.COM