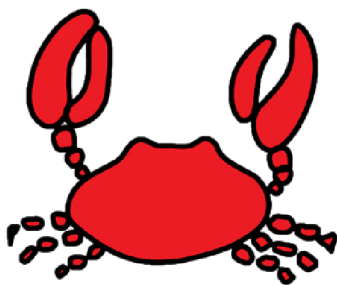


# KING - TOBER



for over three decades, we have been bringing this deep sea delicacy straight from the cold waters of alaska's bering sea to plates of crab lovers in suburban chicago! bob chinn's proudly serves only sustainably caught, premium alaskan red king crab. we are excited to present these carefully curated offerings of our no. 1 menu item in a variety of new, innovative and incredibly delicious preparations!

## SMALL PLATES

### bisque | 12

smooth. creamy. rich. need we say more?

### empanadas | 12

crispy wontons filled with fresh julienned vegetables, chunks of king meat, accompanied by a sesame, soy-ginger dipping sauce

### stuffed mushrooms | 16

king crab, fresh garlic & panko crumbs stuffed into large, hand-picked white mushroom caps

### thermidor | 24

savory flavors of old bay, dijon mustard, white wine blended with shredded king crab, baked beneath a light blanket of panko crumbs & grated parmigiano reggiano, topped with fresh lemon juice and served with housemade garlic crostini

### flatbread | 22

king crab, diced california avocados, slivered red chilis & monterey jack cheese, layered onto wood-oven baked flatbread

### bruschetta | 13

thin, toasted slices of our homemade bread dressed with our garlic-infused evoo, smashed avocado, king crab, topped with red Hawaiian sea salt and fresh lemon

## MAINS

### risotto | 30

meaty pieces of king crab and imported italian arborio rice, low-boiled in our scratch fish and chicken stock, finished with parmigiano reggiano & fresh lemon zest

### land & sea | 40

panko battered king crab flash fried and hand tossed in an aromatic garlic-habanero oil served alongside two perfectly broiled, center-cut petite filets

king crab month