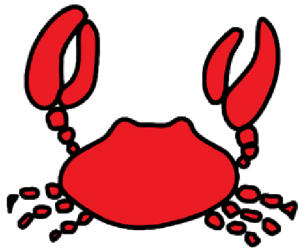


curbside

at

bob chinn's crab house



with the everchanging landscape of the COVID-19 pandemic and the public health risks in which it poses, Bob Chinn's Crab House is taking every precaution and following all federal, state and village guidelines to ensure the health and safety of our family; meaning teammates and guests alike.

in the absence of indoor dining, we have made great strides in our curbside pickup system and encourage guests to utilize our online ordering option, which can be found on our website
www.bobchinns.com



www.bobchinns.com
847.520.3633
call or text : 847. THE . CRAB

family dinner packages

all meal packages come with our famous garlic rolls & family-style side dishes

bob's favorites for 2 - 4 (\$115 / \$230)

bob's signature crabmeat vermicelli
fresh north atlantic scallops sauteed in a lemon butter sauce
whole maine lobster prepared in our savory Cantonese gravy
wet-aged, 14 oz USDA Angus New York strip steak broiled to perfection and sliced
filet of asian basa steamed "bob's version" (light soy sauce with Chinese black olives, scallions & fresh ginger)
slices of our homemade desserts:
tangy key lime pie & bob's slice of paradise (purple okinawan sweet potato, hawaiian coconut pudding on a macadamia nut crust)

land & sea for 6 - 8 (\$480 / \$600)

bob's signature crabmeat vermicelli
fresh north atlantic scallops sauteed in a lemon butter sauce
4 lb. whole Alaskan king crab, steamed and cut into bite size pieces
tender, wet-aged petite filet mignon steaks
sweet and savory 3.5 oz South African cold water lobster tails
slices of our signature homemade desserts:
hawaiian luau cake, tangy key lime pie, bob's slice of paradise pie (dinner for 8 also comes with a slice of coconut cake)

extras

homemade soup \$12 pint / \$25 quart
(choose new england clam chowder or seafood gumbo)

coleslaw \$10 pint / \$20 quart

bob chinn's world famous mai tais \$70
2 gallons of our 100% real, fresh fruit juice blend, a 1.75L bottle of Myer's Dark Rum, souvenir cups, a funnel and step-by-step instructions on how to mix for an authentic Bob Chinn's Mai Tai!

holiday sides

available in half pans, serves 10- 12
\$35

fresh cut green beans tossed in a light garlic-infused oil & dusted with Hawaiian alaea salt
french fries
red skin parsley potatoes
chinese vegetable fried rice
mashed sweet potatoes with Door County sun-dried cherries, honey, cinnamon and brown sugar butter
steamed jasmine white rice (\$20)

bakery

bob's "slice of paradise" pie - (serves 8-10)
Okinawan purple sweet potato filling layered with coconut milk pudding on a macadamia nut crust topped with fresh whipped cream. A truly unique dessert! 45

coconut cake - (serves 6-8) Moist white cake smothered with haupia, a traditional Hawaiian coconut milk pudding and sprinkled with toasted coconut flakes 38

hawaiian luau cake - (serves 6-8) ultra light and airy white cake covered with haupia, a traditional Hawaiian coconut milk pudding 36

key lime pie - (serves 8-10) A creamy and tangy frozen lime favorite on a traditional graham cracker crust topped with our homemade whipped cream 38

mud pie - (serves 6-8) Kona cappuccino chip ice cream from local creamery, Homer's, layered with ganache and topped with drizzled chocolate and slivered almonds 45

pumpkin pie - (serves 8-10) Nothing says fall quite like the comforting taste of homemade pumpkin pie! Each bite feels like a warm hug of cinnamon, cloves and nutmeg with a hint of grated ginger. accompanied by a pint of our freshly made whipped cream 32

whole cakes/pies must be ordered a minimum of 48 hours in advance