

## Lunch Menu



Lunch Available  
11 am- 3 pm

### Soup and Salad Bar 6.95

#### Sandwiches

All sandwiches will be served on a ciabatta kaiser accompanied with seasoned fries and Caribbean slaw + Salad Bar 2.95

#### Mahi Basil Sandwich

w/ mozzarella cheese + fresh basil + tartar sauce 9.95

#### Fried Tilapia Sandwich

w/ lettuce + tomato + tartar sauce 8.95

#### Fried Soft-shell Crab Sandwich

w/ roasted red pepper remoulade 10.95

#### Crab Melt Imperial Sandwich

w/ Swiss cheese + butter toasted sourdough 10.95

#### Fried Jumbo Lump Crab Cake Sandwich

w/fried w/ red pepper remoulade 13.95

#### Western Chicken Sandwich

w/ honey bourbon BBQ + melted cheddar cheese + mayo 7.95

#### Fried Grouper Sandwich

w/ lettuce + tomato + tarter sauce 9.95

#### French Dip Sandwich

w/ sliced prime rib + grilled onions + melted provolone on baguette + au jus 9.95

#### Burgers

**Cheeseburger** 7.95

**Bacon burger** 8.95

**Mushroom and swiss** 8.95

**Black and bleu burger** 8.95

#### Chef's Fried Specialties

All fried lunches served w/ seasoned fries and Caribbean slaw + Salad Bar 2.95

**Fried Shrimp** 9.95

**Beer Battered Fish and Chips** 8.95

**Fried Chicken Fingers** 7.95

**Cornmeal Fried Catfish** 8.95

**Fried Tilapia** 8.95

### Wraps + Quesadillas + Tacos

Served w/ seasoned fries and Caribbean slaw + Salad Bar 2.95

#### Fajita Wrap (Chicken or Steak)

w/ peppers + onions + pico de gallo + sour cream + Mexican cheese mix 8.95

#### Chicken Caesar Wrap

w/ romaine hearts + tomato + parmesan cheese + Caesar dressing 7.95

#### Quesadilla (Chicken, Shrimp, or Steak)

w/ onions + Peppers + Mexican cheese mix + avocado ranch  
8.95 single / 9.95 combo / 10.95 triple

#### Tacos (Fish or Shrimp)

w/ soft shell tortilla + pico de gallo + slaw + Mexican cheese mix + zesty chipotle aioli 9.95

### Lunch Entrees

All lunch entrées are served with your choice of house rice or garlic whipped potatoes and vegetable du jour + Salad Bar 2.95

#### Scaloppini (Chicken or Beef tenderloin)

w/ sautéed mushrooms + tomatoes + onions + bell peppers + port wine demi- sauce + over house rice 10.95

#### Stuffed Soft-shell Crab

w/ blue crab imperial 12.95

#### Caribbean Jerk Chicken

w/ warm tropical fruit salsa 8.95

#### Christopher Maryland Style Crab Cake

w/ organic greens + mango salsa + lemon bur blanc 13.95

#### Seafood Imperial

w/ Sea scallops + shrimp + blue crab imperial + béchamel + lemon bur blanc 12.95

#### Baked Lemon Pepper Tilapia

w/ house made lemon pepper seasoning + lemon bur blanc 8.95

**Salmon Broiled or blackened** 9.95

**Mahi-Mahi Broiled or blackened** 9.95

### Lunch Pastas

+ Salad Bar 2.95

#### Penne Florentine (Shrimp or Chicken)

w/ sautéed spinach + grated feta + parmesan cheese in a creamy alfredo sauce 10.95

#### Shrimp Scampi

w/ roasted red peppers + tomatoes + artichoke hearts + shallots + white wine garlic butter sauce + linguine pasta 9.95

#### Chicken Parmesan

w/ basil marinara sauce + linguini pasta + fresh mozzarella 8.95

#### Pasta Primavera Delight

w/ garden vegetables + white wine garlic cream Alfredo + penne pasta 6.95

chicken + 3.50 shrimp + 4.50

### Lunch Omelettes

All omelettes served with the vegetable du jour + Salad Bar 2.95

#### Seafood Omelettes

w/ Shrimp + sea scallops + crab meat + seafood bisque 9.95

#### Fresh Fluffy Crab Meat Omelet

w/ lump blue crab meat + artichokes + tomatoes + rich crab bisque 9.95

#### Shrimp and Crawfish Tail Meat Omelet

w/ Shrimp + crawfish tail meat + roasted red peppers + green onions + succulent crawfish bisque 9.95

## Sides

Vegetable Du Jour ● Dirty Rice ● Roasted Herb Red Bliss Potatoes

● House Rice ● Whipped Potatoes ● Seasoned Fries

Welcome to Crabcake Factory Jax, the home of Chesapeake Bay seafood. Our menu features many delicious selections with our featured blue crab, including our specialty, blue crab jumbo lump crab cakes. Chef Kahn Vongdara, our Executive Chef, believes that the best seafood and steaks begin with fresh, quality ingredients and you can taste the difference!



EXECUTIVE CHEF  
Kahn Vongdara



## CRABCAKE FACTORY JAX

We are proud to offer the area's freshest seafood and exceptional steaks with an innovative menu of eclectic seasonal favorites. Our entire staff is dedicated to presenting the finest continental cuisine with attentive and courteous service. It is our goal to make each of your visits to the Crabcake Factory Jax a memorable culinary event. Enjoy dining with us and please let us know how your experience has been.



SOUS CHEF  
Christopher Vongdara

### Signature Starters

#### Jumbo Lump Crab Cake Napoleon

w/ tropical  
fruit salsa 11.95



#### Ahi Tuna & Jumbo Lump Crab Meat Timbale (Tartar) Napoleon

w/ cucumber, fresh ginger,  
cilantro + layered crispy wonton +  
Honey soy vinaigrette 12.95



#### Bayou Jumbo Lump Crab Cake

w/ Cajun crawfish  
cream 12.95



#### Crispy Fried Calamari

w/ sweet & spicy creole sauce 9.95

#### Oysters Rockefeller

w/ sautéed baby spinach + smoked bacon +  
parmesan cheese + Béarnaise sauce 8.95

#### Clam Casino

w/ butter brandy herb garlic +  
provolone cheese + smoked bacon 8.95

#### Jumbo Garlic Shrimp Scampi

w/ roasted red peppers + green onions +  
shallots 8.95

#### Fresh Mussels Milanese

w/ shallots + garlic + basil + mushrooms +  
capers 9.95

#### Escargot Sicilian Style

w/ mushrooms + diced tomatoes + basil +  
capers + goat cheese + garlic + puff pastry 9.95

#### Jumbo Shrimp Cocktail (5)

w/ homemade cocktail sauce 8.95

#### Teriyaki Beef Tips

w/ mushrooms + pineapple chunks +  
sesame seeds + crispy noodles 9.95

#### Oysters on the Half Shell

Half Dozen, 6.95 Dozen, 10.95 Steamed, + 1.00

#### Bangin' Shrimp

w/ creamy Thai sweet n spicy sauce 9.95

#### Blue Crab Spinach & Artichoke Dip

w/ three cheese (cream, cheddar, parmesan) +  
crustinis 9.95

#### Stuffed Jumbo Portabella Mushrooms

w/ blue crab imperial 11.95

#### Oyster Christopher

w/ shrimp + jumbo lump crab meat +  
sautéed baby spinach + feta cheese +  
parmesan cheese + Béarnaise 12.95

#### Bacon Wrapped Smoked Scallops

w/ house BBQ sauce over Caribbean slaw 9.95

#### Crab Martini

w/ lemon zest + Chesapeake sauce +  
asparagus + crustinis 11.95

#### Caribbean Conch Fritters

w/ tropical fruit salsa + jerk key lime mustard 8.95

#### Sesame Seared Ahi Tuna Salad

w/ wakame seaweed and  
ginger pickled cucumber  
salad + Honey soy  
vinaigrette 12.95



#### Christopher Grilled Shrimp Salad

w/ sugar toasted almonds + mandarin oranges +  
cherry tomatoes + red sweet onions + crispy noodles +  
honey orange champagne vinaigrette 10.95

#### Thai Chicken Salad

w/ grilled breast of chicken + romaine lettuce +  
shredded Napa cabbage + purple cabbage +  
red bell peppers + carrots + cilantro + mint +  
scallions + chopped peanuts + cucumbers +  
honey ginger soy vinaigrette 10.95

### Savory Soups + Fresh Salads

#### Grilled Steak Salad

w/ romaine lettuce + crumbled gorgonzola cheese +  
roma tomatoes + crispy bacon +  
bacon butter ranch dressing 11.95

#### Louisiana Seafood Gumbo

w/ shrimp + crawfish + blue crab + okra +  
andouille sausage + house rice Cup 4.95, Bowl 6.95

#### Cream of Crab Bisque

w/ blue crab + sherry wine Cup 3.95, Bowl 6.95

#### Seafood & Artichoke Bisque

w/ shrimp + scallops + blue crab Cup 3.95, Bowl 6.95

#### Maryland Crab Vegetable Soup

Cup 3.95, Bowl 5.95

#### Classic French Onion Soup

w/ caramelized onions + croutons +  
melted mozzarella cheese Bowl 5.95

Served with your choice of our homemade dressings:  
Ranch, Salsa Ranch, Bleu Cheese, Honey Ginger Soy,  
Raspberry Vinaigrette, Honey Mustard, Honey Orange  
Champagne Vinaigrette, Pepper Parmesan,  
Mediterranean Vinaigrette, Balsamic Vinaigrette,  
Caesar, or Oil & Vinegar

#### Tossed Mixed Green House Salad

w/ your choice of dressing 4.95

#### Parmesan Crisp Caesar Salad

w/ our house Caesar dressing 4.95

#### Santa Fe Super Salad

w/ crispy mixed greens + avocado + tomatoes +  
heart of palm + sweet bell pepper + cucumber +  
artichoke heart + red onion + black bean + corn +  
shredded cheddar cheese + honey cilantro lime  
vinaigrette served in crispy tortilla bowl 10.95

#### Additional Add-Ons

- Grilled Salmon + 5.95
- Grilled Chicken + 4.95
- Grilled Shrimp + 5.95

## Lobsters Crab+Legs



**Native Whole Maine Lobster (1 1/2 lb)**  
w/ drawn butter MKT



**Stuffed Broiled Lobster Tail (8-10 oz)**  
w/ blue crab meat imperial + drawn butter MKT



**Broiled Lobster Tail (8-10 oz)**  
w/ drawn butter MKT

**Crab Legs (Over 1 lb)**

Over a pound of steamed crab in your choice of three varieties, served with drawn butter and lemon MKT

- Maryland Style Steamed Blue Whole Crabs (Seasonal by dozen)
- Dungeness Crab Legs
- Snow Crab

**Alaskan King Crab Legs (Over 1 lb)**

w/ Old Bay spices + drawn butter MKT



**Lobster Seafood Newburg (1 1/2 lb)**

w/ lobster meat + jumbo shrimp + sea scallop simmered in a rich sherry crème sauce + baked puff pastry shell + whipped potatoes MKT



**Stuffed Whole Maine Lobster (1 1/2 lb)**

w/ blue crab meat imperial + drawn butter MKT



**Lobster Thermidor (1 1/2 lb)**

w/ béchamel sauce + parmesan cheese + sautéed mushrooms + jumbo lump blue crab meat + light sherry cream MKT

## Fresh Fish

Served with your choice of potato or house rice and vegetable du jour

**Chilean Sea Bass MKT**

Ahi-Tuna 18.95

Tilapia 15.95

Flounder 16.95

Mahi-Mahi 17.95

Catfish 14.95

Salmon 17.95

Grouper 19.95

Swordfish 19.95

Red Snapper 19.95

## Finishing Options for Fish

Stuffed with fresh Blue Crab Meat Imperial, + 6.95

Béarnaise, Lemon Garlic Sauce, or Caper Sauce, + 1.95

## Crispy Fried Seafood

Served with seasoned French fries and vegetable du jour

**Fried Seafood Trio**

w/ Shrimp + sea scallops + jumbo lump crab cake 22.95

Jumbo Fried Sea Scallops 19.95

Golden Fried Shrimp 17.95

**Fried Seafood Combination**

w/ Filet of fish + shrimp + sea scallops + clam strips + lump crab cake 26.95

## Sides

Vegetable Du Jour ● Dirty Rice ● Roasted Herb Red Bliss Potatoes  
● House Rice ● Whipped Potatoes ● Seasoned Fries



## Chef's Seafood Specialties

### Broiled Blue Crab Jumbo Lump Crab Cakes (2)

w/ organic greens + tropical fruit salsa 25.95



### Caribbean Jerk Seared Atlantic Swordfish

w/ shrimp + jumbo lump crab meat + warm tropical salsa 24.95

### Chef's Ginger Sesame Seared Ahi-Tuna

w/ jumbo lump crab meat + over pickled cucumber wakame salad + honey soy vinaigrette 25.95



### Pecan Red Snapper

w/ crawfish tail meat + shrimp + tangy roasted pecan sauce 24.95

### Pan Broiled Seafood Combination

w/ filet of fish + shrimp + sea scallops + oyster Rockefeller + clam casino + crab imperial 25.95

### Baked Seafood Imperial

w/ sea scallops + shrimp + crab imperial topping 24.95

### Broiled Seafood Trio

w/ shrimp + sea scallops + jumbo lump crab cake + capers bur blanc 23.95

### Paella Fruit Del Mar

w/ shellfish paella + shrimp + scallops + clams + mussels + squid + lump crabmeat + roasted red peppers + diced tomatoes + green peas + spanish rice 25.95

### Jumbo Lump Crabmeat Au Gratin

w/ cream + parmesan cheese 24.95

### Three Pepper Honey Glazed Salmon

w/ jumbo lump crab fresca 22.95



### Grouper Christopher

w/ panko crusted + honey glazed + jumbo lump crab meat + artichoke + feta cheese 24.95

### Baked Jumbo Lump Crab Imperial

w/ chef's special sauce from Chesapeake Bay + roasted red peppers 23.95

### Sautéed Sea Scallops

w/ sundried tomato pesto cream 20.95

### Flounder Christopher Florentine

w/ sautéed spinach + jumbo lump crab meat + feta cheese + parmesan cheese + shrimp + Béarnaise 20.95



### Pan Seared Chilean Sea Bass

w/ shrimp + sea scallops + fresh diced tomatoes + garlic bur blanc MKT



## Sides

Vegetable Du Jour ● Dirty Rice ● Roasted Herb Red Bliss Potatoes  
● House Rice ● Whipped Potatoes ● Seasoned Fries



## Steaks + Chops

All steaks have seasoned "Char Crust" Served with your choice of potato and vegetable du jour

**New York Strip (16 oz)**  
w/ crispy potato strings 22.95



**Delmonico (16 oz)**  
w/ fried onion rings 23.95

**Filet Mignon (10 oz)**  
w/ Cabernet demi glaze 28.95



**Fresh Cut Prime Rib (16 oz)**  
w/ Au jus + Creamy  
Horseradish 23.95



## Surf & Turf Combos

Lobster Tail (10 oz) MKT

Maryland style Crab Cake 8

Shrimp (grilled or fried) 5

Filet of Salmon 7

Pecan Crusted Fresh Pork Rib Chop  
w/ mushroom cream + demi-glaze 19.95

Roasted Baby Rack of New Zealand Lamb Dijonaise  
w/ Dijon mint demi glaze 26.95 MKT

Smoked St Louis Ribs  
w/ homemade honey bourbon BBQ sauce  
Half Rack 13.95 Full Rack 19.95  
Half Rack Combo w/ Fried Shrimp 18.95

## Finishing Options for Steaks

- Oscar Style Jumbo lump crab + Béarnaise + asparagus 9.95
- Classic Béarnaise 1.95
- Au Poive Style Coated w/ cracked peppercorn + creamy Brandy sauce 2.95
- Black and Blue Style Blackened Cajun spices + melted blue cheese 2.95
- Cowford Style Stuffed w/ Boursin cheese + brandy mushroom demi-glaze 4.95



FAMOUS FILET CHRISTOPHER

## Sides

- Vegetable Du Jour ● Dirty Rice ● Roasted Herb Red Bliss Potatoes
- House Rice ● Whipped Potatoes ● Seasoned Fries

## Chicken

Served with whipped potatoes and vegetable du jour

### Caribbean Jerk Chicken

w/ shrimp + warm tropical salsa 17.95

### Chicken Marsala

w/ sautéed fresh portabella mushrooms + rich Marsala wine demi sauce 16.95

### Chicken New Orleans

w/ Cajun bayou + crawfish tail meat + cream sauce 16.95



### Duck Confit Miso

w/ boneless duck breast + caramelized onion + orange miso ginger soy sauce infusion 21.95

### Chicken Christopher

w/ jumbo lump crab meat + artichokes + spinach + feta cheese 19.95

### Stuffed Chicken Chesapeake

w/ blue crab meat imperial + Béarnaise sauce 20.95

## New Orleans Cajun Specialties

### Shrimp Creole

w/ zesty tomato Creole sauce + house rice 17.95

### Seafood Jambalaya

w/ dirty rice + shrimp + scallops + crawfish + andouille sausage + bell peppers + okra + onions + Creole sauce + spring onions topping 18.95

### Blackened Trio

w/ Mahi-Mahi + shrimp + sea scallops + Cajun bayou spices + dirty rice + vegetable du jour 20.95

### Cajun Trio

w/ Shrimp Creole + blackened catfish + crawfish etoufee + dirty rice + vegetable du jour 19.95

### Tilapia Pontchartrain

w/ crawfish tail meat + shrimp + brown lemon butter sauce + dirty rice + vegetable du jour 19.95

### Shrimp or Crawfish Etouffee

w/ onions + green peppers + dark roux base sauce + house rice

w/ Sautéed Shrimp 16.95

w/ Crawfish Tail Meat 17.95



## Savory Pastas

All pasta topped with fresh shredded parmesan cheese

### Pasta Primavera Delight

w/ garden veggies + white wine garlic cream Alfredo + penne pasta 13.95

Chicken + 4.00 Shrimp + 5.00

### Pasta Mardi Gras

w/ sautéed shrimp + crawfish tail meat + okra + andouille Sausages + crimini mushrooms + Creole tomato cream + penne pasta 17.95

### Chicken Parmesan

w/ sweet basil marinara sauce + linguini pasta +

mozzarella cheese 16.95



### Chicken Picatta

w/ sautéed mushrooms + artichoke hearts + lemon butter caper sauce + linguini pasta 16.95

### Pasta Jambalaya (spicy Creole mixture)

w/ chicken + okra + andouille Sausages + shrimp + zesty tomato Creole sauce + penne pasta 17.95

### Seafood Linguini

w/ shrimp + sea scallops + mussels + hot marinara sauce or alfredo 18.95

### Mediterranean Penne Pasta

w/ shrimp + tomatoes + basil + black olives + feta cheese + lemon garlic bur blanc 17.95

### Shrimp Scampi

w/ roasted red peppers + tomatoes + artichoke hearts + shallots + lemon garlic bur blanc + linguini 17.95



### Lobster Stuffed Ravioli

w/ sun-dried tomato lobster pesto cream + shrimp + sea scallops 21.95

*Ask your server about viewing this delicious selection*

## Desserts

Classic Grand Mariner Crème Brulee

Home Made New York Cheese Cake

Christopher Home Made Bread Pudding (served warm)

Chocolate Moose Obsession

5 Layer Chocolate Cake

Overloaded Chocolate Cake

Key Lime Pie

Red Velvet Cake

## Factory Kids' Entrees

5.95 each

All are served with seasoned fries except pasta

All extras are 2.95 each

Kids' Popcorn Shrimp

Kids' Cheeseburger

Fried Chicken Tenders

Fish Sticks

Grilled Cheese

Linguini Marinara (Pasta)

Fettuccini Alfredo (Pasta)

Baked Mac & Cheese (Pasta)

## Sides

Vegetable Du Jour ● Dirty Rice ● Roasted Herb Red Bliss Potatoes

● House Rice ● Whipped Potatoes ● Seasoned Fries

Home of the  
Chesapeake  
Bay Maryland  
Crabcake



## Welcome to the Crab Cake Factory,

the home of the original Maryland crab cake.

Discover the delightful taste of *Chesapeake Bay's*  
famous blue crabs in over a dozen dishes from our menu.

If seafood is not for you, check out our extensive steaks and meat selections.

We pride ourselves in our fresh seafood and a menu that delivers creativity and  
culinary excellence on every dish. Whether you prefer crab cakes, seafood, or steak,  
*the Crab Cake Factory is the place to find it!*

*It's a winning combination for*

### THE CRAB CAKE FACTORY

which offers guests an authentic taste  
of the *Chesapeake Bay*.

*Dinner Menu Available All Day*

*Lunch Menu Available until 3pm*

*Takeout Menu Available*

Specializing in *private catering, weddings, celebrations,  
corporate luncheons and events*



**18% Gratuity added for  
parties of 6 or more**

- \* We are not responsible for lost or stolen articles.
- \* We reserve the right to refuse service to anyone.
- \* No checks accepted.
- \* Dessert fee will be applied to desserts brought into restaurant.
- \* \$15 corkage fee for wine brought

**WE PROUDLY SERVE THE FRESHEST  
LOCAL FISH AND MAYPORT SHRIMP**

There is risk associated with consuming raw oysters, clams, tuna or any undercooked animal protein. If you have chronic illness of the liver, stomach, or have immune disorders, you are at risk for serious illness from raw oysters. If unsure of risk, please consult a doctor.