

FULTON'S CRAB HOUSE LUNCH MENU

STARTERS

FULTON'S SEAFOOD TOWER

An assortment of chilled seafood. Featuring, Alaska king crab, seared tuna, scallops, jumbo shrimp, clams and mussels, with seaweed salad, soy, cocktail and remoulade sauces **19.95 each person, minimum 2 people. Additional size platters available, please ask your server**

SEARED TUNA

Herb-crusted, served rare with seaweed salad, and soy sauce 13.95

BLUE CRAB CAKE

A Fulton's Legend: a super lump crab cake, lightly sautéed and served with cucumber salad and mustard sauce 14.95

CRISPY CALAMARI

Truly unique to Fulton's: calamari steaks, sliced, breaded and crispy fried served with tomato basil sauce 11.95

SHRIMP COCKTAIL

Five succulent jumbo shrimp, poached in Old Bay seasoning, then chilled and served on ice with our own housemade cocktail sauce 12.95

PORTOBELLO MUSHROOM FRIES

With smoked mustard sauce 9.95

FRESH OYSTERS

As with our fresh fish, we source and buy our oysters from the Pacific Northwest and Prince Edward Island. These cold water oysters are rack grown in protected waters that enhance and provide a cleaner, more flavorful oyster. Our chef networks with a select few oyster growers and is proud to offer a selection of the regions best.

Please ask your server about today's oyster choices:

Available per piece, by the half dozen or dozen, or create your own unique sampler platter 2.25 each

SOUPS AND SALADS

CRAB AND LOBSTER BISQUE

Robert Fulton's favorite after a day of seafaring: our signature bisque made with brandy, sherry, blue crab and lobster 7.95

NEW ENGLAND CLAM CHOWDER

Traditional creamy white clam chowder, loaded with clams and potatoes 6.95

HOUSE SALAD

Mixed field greens, tomatoes, Belgian endive, carrots, and cucumbers with balsamic vinaigrette 5.95

CLASSIC CAESAR SALAD

Crisp romaine lettuce with traditional Caesar dressing and our housemade garlic croutons 6.95

LUNCH ENTRÉE SALADS

FULTON'S COBB SALAD

A mixture of Florida baby shrimp, blue lump crab, bay scallops, tomatoes, cucumbers, avocado, and boiled eggs, drizzled with basil citrus vinaigrette 13.95

GRILLED SHRIMP OR CHICKEN CAESAR SALAD

Entrée version of our traditional side salad, with garlic croutons and Parmesan cheese 12.95

GRILLED ASIAN CHICKEN SALAD

Mandarin oranges, red peppers, fried wontons in cilantro sesame dressing, served over field greens 12.95

BABY SPINACH AND PECAN SALAD

Gorgonzola cheese, dried cherries with balsamic vinaigrette 11.95
With grilled chicken add 2.95
With grilled shrimp add 4.95

MANY OF OUR DINNER ITEMS, INCLUDING CRAB AND LOBSTER ARE AVAILABLE FOR LUNCH UPON REQUEST

FULTON'S LUNCH SPECIALTIES

CHEF'S FRESH FISH SELECTION

Each day our chefs create specials made from the freshest seafood available which is flown in daily 16.95

FRIED SEAFOOD COMBINATION

Scallops, shrimp, and cod with tartar and cocktail sauces with crispy onion loaf 15.95

LINGUINI WITH CLAMS

Florida little neck clams, sautéed with olive oil, garlic, lemon in linguini pasta 12.95

CHILLED SEAFOOD TRIO

Cold combination of sweet Alaska king crab legs, Florida shrimp in the rough and blackened scallops with cocktail and remoulade sauce 16.95

FISH AND CHIPS

Served with tartar sauce and french fries 12.95

MAHI FISH TACOS

Mahi-Mahi with pico de gallo, shredded lettuce, cilantro lime crema served with flour tortillas 12.95

LUNCH SANDWICHES

Served with house made kettle chips substitute French fries add 1.95

BLUE LUMP CRAB CLUB

Triple stacked, with citrus aioli, crab boursin, field greens, tomatoes and bacon 13.95

GRILLED ANGUS BURGER

100% certified Angus fire grilled over hardwood charcoal 10.95
With Great Lakes cheddar and bacon add 1.50
With mushrooms, onions and Blue cheese add 1.75

FRIED SHRIMP PO-BOY

Toasted hoagie roll, with shredded lettuce, tomatoes, with garlic lemon remoulade 11.95

GRILLED CHICKEN CIABATTA

With spinach, provolone cheese, with sun dried tomato pesto 9.95

FULTON'S SLIDER TRIO

A trio of mini Angus burger, blackened Mahi Mahi and Blue lump crab cake 13.95

HOOK AND SINKER

Choose a half sandwich with soup or salad 12.95

HOUSE SALAD

CLASSIC CAESAR SALAD

CRAB AND LOBSTER BISQUE

NEW ENGLAND CLAM CHOWDER

FRIED SHRIMP PO-BOY

BLUE LUMP CRAB CLUB

GRILLED CHICKEN CIABATTA

Private Events

Our signature crab dishes and fresh seafood are perfect for group events of all sizes. To learn about The Private Dining Rooms of Fulton's, and what we can do to make your celebration unforgettable, please contact Marian Ream at 407-828-8996 or ask your server for more information.

Gift Cards

Fulton's Crab House gift cards are available for purchase year-round. Please ask your server for more information.

Dietary Needs

For our guests with food allergies or other health-related dietary restrictions, we are happy to discuss and attempt to accommodate your special dietary request.

An 18% gratuity will be automatically added to the check for parties of six or more. We appreciate our guests' understanding.

PROPRIETOR: Larry Levy *GENERAL MANAGER:* Jonathan Mack *EXECUTIVE CHEF:* Ron Cope