





CALAMARI

Lightly breaded and served with homemade marinara 12

SCALLOP SKEWERS

Scallops wrapped in apple smoked bacon glazed with our signature BBQ sauce 16

CHICKEN WINGS

Traditional wings served Hot, House Spice or BBQ 12

RAW OYSTERS ON HALF SHELL Half doz. 10

ROCKFISH FINGERS

A local's favorite served with a roasted red pepper sauce 11

TRIPLE TOWER

Share, share, share! This impressive centerpiece serves up to 4 people and includes: 18 oysters, 1 lb. cocktail shrimp, fresh lobster meat and blue claw fingers 69

STUFFED MUSHROOM CAPS

Silver dollar mushrooms filled with our crab imperial topped with a light cream sauce 12 CRABBYPRETZEL

Hooper's crab dip spread, topped with cheese & our own seasoning 11

CLAMS

Full bucket of top necks 12

STEAMED SHRIMP

Enjoy our succulent shrimp seasoned in Hooper's special blend of spices 1/2 lb 12 1lb 20

BASKET OF CRAB CLAWS

The perfect touch of blue crab to complement any meal! 9

OYSTER ROCKEFELLER

6 oysters topped with spinach and a blend of Italian cheese and spices 15

🛗 CLAMS CASINO

6 top necks prepared in the Hooper's Casino tradition 11

SIGNATURE SALADS

A HOUSE SALAD

Fresh greens, carrots, cucumbers tri-colored tomatoes and red onions 8

CAESAR SALAD

Crisp Romaine lettuce tossed in our homemade Caesar dressing 10

Make your house or Caesar salad extra special with one of these add ons: Chicken Breast 7 Salmon 12 Scallops 12

🎒 CRAB & AVOCADO SALAD

Jumbo lump crab meat, avocado & crispy bacon over mixed greens with a citrus vinaigrette 18

Available salad dressings: House Balsamic and Spicey House Ranch, Bleu Cheese, & Citrus Vinaigrette

STEETABLE CRAB 8 CREAM OF CRAB 10 NEW ENGLAND CLAM CHOWDER 8

VISA MasterCont



CRABS BY THE DOZEN

ASK YOUR SERVER FOR PRICING A la carte available by the basket when purchasing CRABS by the dozen only:

- Steamed Shrimp 12
- Fried Chicken 12 Hush Puppies 6



ALL YOU CAN EAT

Steamed Crabs Steamed Shrimp Hooper's Fried Chicken Corn on the Cob **Hush Puppies**

45

- SEAFOOD All entrees served with a fresh vegetable and starch of the day! Ask your server. A WHOLE STEAMED LOBSTER
- Mouth watering 2 lb. lobster steamed fresh from the tank Market Price TRIPLE TRIFECTA
- 1 lb. snow crab legs, lobster tail, and a homemade crab cake-broiled or fried 38 le scallop scampi

Fresh jumbo scallops sauteed in the classic garlic white wine sauce with fresh lemon 26 STUFFED FLOUNDER

Fillet of Flounder stuffed with shrimp, lobster, scallops, and provolone cheese. Baked and topped with Imperial Sauce 29 MARYLAND CRAB CAKE PLATTER

Twin crab cakes delicately seasoned and fried or broiled to perfection 32

SNOW CRABLEGS

Over 2 lbs. of delicious snow crab legs served with drawn butter and lemon Market Price THREE WAY COMBINATION

Lobster, scallops, and shrimp broiled in a delightfully seasoned white wine and butter sauce, served over a bed of pasta 34 SEAFOODPLATTER

Eastern Shore lump crab cake, shrimp, fillet of fish, and tender scallops. Mouth watering delicious. Your choice broiled or fried 31 PANCHO'S SEAFOOD FIESTA

An overstuffed burrito with lobster, shrimp and scallops 22

FRIED FISHPLATTER

Two fillets of pub battered Haddock 24

FRIED SHRIMP PLATTER Generous helping of large shrimp 25

FISH TACOS

Your choice of crispy cod or grilled mahi mahi, fresh pico de gallo, boom boom sauce, zesty cilantro and lime slaw 24 SHORE STACK

A tower of 6 pan seared smoked paprika scallops with a garlic wine linguine, sun dried tomato roasted pine nuts and a dash of parsley. 28

POULTRY

A CHICKEN CHESAPEAKE

Succulent chicken breast topped with our signature crabmeat imperial...An Eastern Shore classic 26 FRIED CHICKEN PLATTER

Eastern Shore favorite - dipped in our own special blend of seasonings and fried to a tender and moist taste 20

TWIN GRILLED CHICKEN BREASTS

Plain, BBQ, Jerk or Caiun 21

HOOPER'S COOKOUT COMBO

2 pieces fried chicken, half rack of BBQ baby back ribs, corn, and cole slaw 23



Certified Angus Beef. (Not responsible for well done meat)

HOOPER'S SURF & TURF Choose between a lobster tail, snow crab clusters OR crab cake served with a 6oz. center cut filet 42

ANY STRIP

A 14 oz center cut NY strip seared with sea salt and pepper-topped with our house butter 36

A PRIME RIB

A 16 oz of the finest quality hand cut aged beef prepared to your specifications, seasoned with a touch of Rosemary (blackened upon request) 30

ADD ONS

PULLED PORK TACOS

Mouthwatering slow roasted pulled pork tacos 17

ABY BACK RIBS

A healthy serving of tender baby back ribs simmered in Sweet Baby Rays bbg sauce 24 PANCHO'S FAMOUS FAUTAS

A classic choice of chicken or steak 24 or veggie 16

BRAISED SHORT RIB

An 8oz portion of braised short rib smothered with an Eastern Shore demi glace 28



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THE BUCKET LIST

CLAM BAKE FOR TWO

Two bowls of soup two one-pound steamed lobsters four steamed clams two large crabs four shrimp two snow crab leg clusters four steamed mussels two ears of corn coleslaw 79

AWESOME CLAWSOME

1lb. Lobster. one snow crab cluster, two blue crabs and corn 38

SHORT SHOREMAN

Two clusters of snow crab legs, 1/4 lb. steamed shrimp, four clams, four mussels and corn 34

Please, no substitutions.

All served with Rice and Vegetable.

Grilled or Blackened.

DAILY

MAHI MAH

SALMON

TUNA

Sauces available for your fresh fish selection: Mango Salsa, Garlic White Wine, Coconut Curry, or Wasabi Cream

Snow Crab Cluster 10