



RUBY CRAB (cajun seafood&bar)

Long Island Restaurant Week

APRIL 7-14 (PRIX-FIXE MENU)

LUNCH (2-COURSE) \$24

FIRST COURSE(APPETIZER)

- a. ruby crispy wings
- b. risotto balls
- c. fried calamari

SECOND COURSE(ENTRÉE)

A. PO BOY(served with soup or salad)

(choice of chicken/shrimp/fish/steak/soft shell crab)

B. SEAFOOD BOIL(the 3 combo served with corn and potato)

Choice any 3 different seafood in the bag

Choice of sauce and spicy level

- a. snow crab leg.
- b. craw fish
- c. calamari
- d. head-off shrimp
- e. green mussel
- f. manila clams
- g. head-on shrimp
- h. black mussel

DINNER (3-COURSE) \$39

1. CHOICE OF APPETIZER

- a. ruby crispy wings
- b. white wine mussel
- c. fried calamari
- d. popcorn shrimp

2. CHOICE OF ENTRÉE or SEAFOOD BOIL (3 COMBO)

- a. grilled chicken
- b. char-grilled marinated steak
- c. bbq spare ribs (half rack)
- d. grilled catfish
- e. seafood boil (served with corn and potato)

(pick any 3 different kinds of seafood in the bag)

Snow crab leg/manila clam/crawfish/head-off shrimp

Head-on shrimp/calamari/black mussel/green mussel

3. CHOICE OF DESSERT

- a. chocolate lava cake
- b. basque cheese cake
- c. pistachio cake
- d. mango sobert