

Appetizers

SUICIDE SAMPLER (Serves two)
Three crab balls, two bacon wrapped scallops, two mushroom caps and three BBQ shrimp 32

SUICIDE'S FAMOUS CRAB BALLS
An Eastern Shore Favorite!
Deliciously fried to golden perfection
market price - 6 or 12

HOT CRAB DIP
A creamy blend of crab and cheeses,
served with a small loaf of bread 16

BBQ SHRIMP 
Shrimp wrapped in bacon &
simmered in BBQ sauce 14

SEAFOOD NACHOS
Tortilla chips topped with shrimp, scallops
& crabmeat in a cheese sauce 20

SHRIMP COCKTAIL 
Five jumbo gulf shrimp 16

CRISPY FRIED CALAMARI 15

STUFFED MUSHROOM CAPS 
Mushroom tops stuffed with
backfin crabmeat 21

SCALLOPS WRAPPED IN BACON
Fresh Day Boat sea scallops wrapped
in bacon and served with Catalina
cheese sauce 16

ASIAN TUNA 
Spicy medium rare tuna strips served
with a soy wasabi dipping sauce 15


CRAB TOAST
Garlic bread topped with Suicide's
mouth-watering crab dip 16

BANG BANG SHRIMP
Popcorn shrimp tossed in a
Sweet Thai Chili Sauce 15

**GARLIC HERB
GRILLED SHRIMP** 15

Oysters

OYSTERS 
Steamed or on the half shell (in season)
6/12 12/24

 **SUICIDE OYSTERS**
Topped with Suicide's special BBQ sauce,
cheese & bacon 6/18 12/36

OYSTERS IMPERIAL
Six ½ shell oysters topped
with Jumbo Lump Crab Imperial
and baked 'til golden 26

OYSTER ROCKEFELLER
Steamed or on the half shell (in season)
6/18 12/36

From the Steamer

CLAMS 
Topneck 6/9 12/18
Littleneck 6/7 12/14

SPICY STEAMED SHRIMP
36/40 CT 
1/2 pound/10 pound/20

JUMBO STEAMED SHRIMP
10/15 CT
1/2 pound/14 pound/28

Soups

CREAM OF CRAB
Cup 9 Bowl 11

 **MARYLAND CRAB**
Cup 8 Bowl 10

OYSTER STEW
Cup 12 Bowl 18

SEAFOOD SAUTÉ

LOBSTER SAUTÉ
Succulent Maine lobster meat
sautéed in butter and cream, served
with toasted garlic bread 26

LITTLENECK CLAMS
Sautéed in white wine & garlic butter,
served with toasted garlic bread 18

OTHER CHOICES

CHEESE & CRACKERS 9

SUICIDE HOT WINGS 14

Baskets

All baskets served with
fries or coleslaw

SINGLE FRIED OYSTERS 18

21 SHRIMP BASKET 14

SCALLOP BASKET 20

CHICKEN WING BASKET 14

FISH FINGERS 16

CLAM STRIPS 14

CHICKEN TENDERS 14

Sandwiches

All sandwiches served with fries,
chips or coleslaw.

**JUMBO LUMP KOOL'S
CRAB CAKE** – market price

SOFT CRAB 20

FISH SANDWICH
Your server will let you know
what is available 18

FRIED OYSTER SANDWICH 20

SHRIMP SALAD 16
Plate, Sandwich or Wrap

SALMON BLT
Grilled or broiled salmon, bacon, lettuce
and tomato drizzled with dill mayonnaise
and served on a brioche bun 20

CHEESEBURGER
Choice of smoked gouda, American
or provolone cheese 16
Add bacon +2

SURF & TURF BURGER
Angus steak burger topped with Suicide's
crab dip, jumbo lump crab meat and
finished with shredded cheddar cheese.
Served on a toasted brioche roll 24

**BLACKENED ROCKFISH,
SHRIMP OR AHI TUNA TACOS**
Topped with cabbage, tomato, cheese then
finished with a chipotle mayonnaise 18

MARYLANDER
Fresh local Crab Imperial set atop
an english muffin with ham and tomato 20

GRILLED CHICKEN CLUB
Topped with bacon, smoked gouda,
lettuce and tomato 15

A La Carte

GARDEN SALAD
Small 9 Large 10

CAESAR SALAD
Small 9 Large 11

WEDGE SALAD 12

Add a protein:
Grilled Chicken 10 / Salmon 12
Grilled Shrimp 12 / Tuna 12
Grilled Sirloin 12 / Shrimp Salad 12

SHRIMP SALAD 12

ONE FRIED JUMBO SHRIMP 5

ONE SOFT CRAB 14

CRAB IMPERIAL TOP –
market price

CRAB IMPERIAL SIDE –
market price

CRAB MEAT –
(per ounce) market price

PASTA ALFREDO 14

PASTA MARINARA 12

KOOL'S CRAB CAKE –
market price

ONE PETITE LOBSTER TAIL 18

FRIED OYSTERS 15

* Consuming raw or undercooked foods of animal origin, including meats, poultry, seafood, shellfish
& eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.

FRESH CATCH OF THE DAY

YOUR SERVER WILL LET YOU
KNOW WHAT’S FRESH TODAY!

CHOOSE YOUR FRESH CATCH COOKING STYLE

GRILLED • BROILED 
FRIED • PAN-SEARED
BLACKENED (+2)

ADD CRAB IMPERIAL TO ANY ENTRÉE

market price

Dinner Salads

AHI TUNA SALAD

Seared yellowfin tuna served medium-rare atop mixed spring greens and finished with an Asian vinaigrette 24

BLACK ‘N’ BLEU COBB SALAD

Lightly blackened chicken strips, crispy bacon, tomatoes, hard-boiled eggs, shredded cheese finished with a bleu cheese vinaigrette 20

ERICA’S SEAFOOD SALAD

Shrimp, scallops and jumbo lump crabmeat lightly tossed with our Chef’s seasoning blend and served atop iceberg lettuce, cucumbers, onion and tomato. Served with dressing of your choice. 26

CHOPTANK COBB SALAD

Jumbo lump crab over iceberg lettuce with chopped tomato, egg, bacon, corn and avocado. Sprinkled with Old Bay and topped with a lemon vinaigrette dressing 28

SIDES

Your choice 4

BAKED POTATO

(Add Cheese 1.50 • Add Bacon 1.50)

FRENCH FRIES • STEWED TOMATOES

COLESLAW • APPLE SAUCE
PICKLED BEETS • ONION RINGS

VEGGIE OF THE DAY
POTATO OF THE DAY • RICE

KIDS MENU

Includes: Entree, French Fries,
Drink & Ice Cream 14

CHICKEN TENDERS

CLAM STRIPS

CRAB BALLS

GRILLED CHEESE

HAMBURGER

HOT DOG

MOZZARELLA STICKS

PASTA ALFREDO

PASTA MARINARA

PIZZA

SALMON

SEAFOOD SPECIALTIES

Entrees served with 2 sides.

KOOL’S DELUXE CRAB CAKES

Broiled only.
Made with jumbo lump crabmeat
1 or 2 crab cakes – market price

CRAB IMPERIAL

Jumbo lump crabmeat topped
with imperial sauce – market price

FRIED JUMBO SHRIMP

Jumbo Gulf shrimp hand-breaded
and fried golden brown 25

BAR-B-QUE SHRIMP

Shrimp wrapped in bacon & broiled
in Suicide’s BBQ sauce 24

CRAB AU GRATIN

Jumbo lump crabmeat topped with
imperial sauce & cheese – market price

SINGLE FRIED OYSTERS

Select oysters, hand-breaded
and fried golden brown 30

FLOUNDER FRANCAISE

Egg battered flounder pan-fried
and topped with lemon butter
wine sauce 28

SEA SCALLOPS

Succulent Day Boat sea scallops 32

SHRIMP & SCALLOPS A LA SUICIDE

Served in our Chef’s special cream
sauce over pasta 28

STUFFED JUMBO SHRIMP

Broiled jumbo shrimp topped with
crab imperial 34

SOFT SHELL CRABS

Broiled or fried 32

SEAFOOD TRIO

Broiled or fried. Fresh flounder filet,
Kool’s jumbo lump crab cake &
two fried jumbo shrimp 45

COLDWATER LOBSTER TAILS

One tail 29 • Two tails 49
Stuff it with Crab Imperial

LAND LOVERS

Steaks

Our steaks are cut from the finest aged
Certified Angus Beef®. Entrees served with 2 sides.

FILET MIGNON* 6 oz. 34

PRIME RIB*

Queen Cut 12 oz. 39 • King Cut 16 oz. 49

DELMONICO* 14 oz. 39

SIRLOIN* 14 oz. 25

FILET MEDALLIONS*

Served over mashed potatoes with sautéed mushrooms
and finished with a red wine demi-glaze 24

SEARED LAMB CHOPS*

Served with a side of mint jelly 36

Rare

purplish-red and
barely warm

Medium Rare

barely warm and red

Medium

pink and warm

Medium Well

barely pink and
very warm

Well

no pinkness throughout

ALL STEAKS AVAILABLE BLACKENED 2

MAKE IT PERFECT

TOP WITH CRAB IMPERIAL market price

1 KOOL CRAB CAKE market price

PETITE COLDWATER LOBSTER TAIL 20

FRIED OYSTERS 15

ADD 1 FRIED JUMBO SHRIMP 5

SCALLOPS 18

SAUTÉED ONIONS 4

SAUTÉED MUSHROOMS 4

BBQ PORK RIBS

A healthy rack served with Suicide’s special BBQ sauce 22

CHICKEN PARMESAN

Tender chicken breast breaded and pan fried then topped with
marinara sauce and cheese and served over pasta 24

CHESAPEAKE CHICKEN

Chicken breast topped with crab imperial 29

SMOTHERED CHICKEN

Parmesan crusted chicken breast, cream spinach,
mushrooms, bacon 22

FRIED CHICKEN DINNER 18

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& eggs may increase your risk of foodbourne illness, especially if you have certain medical conditions.