



#GETPINCHED

SUMMER '26 EDITION

METICULOUSLY SOURCED, CAREFULLY CRAFTED
#1 RANKED SEAFOOD IN THE SMOKIES



OUTDOOR DINING

LIVE TUNES

WWW.PINGHYSLOBSTERANDRAWBAR.COM

212 COURT AVE DEVIERVILLE, TN 37862

(865)-365-4168

*CONSUMING RAW OR UNDERCOOKED BEEF, POULTRY, PORK OR SEAFOOD MAY INCREASE RISK OF FOOD BORNE ILLNESS.

STARTERS

CRAB WONTONS

HAND STUFFED WITH CREAM CHEESE, CRAB MEAT AND GREEN ONION. SERVED WITH OUR THAI CHILI SAUCE. \$17 **#1**

ANGRY SPROUTS

CRAZY CRISPY AND GENEROUSLY SEASONED ON PURPOSE! TABASCO AIOLI TAKES OUR SPROUTS TO THE NEXT LEVEL OF FLAVOR. \$13

POTATO SKINS

FRESH NEVER FROZEN POTATOES, 4 CHEESE BLEND, CHOPPED BACON. \$12
ADD CK LOBSTER FOR \$8.

LOBSTER CLAWS

A PINCHY'S SIGNATURE APPETIZER. FRESH CLAWS, DESHELLED, BREADED AND FRIED TO PERFECTION. SERVED WITH OUR HOUSE MADE SWEET HEAT. MKT

BAKED OYSTERS

COLD WATER OYSTERS(6), STUFFED AND BAKED IN SHELL. \$25 **#2**
BUFFALO & BLUE, LOBSTER CREME, HERBED BUTTER OR CLASSIC ROCKEFELLER.

PUB CHIPS

HOUSE FRIED FLOUR TORTILLA CHIPS SMOTHERED IN OUR SIGNATURE BEER CHEESE AND TOPPED WITH GRILLED GULF SHRIMP, TOMATOES & CHIVES. \$17

FISH FRITES NEW!

POM FRITES, HOLD THE FRENCH FRIES AND SUB FRESH NEW ENGLAND HADDOCK. TOSSED IN TRUFFLE OIL AND DUSTED WITH PARMESAN CHEESE. SERVED WITH GARLIC AIOLI. \$23

LOBSTER QUESADILLA NEW!

MAINE LOBSTER, BELL PEPPER, 4 CHEESES. SERVED WITH SOUR CREAM, CORN SALSA AND SHREDDED LETTUCE. \$24

SALMON BITES

A PINCHY'S SIGNATURE. SASHIMI GRADE SALMON FRIED TO PERFECTION AND DUSTED WITH PARMESAN CHEESE. SERVED WITH OUR HOUSE MADE HONEY MUSTARD. \$16

BAVARIAN PRETZEL

MAKING MUNICH SMILE! WITH THIS BAVARIAN BAKED PRETZEL. SERVED WITH OUR PUB CHEESE & LOBSTER CREME SAUCE. \$19

KOREAN FRIED WINGS

AWARD WINNING KOREAN FRIED WINGS AT A SEAFOOD JOINT? YES! IMPOSSIBLY CRISPY AND GENEROUSLY SMOTHERED. KOREAN BBQ, BUFFALO, DRY RUBBED OR NAKED. FIVE FOR \$12 OR TEN FOR \$20

SOUPS

CUP-\$9 / BOWL- \$16

NEW ENGLAND CLAM CHOWDA

FRESH LITTLE NECKS AND STEAMER CLAMS, PORK BELLY, CREAM, CELERY, ONION, POTATO & THYME. MADE GLUTEN FREE WITHOUT A REAUX ON PURPOSE. **#1**

SHE-CRAB BISQUE

A RICH, HOUSEMADE BISQUE, HEAVY CREAM FRESH CRAB MEAT, CRAB ROE & SHERRY.

RED SNAPPER STEW

GULF RED SNAPPER, ONIONS, CELERY, RED PEPPER, CREAM, MUSHROOMS, CILANTRO & PINCHY'S SIGNATURE SEASONING.

SALADS

CLASSIC COBB

HEALTHY CAN STILL BE DELICIOUS. A BED OF MIXED GREENS, CRISPY BACON, HARD BOILED EGG, TOMATOES, BLUE CHEESE CRUMBLES, AVACADO & RED ONIONS. \$16

LOBSTER WEDGE NEW!

ICEBERG LETTUCE WEDGE, PICKLED RED ONION, RADISH, BACON, BLUE CHEESE CRUMBLES, CROUTONS, RANCH DRESSING AND BALSAMIC DRIZZLE SERVED WITH MAINE CLAW KNUCKLE LOBSTER. \$26 **#1**

GRILLED CAESAR

YES, WE GRILL OUR LETTUCE, ADD ROASTED TOMATOES, BLACK OLIVES, HOUSE MADE CROUTONS PARMESAN CHEESE AND OUR HOUSE MADE CAESAR DRESSING. \$16

ADD GRILLED CHICKEN OR SHRIMP - \$8
ADD SALMON - \$12

"A CULINARY ADVENTURE OF SEAFOOD THAT LEAVED YOU ASKING HOW?"

CONNECTICUT



LOBSTER ROLL

ROLLS & HANDHELDS SERVED WITH FRIES

THE MAINE

ALSO KNOWN AS THE MAINE CLASSIC STYLE LOBSTER ROLL. CHILLED CLAW KNUCKLE MAINE LOBSTER, DUKE'S MAYO & CELERY ON FRESH BRIOCHE. \$33 **#1**

CONNECTICUT

THE ABSOLUTE STAR OF THE PINCHY'S MENU MAINE CLAW KNUCKLE LOBSTER, LIGHTLY POACHED IN DRAWN BUTTER ON FRESH BRIOCHE. \$33

NASHVILLE HOT

OUR CONTRIBUTION TO THE WORLD OF LOBSTER ROLLS. A TRADITION SINCE DAY ONE! MAINE CLAW KNUCKLE, NASHVILLE HOT BUTTER, HOT GIARDINERIA ON FRESH BRIOCHE. \$34

B.L.L.T

BACON, LETTUCE, LOBSTER & TOMATO! FRESH MAINE LOBSTER ON A PERFECTLY TOASTED BRIOCHE BUN. \$34

WASABI YUZU

ANOTHER PINCHY'S SIGNATURE LOBSTER ROLL. ALL OF THE FLAVOR OF WASABI, WITHOUT THE HEAT AND A DELICIOUS YUZU CITRUS FLAVOR. \$34

ASK YOUR SERVER TO UPSIZE LOBSTER

FRIED HADDOCK

FISHERMEN KEEP HADDOCK FOR THEMSELVES FOR A REASON. FRESH, FRIED HADDOCK FROM GEORGES BANK, LETTUCE, HOUSE MADE TARTAR, BRIOCHE. \$20

PINCHY SMASH BURGER

AWARD WINNING, LAND LOVER PERFECTION! FRESH BEEF, DOUBLE PATTY, AMERICAN CHEESE COMEBACK SAUCE & PICKLES ON BRIOCHE. \$19
ADD BACON - \$3

PO BOY

DRESSED, PRESSED AND SERVED ON LEIDENHEIMER BREAD FROM NEW ORLEANS. LETTUCE, TOMATO, PICKLES, SEAFOOD AIOLI OYSTER - \$24 SHRIMP - \$18

FRIED CHICKEN

HAND BREADED CHICKEN BREAST, DEEP FRIED WITH LETTUCE, TOMATO AND DUKE'S MAYO ON FRESH BRIOCHE. \$18
ADD CHEESE - \$2 ADD BACON - \$3

PINCHY'S TACOS

FLOUR TORTILLAS WITH YOUR CHOICE OF SHAVED RIBEYE, BLACKENED SHRIMP, GRILLED CHICKEN OR FRIED HADDOCK. ON A BED OF BROCCOLI SLAW AND TOPPED WITH FRESH CORN SALSA AND SWEET HEAT. SERVED WITH A DEEP FRIED JALAPENO. \$18(2 TACOS) | \$26(3 TACOS)

STOPS FOR LOBSTER

HANDHELDS

GLUTEN FREE

#1-TOP SELLING

NEW! IN 2026

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MAINE

SAILOR STYLE MUSSELS

ONE POUND OF PEI MUSSELS STEAMED IN A LEMON, GARLIC WHITE WINE SAUCE AND SERVED WITH CRUNCHY BAGUETTE FOR DIPPING. \$22

LOBSTER MAC & CHEESE #3

OUR TAKE ON THE OLD BLUE BOX STUFF YOU LOVED AS A KID AND ABOUT TO BE AS AN ADULT! MAINE CLAW KNUCKLE LOBSTER AND TOASTED BREAD CRUMBS. \$34

LOBSTER RAMEN

OUR MOST SIGNATURE DISH! MAINE LOBSTER CORN, MUSHROOMS, A KOREAN SAUNA EGG AND GREEN ONIONS IN OUR HOUSE-MADE LOBSTER STOCK. \$MKT

SHRIMP & GRITS

YELLOW, STONE CHEESE GRITS, GULF CAJUN SHRIMP, ANDOUILLE SAUSAGE, BELL PEPPERS, RED ONION, MUSHROOM, POACHED EGG & OUR CAJUN CREME SAUCE. \$28

STUFFED FLOUNDER

FLOUNDER FILET, OUR HOUSE-MADE LOBSTER CAKE & GARLIC HERB BUTTER BAKED TO PERFECTION AND SERVED WITH A BAKED POTATO AND VEGGIE OF THE DAY. \$33

BAKED HALIBUT NEW! #1

HERB CRUSTED HALIBUT, BAKED AND SERVED WITH WITH GRILLED FENNEL & CITRUS BUERRE BLANC. BAKED POTATO. \$MKT

BAKED HALIBUT



LOBSTER RAVIOLI #1

WE COULD BUILD AN ENTIRE RESTAURANT AROUND THIS DISH. #1 ENTREE DAY IN / DAY OUT. LOBSTER STUFFED RAVIOLI SERVED WITH OUR HOUSE-MADE LOBSTER SAUCE. \$36

FISH & CHIPS

FRESH NEW ENGLAND HADDOCK FROM GEORGES BANK FRIED IN OUR HOUSE #2 BATTER ON FRIES. \$25

BOAT TO PLATE

WEEKLY CHEF SELECTION OF FRESH FISH. ASK YOUR SERVER FOR DETAILS. \$MKT

WHOLE BELLY CLAMS

A RHODE ISLAND TRADITION! FRESH WHOLE BELLY CLAMS, HAND BREADED & FRIED TO PERFECTION. SERVED WITH FRIES & COCKTAIL. MKT LIMITED AVAILABILITY

FRIED SHRIMP

HANDBREADED GULD SHRIMP FRIED UNTIL GOLDEN BROWN AND SERVED WITH FRIES COLESLAW AND COCKTAIL SAUCE. \$24

SNOW CRAB PLATTER

ONE POUND OF JUMBO SNOW CRAB LEGS STEAMED AND SMOTHERED IN DRAWN BUTTER & PINCHY'S SEASONING. CHOICE OF 2 SIDES. MKT

STEAMED MIDDLE NECKS

LONG ISLAND MIDDLE NECK CLAMS, STEAMED AND SERVED IN OUR HOUSE-MADE CHESAPEAKE BUTTER AND TOASTED BAGUETTE. \$22

BUCKETS

SEAFOOD MEDELY #1

ALASKAN SNOW CRAB LEGS, SHRIMP, MUSSELS AND MIDDLE NECK CLAMS, POTATOES, ANDOUILLE SAUSAGE, CORN ON THE COB. SINGLE SERVING - \$68 | COUPLE - \$124(\$62 PP) FAMILY OF 4 - \$196(\$49 PP)

SHRIMP BUCKET

GULF SHRIMP, POTATOES, ANDOUILLE SAUSAGE, CORN ON THE COB, CHESAPEAKE BUTTER. SINGLE SERVING - \$42 | COUPLE - \$78(\$39 PP) FAMILY OF 4 - \$144(\$36 PP)

BIG ORANGE BUCKET

ALASKAN SNOW CRAB LEGS, POTATOES, ANDOUILLE SAUSAGE, CORN ON THE COB. SINGLE SERVING ONLY. MKT

THE KRAKEN



SEAFOOD MEDELY

THE KRAKEN

AVAILABLE FRIDAY-SUNDAY

IF YOU FANCY A CHALLENGE OF EPIC MAGNITUDE IN THE FORM OF A 6 LB SEAFOOD PARTY ON A PLATE DISGUISED AS A BLOODY MARY OR MICHELADA, THEN THE "KRAKEN" IS CALLING. WILL YOU ANSWER IT?

RAW OYSTERS*
CLAMS
MUSSELS
SHRIMP
LOBSTER TAIL
CRAB LEGS
BURGERS
SAUSAGE
MICHELADA
OVER 500 SOLD!
FEEDS 3-4 PEOPLE
MKT PRICED

KIDS

- FRIED SHRIMP - \$14
- CRAB LEGS - MKT
- FISH & CHIPS - \$14
- CHEESE BURGER* - \$9
- GRILLED CHEESE* - \$9
- M&C & CHEESE - \$9

WE SOURCE OUR LOBSTER DIRECTLY FROM MAINE
ADD WHOLE LOBSTER MKT
ADD LOBSTER TAIL MKT
ADD SHRIMP \$12 PER HALF POUND
ADD LOBSTER MEAT \$8 PER OUNCE

SIDES \$5

- BALSAMIC GLAZE BRUSSELS
- FRENCH FRIES
- VEGGIE OF DAY
- STEAMED RED POTATOES
- PARMESAN TRUFFLE FRIES +\$2
- LOADED BAKED POTATO
- COLESLAW
- CORN ON THE COBB

**SERVED WITH FRIES | 12 AND UNDER PLEASE

GLUTEN FREE

#1-TOP SELLING

NEW! IN 2026

*CONSUMING RAW OR UNDERCOOKED BEEF, POULTRY, PORK OR SEAFOOD MAY INCREASE RISK OF FOOD BORNE ILLNESS.



RAW BAR

SUSHI NACHOS*
 SPICY CRAB MEAT AND SPICY TUNA
 TOPPED WITH SPICY MAYO, SRIRACHA,
 EEL SAUCE & DICED AVACADO. \$18
POT STICKERS NEW!
 SIX STEAMED DUMPLINGS SERVED
 WITH OUR THAI CHILI SAUCE. \$12
PORK GYOZAS
 FOUR FRIED GYOZAS SERVED WITH OUR
 PONZU SAUCE. \$10

CEVICHE
 CITRUS CURED SEASONAL CEVICHE.
 TOMATOES, AVACADO, ONION AND
 CILANTRO. SERVED WITH HOUSE MADE FLOUR
 TORTILLAS. \$18

EDAMAME 🌱
 STEAMED PEA PODS, LIGHTLY SALTED
 AND SERVED WITH OUR PONZU SAUCE. \$7
SPRING ROLLS
 FOUR SPRING ROLLS, FRIED TO PERFECTION
 AND SERVED WITH OUR SPICY MAYO. \$10

SUSHI

CALIFORNIA ROLL 🌱
 CRAB MEAT, CUCUMBER, AVOCADO,
 SESAME SEEDS. \$17



CATERPILLAR ROLL

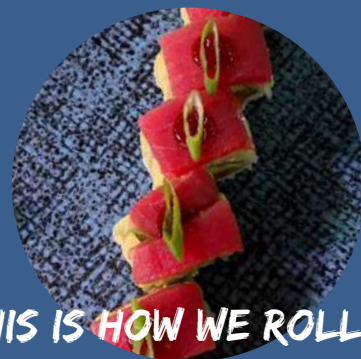
TEMPURA SHRIMP ROLL
 TEMPURA SHRIMP, AVOCADO, CUCUMBER
 SPICY MAYO, SESAME SEEDS, TEMPURA
 CRISPS. \$15

HOT MIDNIGHT SUMMER*
 TEMPURA FRIED SHRIMP, SPICY CRAB MEAT,
 SPICY TUNA, AVOCADO, SPICY MAYO,
 EEL SAUCE, POWDERED CRISPS. \$20 #2

ANGRY TUNA ROLL* 🌱
 SPICY TUNA, CREAM CHEESE, AVOCADO,
 SPICY MAYO, SRIRACHA, EEL SAUCE. \$18

CATERPILLAR ROLL
 TEMPURA SHRIMP, CREAM CHEESE, CUCUMBER,
 AVOCADO, SPICY MAYO, EEL SAUCE,
 SESAME SEEDS. (PICTURED) \$18

SHAGGY DOG ROLL
 SPICY CRAB, TEMPURA SHRIMP, AVOCADO
 CREAM CHEESE, KANI STICK, SPICY MAYO,
 EEL SAUCE, SESAME SEEDS. \$20



THIS IS HOW WE ROLL

RAINBOW ROLL* 🌱
 CRAB, AVOCADO, CUCUMBER AND
 TOPPED WITH YELLOW FIN & SALMON. \$22

CANDY CRUSH ROLL #1
 TEMPURA FRIED SHRIMP, AVOCADO,
 CRAB WONTONS, HOUSE-MADE TAI
 CHILI SAUCE. \$20

MISS CLAWDIA'S ROLL #3
 OUR SIGNATURE PINCHY'S ROLL. TEMPURA
 FRIED LOBSTER, SPICY CRAB, AVACODO,
 CREAM CHEESE, SPICY MAYO & EEL SAUCE.
 SOY WRAPPED. MKT

CHEETOS FLAMING HOT
 SPICY CRAB MEAT, CREAM CHEESE, AVOCADO,
 SPICY MAYO, FLAMING HOT CHEETO CRUMBLES. \$20

THIS IS HOW WE ROLL* NEW! 🌱
 SPICY & SASHIMI TUNA, AVOCADO,
 CUCUMBER, EEL SAUCE, SCALLION. \$19
 (PICTURED ABOVE)

KING TIGER ROLL NEW!
 TEMPURA SHRIMP, CREAM CHEESE, AVOCADO
 CUCUMBER, EBI SHRIMP, SPICY MAYO. \$19

NIGIRI* 🌱
 CHOICE OF: YELLOW FIN, SALMON, SHRIMP,
 COOKED EEL. 4 PIECES FOR \$12.

VEGGIE MAKI ROLL 🌱
 CUCUMBER, CARROT, AVACADO
 WRAPPED IN NORI. \$10

CHILLED TOWERS

OYSTERS
COLD WATER OYSTERS*
 WE SOURCE OUR OYSTERS FROM THE COLD
 WATERS OF THE CHESAPEAKE BAY AND
 NORTH. OUR OYSTERS SELECTIONS ARE A
 BROAD CROSS SECTION OF THE BEST ON
 THE EAST COAST FROM MAINE, VIRGINIA
 CAPE COD, CHESAPEAKE & MORE. 🌱
 \$4

TIER 1*
 DOZEN RAW OYSTERS, 1/2 LB PEEL & EAT SHRIMP
TIER 2
 ONE POUND PEI MUSSELS, ONE POUND
 MIDDLE NECK CLAMS.
TIER 3
 ONE POUND ALASKAN SNOW CRAB
PINCHY'S TOWER
 ALL THREE TASTY TIERS STACKED TALL

SHRIMP
PEEL & EAT SHRIMP 🌱
 GULF SHRIMP, COOKED, CHILLED AND
 READY FOR YOUR PEELING PLEASURE.
 SERVED WITH OUR HOUSE MADE COCKTAIL
 SAUCE AND PINCHY'S SEASONING.
 1/2 POUND - 16 | 1 LB - \$30

DESSERT

BISCOFF CHEESECAKE \$10
 OUR SIGNATURE, HOUSE MADE DESSERT. WARNING,
 WILL CAUSE ADDICTIVE BEHAVIOR. OUR PASTRY
 CHEFS AREN'T LIABLE FOR UNCONTROLLED,
 OBSESSIVE BEHAVIORS.
KEY LIME PIE
BLUEBERRY COBBLER



BISCOFF CHEESECAKE

ULTIMATE FEAST

FEEDS 6+ PEOPLE
\$249 \$40 PP
 3 SUSHI ROLLS(CHOICE)
 PINCHY'S PUB CHIPS
 20 KFC WINGS
 FAMILY SHRIMP BOIL
 BISCOFF CHEESE CAKE & KEY LIME PIE
 SOFT BEVERAGES
 AVAILABLE FOR CARRYOUT

GLUTEN FREE
 #1-TOP SELLING
 NEW! IN 2026

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WEEKLY SPECIALS

KIDS EAT FREE

KIDS TWELVE AND UNDER EAT FREE EVERY MONDAY
ONE KIDS MEAL (EXCLUDES CRAB LEGS) WITH THE PURCHASE OF
AN ADULT ENTREE (LOBSTER ROLLS OR MAINES)

MONDAY

TUESDAY

\$2

RAW OYSTERS*



WEDNESDAY

ALL YOU CAN EAT



ALASKAN CRAB LEGS

THURSDAY

\$17 SMASH BURGER COMBO MEAL

MARGARITAS \$5

HAPPY HOUR

\$7

- CRAFT PINTS
- WELL DRINKS
- SHRIMP TACOS
- SPRING ROLLS
- ANGRY SPROUTS
- CHEESE QUESADILLAS

MONDAY - THURSDAY (3-5:30)

SUNDAY

**\$12 SUSHI ROLLS
CHEF SELECTION**



WEEKLY SPECIALS RUN ALL DAY WITH THE EXCEPTION OF HAPPY HOUR.