

#GETPINCHED



MARYVILLE EDITION '26

METICULOUSLY SOURCED, CAREFULLY CRAFTED NEW ENGLAND
STYLE SEAFOOD IN THE FOOTHILLS OF THE SMOKIES



OUTDOOR DINING

LIVE TUNES



WWW.PINGHYBLOBSTERANDRAWBAR.COM



508 HIGH ST. MARYVILLE TN 37804

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STARTERS

CRAB WONTONS

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

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 #2

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

PUB CHIPS

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

BAVARIAN PRETZEL

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

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

MAINE LOBSTER, BELL PEPPER, ONION, 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

KOREAN FRIED

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

WINGS

SOUPS

CUP-\$9 / BOWL-\$16

NEW ENGLAND CLAM CHOWDA #1

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

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.

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

CONNECTICUT



LOBSTER ROLL

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! #1

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

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

FRIED HADDOCK

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

#1 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 - \$19

KOREAN FRIED CHICKEN NEW!

HAND BREADED CHICKEN BREAST, DEEP FRIED AND TOSSED IN KOREAN BBQ WITH LETTUCE & TOMATO ON FRESH BRIOCHE. \$18
ADD CHEESE - \$2 ADD BACON - \$3

PINCHY'S TACOS

FLOUR TORTILLAS WITH YOUR CHOICE OF GRILLED SHRIMP, CHICKEN, OR 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)

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

CONNECTICUT #1

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

ELOTE

ANOTHER PINCHY'S SIGNATURE LOBSTER ROLL. ALL OF THE NEW ENGLAND VIBE WITH AN ELOTE DRESSING, CORN, COTIJA, MAYO, TAJIN POWDER & CILANTRO. \$34

ASK YOUR SERVER TO UPSIZE LOBSTER

LOBSTER GRILLED CHEESE

A GROWN UP VERSION OF GRILLED CHEESE WITH MAINE CLAW KNUCKLE LOBSTER ON TEXAS TOAST. \$34

LOBSTER CAKE SANDY

A NEW ENGLAND STYLE LOBSTER CAKE GRILLED TO PERFECTION AND SERVED WITH SHREDDED LETTUCE, TOMATO, & HOUSE MADE SEAFOOD AIOLI ON OUR FRESH BRIOCHE BUN. \$26

LOBSTER BAO BUNS NEW!

EAST MEETS WEST IN THIS PLAYFUL TAKE ON AN ASIAN TRADITION. MAINE CLAW KNUCKLE LOBSTER, KOREAN BBQ, PICKLED PURPLE CABBAGE, CILANTRO, SWEET HEAT ON BAO. \$24

LOBSTER ROLLS

HANDHELDS

GLUTEN FREE

#1-TOP SELLING

NEW! IN 2026

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

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

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

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

STEAK OSCAR

8 OZ. TENDERLOIN FILET SEARED IN HOUSE BLEND ROSEMARY BUTTER. TOPPED WITH JUMBO LUMP CRAB MEAT AND WHIPPED HOLLANDAISE, SERVED WITH A LOADED BAKED POTATO AND ASPARAGUS. \$MKT

FISH & CHIPS



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

#2

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

BOAT TO PLATE

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

NEW! 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, CHESAPEAKE BUTTER.
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, CHESAPEAKE BUTTER.
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

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

GLUTEN FREE

#1-TOP SELLING

NEW! IN 2026

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RAW BAR

SUSHI NACHOS* NEW!

SPICY CRAB MEAT AND SPICY TUNA TOPPED WITH SPICY MAYO, SRIRACHA, EEL SAUCE & DICED AVACADO. \$18

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. \$8

SPRING ROLLS

FOUR SPRING ROLLS, FRIED TO PERFECTION AND SERVED WITH OUR SPICY MAYO. \$10



CATERPILLAR ROLL

CALIFORNIA ROLL

CRAB MEAT, CUCUMBER, AVOCADO, SESAME SEEDS. \$17

TEMPURA SHRIMP ROLL

TEMPURA SHRIMP, AVOCADO, CUCUMBER SPICY MAYO, SESAME SEEDS, TEMPURA CRISPS. \$16

ANGRY TUNA ROLL*

SPICY TUNA, CREAM CHEESE, AVOCADO, SPICY MAYO, SRIRACHA, EEL SAUCE. \$18

SHAGGY DOG ROLL

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

CANDY CRUSH ROLL #1

TEMPURA FRIED SHRIMP, AVOCADO, CRAB WONTONS, HOUSE-MADE TAI CHILI SAUCE. \$20

CHEETOS FLAMING HOT

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

NIGIRI*

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

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

CHILLED TOWERS

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 BOERNE HIGH RISE

ALL THREE TASTY TIERS STACKED TALL

SUSHI

HOT MIDNIGHT SUMMER*

TEMPURA FRIED SHRIMP, SPICY CRAB MEAT SPICY TUNA, AVOCADO, SPICY MAYO, EEL SAUCE, POWDERED CRISPS. \$20

CATERPILLAR ROLL

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

RAINBOW ROLL*

CRAB, AVOCADO, CUCUMBER AND TOPPED WITH YELLOW FIN & SALMON. \$22

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

KING TIGER ROLL NEW!

TEMPURA SHRIMP, CREAM CHEESE, AVOCADO CUCUMBER, EBI SHRIMP, SPICY MAYO. \$19

VEGGIE MAKI ROLL

CUCUMBER, CARROT, AVACADO WRAPPED IN NORI. \$10

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

OUR SIGNATURE, HOUSE MADE DESSERT. WARNING, WILL CAUSE ADDICTIVE BEHAVIOR. OUR PASTRY CHEFS AREN'T LIABLE FOR UNCONTROLLED, OBSSIVE BEHAVIORS.

KEY LIME PIE

BLUEBERRY COBBLER

\$10



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

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

GLUTEN FREE

#1-TOP SELLING

NEW! IN 2026

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 - FRIDAY (3-6:00)

SUNDAY

\$12 SUSHI ROLLS

CHEF SELECTION

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

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