
#GETPINCHED
MARYVILLE EDITION '26
METICULOUSLY SOURCED, CAREFULLY CRAFTED NEW ENGLAND STYLE SEAFOOD IN THE FOOTHILLS OF THE SMOKIES
Pinchy's Lobster & Raw Bar
OUTDOOR DINING
LIVE TUNES
WWW.PINCHYS.COM
508 HIGH ST. MARYVILLE TN 37804

STARTERS

CRAB WONTONS #1
HAND STUFFED WITH OUR NOW FAMOUS CRAB MIX 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

SWEET HEAT SHRIMP NEW!
OUR HAND BREADED SHRIMP TOSSED IN OUR HOUSE MADE SWEET HEAT. A BANGING BITE THAT YOU'LL WANT TO SHARE. $18

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



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

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.

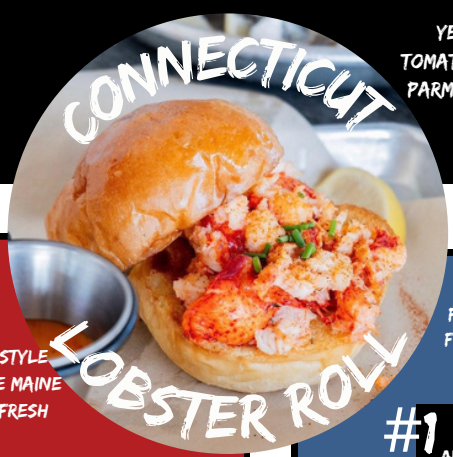
RED SNAPPER STEW
GULF RED SNAPPER, ONIONS, CELERY, RED PEPPER, CREAM, MUSHROOMS, CILANTRO & PINCHY'S SIGNATURE SEASONING.

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 #1
ICEBERG LETTUCE WEDGE, PICKLED RED ONION, RADISH, BACON, BLUE CHEESE CRUMBLES, CROUTONS, RANCH DRESSING AND BALSAMIC DRIZZL 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



LOBSTER ROLLS

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

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

HANDHELDS

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 #1
AWARD WINNING, LAND LOVER PERFECTION! FRESH BEEF, DOUBLE PATTY, AMERICAN CHEESE COMEBACK SAUCE & PICKLES ON BRIOCHE. $19
ADD BACON - $3

SHRIMP PO BOY
DRESSED, PRESSED AND SERVED ON LEIDENHEIMER BREAD FROM NEW ORLEANS. LETTUCE, TOMATO, PICKLES, SEAFOOD AIOLI. $19

KOREAN FRIED CHICKEN
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)

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

GLUTEN FREE

#1-TOP SELLING

NEW! IN 2026

MAINES

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 #3

LOBSTER RAMEN
OUR MOST SIGNATURE DISH! MAINE LOBSTER, PORK BELLY, 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 #2
FRESH NEW ENGLAND HADDOCK FROM GEORGES BANK FRIED IN OUR HOUSE BATTER ON FRIES. $25

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

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

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



#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

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

BUCKETS

SEAFOOD MEDELEY
ALASKAN SNOW CRAB LEGS, SHRIMP, MUSSELS AND MIDDLE NECK CLAMS, POTATOES, ANDOUILLE SAUSAGE, CORN ON THE COB, CHESAPEAKE BUTTER. #1
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)





THE KRAKEN

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 1000 SOLD!

FEEDS 4 PEOPLE
MKT PRICED

KIDS

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

**SERVED WITH FRIES | 12 AND UNDER PLEASE

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

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

GLUTEN FREE

#1-TOP SELLING

NEW! IN 2026

RAW BAR

SUSHI NACHOS* NEW!
SPICY CRAB MEAT OR 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

SUSHI

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.



THIS IS HOW WE ROLL

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

HOT MIDNIGHT SUMMER* #2
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, AVOCADO, CREAM CHEESE, SPICY MAYO & EEL SAUCE. SOY WRAPPED. MKT

SURF & TURF ROLL NEW!
ALASKAN CRAB, FILET, CREAM CHEESE, CUCUMBER, EEL SAUCE, SCALLION, TOASTED GARLIC. $MKT

VEGGIE MAKI ROLL
CUCUMBER, CARROT, AVOCADO WRAPPED IN NORI. $10

CHILLED TOWERS

TIER 1*
DOZEN RAW OYSTERS, ½ LB PEEL & EAT SHRIMP

TIER 2
ONE POUND PEI MUSSELS, ONE POUND MIDDLE NECK CLAMS.

TIER 3
ONE POUND ALASKAN SNOW CRAB

MURVILLE HIGH RISE
ALL THREE TASTY TIERS STACKED TALL

OYSTERS

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

$3

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.

½ 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

STUDENT BURGER COMBO

$14.99

CLASSIC SMASH BURGER

LARGE FRIES

DIRTY SODA!

WITH A STUDENT ID (DINE IN ONLY)

*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

MONDAY

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)

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(2)
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.