

CHICKIE'S & PETE'S

CRAB HOUSE
&
SPORTS BAR

It's a lot more **FUN**
to **EAT** in a **BAR**
than to **DRINK** in
a restaurant!™

Pete 1977

the history of



At the onset of Chickie's & Pete's® in 1977, crabs were only served in the summer. Once the summer was over Pete needed something to do with all the leftover seasonings. So he started experimenting with different combinations on french fries.



Pete would put the fries out on the bar and ask for the regulars' feedback. "How'd you like the seasoning today?" Pete would ask. "Ahh, I liked them better yesterday" or "too tangy" the regulars would reply.

Pete went through two winters of tweaking seasonings and a complimentary cheese sauce for dipping based on the regulars' comments until one day in 1979, he just couldn't get it any better. "It was just right!" Pete exclaimed. No matter what he did the regulars kept pointing to the recipe known and loved today as Crabfries®. Ever wonder why Crabfries® are crinkle cut? When asked, Pete replies "they hold the seasoning better."

Shortly after the Crabfries® were established as a menu staple at Robbins Avenue, Pete started taking Crabfries® on the road selling them at festivals, street fairs and local events. Being the wise business man he is, Pete realized once he went on the road he had to protect the product and the name. So twenty-one year old Pete then trademarked his creation.

In 1998 while in the midst of opening his second location on Roosevelt Boulevard Pete was approached by Ogden Entertainment to bring his Crabfries® to the newly renovated

concession area of Veteran's Stadium, the then home of the Philadelphia Eagles and Phillies.

Pete was hesitant to accept this venture because protecting Chickie's & Pete's® reputation was and still is extremely important to him. At that time Veterans Stadium was getting old and he didn't feel the undertaking was going to be a positive one for the brand.

With prodding from his Robbins Avenue employees, Pete went for it! He thanks them to this day for pushing him to make that decision as it launched Chickie's & Pete's® and Crabfries® into a whole new world.

During the tenure at Veteran's Stadium Chickie's & Pete's® was voted the #1 Outside Concession Vendor in the country. Ten years later in December 2008 Pete celebrated the 5 millionth Crabfries® served...but who's counting!

Crabfries® are now synonymous with Philadelphia sports and can be found in stadiums and arenas throughout the area. Crabfries® have also made their way to boardwalks and amusement parks. So the next time you are taking in a game, strolling the boards or conquering a roller coaster, look around for Crabfries® because you just may find them!



With two sides of our famous cheese sauce



Seasoned sweet potato fries with a side of warm cinnamon maple sauce and our famous cheese sauce

COMBO FRIES

Both Fries! Both Sauces!



starters



Chickie's® buffalo wings

CHICKIE'S® WINGS

Classic or Boneless
Small | Large

ITALIAN

Lemony! Peppery! Garlicky!
A little rosemary and some
Romano cheese . . . WOW!

CHICKIE'S® CUTLETS

Tender golden fried chicken
cutlets served with
honey mustard

CHICKIE'S® BUFFALO CUTLETS

Chickie's® Cutlets tossed in our
buffalo sauce with celery and
bleu cheese

NACHOS

Light, crispy corn tortillas.

CRAB

Cheese smothered! Topped
with arugula, lump crabmeat,
roasted red peppers and onion.
Drizzled with our aioli

CHEESESTEAK

Piled with cheesesteak,
black olives, cherry peppers,
guacamole, sour cream
and salsa

BUFFALO

Tangy and just right!
With bleu cheese and celery

DRY RUB

Perfectly rubbed with our
signature seasoning, our
aioli on the side for some zip

CRAB BRUSCHETTA

Lump crabmeat folded with
tomatoes, onions and basil,
piled on toast and drizzled with
a sweet balsamic glaze

FRIED MOZZARELLA

Perfectly seasoned and breaded,
golden fried with our famous
red sauce

BBQ PORK "RIBS"

Our "ribs" are tender
braz'd, perfectly Q'd
pork shanks

JALAPEÑO POPPERS

Zesty jalapeños stuffed
with cream cheese, lightly
breaded and golden fried.
Served with our famous
red sauce

FRIED CALAMARI

Tender golden fried baby
calamari tossed with sliced
cherry peppers and Romano
cheese with our famous
red sauce

ONION RING TOWER

A whole foot of crispy ones
with barbecue, buttermilk
ranch and mango habanero
sauces for dipping



buffalo chicken nachos

soups and salads

SHELLFISH CHOWDER

Mussels, clams and shrimp in a
spicy tomato based chowder
with chunky vegetables and
escarole

CRAB BISQUE

Rich and creamy with
lump crabmeat. Topped
with croutons and bacon

DRESSINGS: Chickie's® Signature (Creamy Garlic Herb),
Bleu Cheese, Honey Mustard, Crabby Ranch, Buttermilk Ranch,
Low Fat Raspberry Vinaigrette, Balsamic Vinaigrette, Oil and Vinegar

CHICKIE'S® SIGNATURE SALAD

Crisp romaine, grape tomatoes,
croutons, and grated Romano
cheese topped with Crabfries®.
Your choice of dressing

TOP YOUR SALAD:

Add Chicken
Add Shrimp
Add Chicken & Shrimp

TOSSED SALAD *New!*

A blend of romaine and arugula mixed
with bruschetta, celery, shredded
carrots and fresh basil tossed with
lemon vinaigrette

*tossed
salad*





mussels red



clams white

mussels & clams

Award winning sauces!

MUSSELS RED

Fresh and piled high in our famous red sauce

MUSSELS WHITE

A heap of mussels drenched in a garlicky, spicy, white wine sauce

SEASONAL MUSSELS *New!*

Ask your server for this season's creation



CLAMS RED

A dozen tender little necks in our famous red sauce

CLAMS WHITE

That garlicky, spicy white wine sauce drenching a dozen little necks

STEAMERS

A dozen little necks with lemon and butter – perfectly simple | Double up

CHICKIE'S® RIVERBOAT

Bacon, bell pepper, onion and seasoned breadcrumbs top our sizzling version of baked topneck clams with lemon and drawn butter

shrimp & lobster

Pick 'em, peel 'em, eat 'em!

CHICKIE'S® STYLE HOT SHRIMP

A dozen wild caught jumbo shrimp swimming in our famous crab juice with cocktail sauce

COLD SHRIMP

Our signature seasoning dusting a dozen fresh wild caught jumbo shrimp with cocktail sauce

FRIED SHRIMP

Golden fried, hand breaded extra-jumbo shrimp with cocktail sauce

BABY LOBSTER TAILS

A half-pound of almost sinful, sizzling baby tails with lemon and drawn butter



Chickie's® style hot shrimp

*Chickie's & Pete's® signature items in **RED***



blue claw hard shells

crabs



The Crustacean that made us famous!

Cooked in our unique blend of seasoning.
Served Chickie's® Style - in our famous crab juice.
Gloriously messy and bread-dippin good!

BLUE CLAW HARD SHELLS

Delicate and sweet East Coast crabs.
Crab perfection! Three - Market Value

SNOW CRAB LEGS

Sweet Alaskan crab and oh, so easy to eat!

KING CRAB LEGS

Giant legs with abundant sweet meat from Alaska

DUNGENESS CRAB

Pacific coast monsters sweet and delicious.
Approximately two pounds - Market Value

JUMBO LUMP CRAB CAKES

Uniquely blended housemade jumbo lump cakes broiled to perfection with a taste of our aioli

snow crab legs



king crab legs

dungeness crab



crab bruschetta • veggie • traditional

pete-zza – *Ultra-thin hand tossed crust*

TRADITIONAL

A classic tomato pie with our famous red sauce over mozzarella finished with Romano cheese

BBQ CHICKEN *New!*

Our White pie with chopped chicken breast tossed in our BBQ sauce, topped with bruschetta and mozzarella cheese

ITALIAN

Our White pie laced with prosciutto and gorgonzola topped with arugula and drizzled with a sweet balsamic glaze

SHRIMP

Split jumbo shrimp top our Traditional pie

PEPPERONI

Our Traditional pie topped with thin rounds of pepperoni

WHITE

Mozzarella dusted with herbs and spices finished with Romano cheese

LISA'S BLONDE LOBSTER PIE™

Our White pie loaded with fresh lobster meat—an award winning favorite

CRAB

BRUSCHETTA *New!*

A delicious blend of crab and bruschetta atop our White pie, finished with fresh sweet basil

BUFFALO CHICKEN

Chunks of buffalo chicken on our White pie dotted with crumbled bleu cheese

VEGGIE

Our White pie topped generously with spinach, roasted red peppers and ricotta cheese

Additional toppings available:

onions | hot peppers | mushrooms | tomato | olives | broccoli rabe | bacon
chicken steak meat | beef steak meat | meatball

burgers

Handcrafted on our signature brioche roll

CHEESE

American cheese with fresh lettuce, tomato and onion

BLT

A cheeseburger with crispy bacon

MUSHROOM SWISS

Swiss cheese and sautéed mushrooms

BBQ

Crispy bacon, fried onions and smokey barbeque sauce with American cheese

ULTIMATE TAILGATE

Jumbo lump crab cake stacks a seared burger with American cheese, lettuce, tomato and our aioli



ultimate tailgate burger

• Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Chickie's & Pete's® signature items in **RED**

DOUBLE DOUBLE *New!*

2 beefs. 2 cheeses. Our burger topped with American cheese piled high with garlicky roast beef, caramelized onions and sharp cheddar cheese

BACON BLEU

Piled with crumbled bleu cheese and crispy bacon

ITALIAN

Topped with mozzarella, prosciutto and arugula drizzled with a sweet balsamic glaze

PETE-ZZA

Our famous red sauce over mozzarella finished with Romano cheese

sandwiches

CHICKIE'S® CUTLET SANDWICHES

Chickie's® Cutlets on our signature seeded roll.

ORIGINAL

Drizzled with honey mustard

CLUB

Stacked with lettuce, tomato, onion and bacon

ITALIAN

Topped with roasted peppers smothered with provolone cheese sauce

BUFFALO

Tossed in our buffalo sauce with celery and bleu cheese

PARM

Our famous red sauce and mozzarella finished with Romano cheese

JUMBO LUMP CRAB CAKE SANDWICH

Uniquely blended jumbo lump cake perfectly broiled on our signature brioche roll, with lettuce, tomato and our aioli

SMOKEY SWEET HAM & CHEDDAR *New!*

Hot Tavern Ham piled high, topped with sharp cheddar and our warm cinnamon maple sauce

MAGOOPY™

Fresh jumbo shrimp piled with diced pickle and onion topped with Crabfries® and our famous cheese sauce



lobster roll

LOBSTER ROLL

Fresh Maine lobster chunks lightly tossed in a tangy dressing with diced celery and onions on a grilled New England style bun

PHILLY STYLE HOT ROAST BEEF OR ROAST PORK

Seasoned and roasted to perfection, sliced thin and piled on our signature seeded roll.

WHITE STYLE

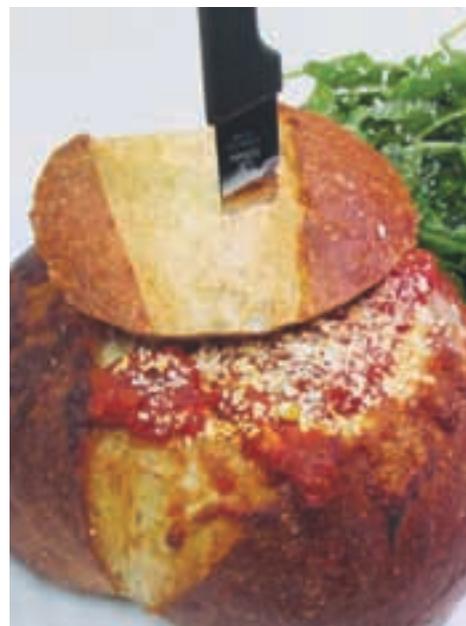
Your choice of our famous cheese sauce or provolone cheese sauce

RED STYLE

Piled with roasted red peppers and smothered with provolone cheese sauce

GREEN STYLE

Sautéed spinach or broccoli rabe covered in provolone cheese sauce



bocce

BOCCE *New!*

Bread bowl filled with housemade meatballs and our famous red sauce, baked with Romano and mozzarella cheeses. Cut to share or tear away for the ultimate finger food

philly cheesesteaks



lobster cheesesteak

SOUTH PHILLY

Piled with roasted red peppers and provolone cheese sauce

LOBSTER

Topped with fresh seasoned lobster meat and our famous cheese sauce

PETE-ZZA

Layered with mozzarella and our famous red sauce, finished with Romano cheese

THE CLASSIC

Covered in our famous cheese sauce with or without fried onions

HOAGIE

Piled over lettuce, tomato and raw onion, covered in our famous cheese sauce

CHICKEN

Chicken steak covered in our famous cheese sauce

BUFFALO CHICKEN

Chicken steak topped with our buffalo and famous cheese sauces with a side of celery and bleu cheese

non-alcoholic specialty drinks

FOUR POINT PLAY

Orange, cranberry and pineapple juices splashed with lemon-lime soda

SQUEEZE PLAY

Strawberry and kiwi soda concoction

LAY-UP

Monin® Blackberry and White Peach flavors infused with real brewed iced tea

HAIL MARY

Frozen blend of strawberry, mango and pina colada



ROOT BEER
DIET ROOT BEER
ORANGE CREAM
BLACK CHERRY
VANILLA CREAM



Regular
Sugarfree

specialty cocktails

FLYIN' HAWAIIAN

Malibu® Coconut Rum, blue curacao, melon liqueur, lemon and pineapple juices

ANGRY APPLE

The perfect blend of Fireball Whiskey and Angry Orchard™ Hard Cider

HONEY BEE

Jack Daniel's® Tennessee Honey™, fresh lemon juice, agave nectar and Sprite®, garnished with a lemon wedge

BACK 9

Three Olives®, sweetened iced tea and limoncello blended together and topped with lemon zest and mint leaves

CAPTAIN'S CHOICE

A refreshingly fruity blend of Captain Morgan® Rum, peach schnapps, pineapple and cranberry juices

BLACK BASIL

A zesty mix of Absolut®, lemon juice and limoncello topped with tonic and basil leaves

CRUNCH TIME

Tito's® Handmade Vodka blended with a refreshing mix of lemon, strawberry and passion fruit flavors

BLOOD ORANGE MARGARITA

Reposado Tequila, Cointreau®, simple syrup, fresh lime juice and blood orange juice served with a lime wheel garnish

wine

WHITE AND BLUSH

	glass	bottle
REX GOLIATH CHARDONNAY	X	
FOLONARI PINOT GRIGIO	X	X
CORBETT CANYON WHITE ZINFANDEL	X	X
KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY	X	X
RUFFINO PINOT GRIGIO	X	X
CUPCAKE SAUVIGNON BLANC	X	X
BARTENURA MOSCATO	X	X

SPARKLING WINE & CHAMPAGNE

DOMAINE STE. MICHELLE	X	X
MOET & CHANDON IMPÉRIAL		X
DOM PERIGNON		X

• An 18% gratuity may be added to parties of six or more.
 • We are committed to offering options to accommodate Guests with food allergies or intolerances.
 Please note any food allergies and intolerances when you are greeted by your server. Guests are also welcome to speak to a manager

RED

	glass	bottle
REX GOLIATH MERLOT	X	
REX GOLIATH CABERNET SAUVIGNON	X	
GNARLY HEAD CABERNET SAUVIGNON	X	X
RAVENSWOOD MERLOT	X	X
ROBERT MONDAVI PINOT NOIR PRIVATE SELECTION	X	X
RUFFINO AZIANO CHIANTI CLASSICO	X	X

beer

ASK FOR OUR BEER MENU

Featuring local, regional and national craft beers. Follow us on TapHunter to stay up to date with the freshest selections.

