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@crookedcrabbeer



About Our Brewery & Founders

Crooked Crab Brewing Company is the brain child of three Maryland natives and University of Maryland graduates: Earl Holman, Alex Josephs and Daniel Messeca. Active participants (ahem) in the craft beer scene for years, they have traveled near and far visiting breweries and festivals and have done their fair share of home brewing in the process.

It was at a brewery visit in Rockville MD that the idea for Crooked Crab Brewing Company was born. Inspired by the idea of building a brewery that would make Marylanders proud, the three quickly set their sights on Anne Arundel County, home to the state capital but, at the time, zero local breweries. On February 10, 2018, Crooked Crab became Odenton's hometown brewery, and one of the first in the County.

Dan Messeca

Dan's a smart guy and great with numbers, so he manages Crooked Crab's beer money. For the record, he is also a professional financial planner. When not crunching numbers, Dan loves playing guitar, running around with his dog Blueberry, and marrying people as an ordained minister.

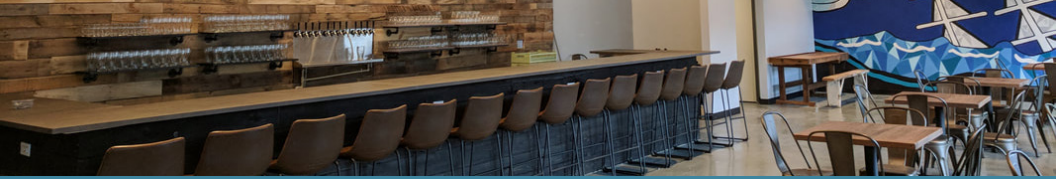
Alex Josephs

Alex has been a beer enthusiast since experiencing his first keg of "natty" at the University of Maryland. Thankfully his appreciation has evolved a bit since then. Alex is a digital marketing and website extraordinaire, and when not staring red-eyed at a computer screen, he is playing guitar with Dan, rock climbing, and vegetable gardening.

Earl Holman

An avid home brewer turned beer professional, Earl is the master of Crooked Crab's taproom. A self professed beer geek, Earl has over 6800 unique check ins on Untappd at the time of this writing. Aside from being our GM, Earl's also our resident MG (master golfer), and QB for the Crooked Crab football team.





Our Tap Room

Located just off Telegraph Road, our space is 6100 awesome square feet, complete with a spacious 2200 square foot tap room. Flowing from 16 taps are year round staples and seasonal specials ranging widely in styles and flavor profiles. We've got board games, a chalk board wall, and a 10 foot projector screen. The game's always on. *Happy hour all day Monday!*

Food Trucks

We don't serve food, but we do partner with a terrific lineup of food trucks most days to make sure food options are never far away. We post the food truck schedule on our Facebook page and on our Website homepage every Monday.





Groups and Parties



Looking to celebrate a big birthday, milestone, or corporate event, or perhaps just looking to celebrate for the sake of celebration? The Crooked Crab tap room accommodates 140, and with a little notice, the team can reserve tables for your group. It is also possible to reserve the entire taproom for private events. Taproom accommodations include:

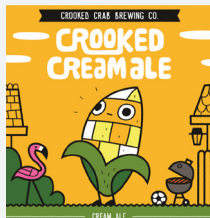
- Beer, wine, cider and soft drinks are available at the bar
- 2 Self-service water stations are supplied in the tap room
- 2 Flat screen TVs
- 1 projector screen (10 ft) with available HDMI inputs for presentations
- 6 ceiling-mounted speakers with audio inputs for presentations or music
- Approximately 100 seats (tables and bar area)
- 2 folding tables are available upon request
- The taproom's capacity is 140
- Board games are available

Reservation Requests at:

www.crookedcrabbrewing.com/request-reservation-info.html



Year-Round Beers and Series



Cooked Cream Ale

In a sea of lagers and kolschs, the Cream Ale is quickly becoming a popular summer brew. To pay respect to the style's humble roots, we created a "pre-prohibition" recipe that is light, refreshing, and flavorful. This one is awesome in its simplicity: barley, corn, and a touch of caramel malt for sweetness. We then used Mt. Hood hops to give that slightly spicy, grassy tone often found in the roots of fine light(er) beers. Topped of with subtle hints of lemon, Crooked Cream Ale is the perfect companion on a hot summer day. Please drink and mow responsibly.

OG: 12.5°P • ABV: 5.4% • IBU: 12

Haze for Days NE Pale Ale

Haze is the craze and this beer is the perfect example of that. Brewed with a soft and silky malt base of American 2-row, malted white wheat, flaked oats, and just a touch of light crystal malt for sweetness. Hopped with a carefully selected blend of Citra, Mosaic, Azacca and Motueka hops for a pleasantly aromatic mix of tropical fruit kissed with citrus peel. Balanced and crushable, this pale ale is our brewers' favorite go-to beer.

OG: 13.5°P • ABV: 6.2% • IBU: 30



I Fought the Claw IPA

With enormous citrus aroma, IFTC IPA features flavors of citrus, pine, and just enough malt to balance it all out. This one's an easy drinker and pairs well with spicy foods or fried foods on game day. Go a round with this one, it's a winner!

OG: 16.0°P • ABV: 7.0% • IBU: 70

Furious George Hefeweizen

Furious George is a light-weight champion who packs a punch of fruity flavor. Brewed with a base of pilsner and malted white wheat and hopped lightly with Huell Melon. Fermented aggressively with a traditional German Hefeweizen yeast at a temperature higher than our typical ales in order to promote the production of isoamyl acetate, which smells and tastes like bananas! Flavors and aromas of yellow Laffy Taffy, banana pudding, light honeydew melon, and just a hint of clove.

ABV: 5.6% • IBU: 15



High Joltage Coffee Stout

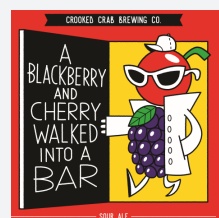
Joe. Java. Coffee. We love it in our mug and we love it in our beer, so we knew we needed to brew a bold coffee stout. High Joltage is smooth and silky, featuring roasty and chocolate tones with hints of caramel. Made with a blend of Guatemalan and Ethiopian Harrar beans from Chesapeake Bay Roasting Company, this is an all-season stout with deep aroma and flavors.

OG: 15.0°P • ABV: 5.7% • IBU: 34

Walked Into A Bar Sour Series

All the brews in our excessively-long-named sour series are based on our award winning base recipe. Each is soured in the kettle with our house culture of lactobacillus and conditioned upon hundreds of pounds of fruit. The fruit is added at two stages during the brewing process to maximize the tart and juicy flavors and ensure that perfect balance of sweet and sour.

ABV: 4.6% • IBU: 8





Seasonal/Special Brews



We brew six beers year round, but we're always brewing something surprising. We brew the beer we like to drink. No corners cut no ingredients skimped on. Our Crooked Ales come in a wide variety of styles ranging broadly in color, aroma, and of course flavor. From crisp refreshing cream ales to rich and hearty stouts, we brew a beer for every palette. Seasonal special styles range widely in flavor profile and change often. Here are some highlights:

Eternal Deathslayer

Imperial Stout

Galactic Crablord

New England Double IPA

Straight Outta Odenton

Pumpkin Ale

Crabby Kolsch

Kolsch

Excelsior

New England Pale Ale

Crabtoberfest

Marzen

Juicenado

New England Double IPA

Maximum Joltage

Imperial Coffee Stout

Very Berry Punchline

Imperial Fruited Sour

Snake Wrangler

New England IPA

Double Cherry Pie Punchline

Imperial Fruited Sour

Passionfruit Orange Guava Get Salty

Fruited Gose Sour

Magic Cookie Stout

Pastry Stout

Excessive Juice

New England Double IPA

Started From The Bottom

Helles Lager

The Crabfather

English Barleywine



Events



Themed Holiday Events

From New Year's Brunch to Halloween Costume Contests, celebrate every holiday at Crooked Crab with special hours, beers, and sales.



Taco Tuesday

The only things that makes tacos better is good beer. Tuesdays at Crooked Crab feature rotating food trucks that serve up tacos to chow down on with your favorite Crooked Crab beer.



Trivia Wednesdays

Come hang out with the Crooked Crab Trivia Team and show what you know. It's Game On, every Wednesday at 7. Each week we'll have prizes for the winners, and beer for everyone else. Cheers! Past topics have included Game of Thrones, Disney, Mean Girls, Harry Potter, Friends, and many more.



Live Music Saturdays

Join us most Saturdays for night jams featuring local bands. Music starts at 7pm and won't stop rocking until 10pm!



Beer Releases

We release new beers or cans of our current beers. Stop by the taproom for a taste or to grab your favorite to go!