

# CRABS

ON THE BEACH



SEAFOOD · STEAKS · PASTA · BURGERS

# APPETIZERS

- Flash Fried Calamari . . . . . 10.99
- Great Balls of Fire . . . . . 9.99
- Shrimp and Spinach Dip . . . . . 9.99
- Ice Cold Boiled Shrimp — *You peel 'em* . . . . . 14.99
- Mozzarella Cheese Stix with Marinara Sauce . . . . . 8.99
- Fried Pickles . . . . . 8.99
- Seafood Nachos Topped with Fish & Shrimp . . . . . 14.99
-  Crab and Artichoke Toasted French Bread . . . . . 8.99

# BASKETS


Served with French Fries, Creamy Coleslaw, and Our Own Homemade Honey Buns

- Beer Battered Gulf Shrimp . . . . . 19.99
- Lightly Fried Fish Filets . . . . . 15.99
- Chicken Tenders . . . . . 14.99
- Coconut Shrimp . . . . . 19.99
- Popcorn Shrimp . . . . . 15.99

# SOUPS & SALADS

She-Crab Soup with Sherry on the Side

— OR —

 Crabs' Crab Gumbo  
Crab, Red Snapper, Shrimp,  
Cajun Sausage, and Okra with White Rice


Cup 5.99 Bowl 9.99

- House Tossed Salad . . . . . 4.99
- Classic Caesar Salad . . . . . 4.99
- Grilled Chicken Caesar Salad . . . . . add 5.99
- Grilled Mahi Caesar Salad . . . . . add 7.99
- Grilled Shrimp Caesar Salad . . . . . add 8.99

# PASTA & SUCH

*(Pastas not available during Sunday Brunch)*

**Gulf Shrimp Mac 'n' Cheese** *Gulf Shrimp and cavatappi (corkscrew) pasta blended into a savory sauce of upstate New York and Wisconsin cheeses, topped with Bacon and Garden Fresh Tomatoes. . . . . 19.99*

 **Shrimp & Grits** *Sautéed Gulf Shrimp and Conecuh Sausage over smoked-Gouda grits, topped with a barbecue beurre blanc sauce . . . . . 19.99*

# STEAKS, ETC.

Steaks and Chicken are served with choice of Fries, Smashed Potatoes, or Asparagus

- Choice N.Y. Strip Steak . . . . . 25.99
- Choice Ribeye Steak . . . . . 27.99
- Chargrilled Chicken Breast . . . . . 17.99
- Add Six Fried Deepwater Shrimp . . . . . 6.99

# SEAFOOD TACOS

**Baja Fish Tacos** *Flash Fried White Fish with warm flour Tortillas, topped with Tomatoes, Lettuce, Onions, Jack Cheese, Cilantro, Guacamole & Cumin Infused Sour Cream . . . . . 16.99*

**Tex Mex Shrimp Tacos** *Grilled Wild Gulf Shrimp in warm flour Tortillas with lots of Tex-Mex Fresh Toppings . . . . . 16.99*

# OYSTERS

**Oysters on the Half Shell** *Hand shucked, with house-made cocktail sauce . . . . . 12.99*

**Grilled Oysters** *Hand shucked and grilled on the half shell with oyster butter and Romano cheese. Served with French bread . . . . . 19.99*

**Baked Oysters Parmesan** *Topped with Parmesan and Romano Cheeses and baked to a golden brown. Served with drawn butter and lemon . . . . . 18.99*

# NAKED FISH



Served with choice of French Fries, Smashed Potatoes and Asparagus and Our Own Delicious Honey Buns

**GULF  
GROUPE**

**MAHI  
MAHI**

**GULF  
WAHOO**

**RED  
SNAPPER**  
*(when available)*

**YELLOWFIN  
TUNA**

**GULF  
COBIA**

— Your choice of cooking style: chargrilled and lightly seasoned, or Parsley Almondine or Creole blackened —  
or, add a Creole Sausage and Baby Shrimp topping for. . . . 4.99

or, bring in **Your** Catch of the Day and we'll cook it to order. . . . 9.99

## SEAFOOD PLATTERS

**Eastern Shore Crab Cake Dinner** — (Your choice of grilled **or** flash fried) . . . . . 21.99

**Fish and Shrimp** — Flash Fried Gulf Shrimp, Fish, and a Stuffed Crab Garnish . . . . . 21.99

**Southern-Fried Seafood Platter** — Fried Gulf Shrimp, Coconut Shrimp, Fish, Popcorn Shrimp, and a Stuffed Crab Garnish . . . . . 23.99

**Mixed Grille** — Grilled Mahi-Mahi, Grouper, Chicken Breast, and Crab Cake, with a Stuffed Crab Garnish . . 24.99

**Platters above are served with French Fries or Smashed Potatoes, Coleslaw, Hushpuppies and Our Own Homemade Honey Buns**

**Gulf Coast Shrimp Boil** 1½ pounds of fresh steamed Gulf Shrimp—you peel 'em. Served with Cajun Sausage, Red Jacket New Potatoes and Corn on the Cob . . . . . 21.99

## CRABS WE GOT 'EM

Served with Red Jacket Boiled Potatoes, Corn on the Cob, Cajun Sausage and Our Own Fantastic Honey Buns

**Alaskan Snow Crab Clusters** . . . . . 29.99

**King Crab Legs, "The Deadliest Catch"** . . . . . 39.99

**Dungeness Crab** — The same crabs that are sold at the famous Fisherman's Wharf in San Francisco. . . . . 31.99



**Wild, Natural & Sustainable®**

## DESSERTS

 **Key Mango Pie** . . . . . 6.99

**Death by Chocolate** Dessert for two . . . . . 7.99

**Florida Sunshine Orange Cheesecake** A gigantic **1 POUND** slice of New York Cheesecake, topped with our homemade Florida Orange Marmalade Sauce . . . . . 10.99

# BURGERS & PO' BOYS



**CHEESEBURGER  
ON THE GULF**

*Served with French Fries and Creamy Coleslaw*

Fried Fish Po' Boy .....	11.99
Shrimp Po' Boy .....	11.99
Grilled Mahi-Mahi Burger.....	11.99
Grilled Chicken Burger .....	11.99

## LONGNECKS, DRAFT BEER & WINE

### ICE COLD LONGNECKS

*McGuire's Irish Red, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Landshark, O'Douls and Corona*

### COLD DRAFT BEER ON TAP

*Proudly serving McGuire's Irish Red!  
Ask your server for our other selections.*

## WINE BY THE GLASS

PROUDLY POURING  
A 9 OZ. GLASS!

### CHILLED WHITES

White Zinfandel, <i>House select</i> .....	5.99/16
Riesling, <i>Covey Run</i> .....	6.99/20
Sauvignon Blanc, <i>Edna Valley</i> .....	7.99/24
Sauvignon Blanc, <i>Kim Crawford</i> .....	9.99/36
Pinot Grigio, <i>Gabbiano Promessa</i> .....	6.99/20
Chardonnay, <i>House select</i> .....	5.99/16
Chardonnay, <i>Kendall-Jackson</i> .....	8.99/28

### COOL REDS

Pinot Noir, <i>Mark West</i> .....	7.99/24
Merlot, <i>House select</i> .....	5.99/16
Merlot, <i>Chateau Souverain</i> .....	6.99/20
Malbec, <i>Alamos</i> .....	6.99/20
Cabernet Sauvignon, <i>House select</i> .....	5.99/16
Cabernet Sauvignon, <i>Snap Dragon</i> .....	6.99/20
Shiraz, <i>Paringa</i> .....	8.99/28
Red Zin, <i>Divining Rod</i> .....	6.99/20

## SPECIALTY DRINKS

**OUR SIGNATURE DRINK!**

# CRAB TRAP

Our New & Improved blend of Island Rums with pineapple and cranberry juices. Served in a Crabby Ole' Mason jar - yours to keep!!

9.99

### Crab's Bucket O' Rum

*A bucket (that's yours to keep) of dark rum, vanilla rum and 151 mixed with pineapple and orange juice with a splash of grenadine and a fruit wedge .....* 9.99

### Crab's Hurricane

*Ivan, Katrina, Dennis, Opal, Erin, Danny, Betsy, Georges, Elena, Camille, Frederick. We get 'em! You haven't survived "The Big One" until you've had this one. ....* 6.99

## FROZEN DRINKS

### Crab Attack

*A frozen drink with rum and fresh strawberries blended together with our secret Elixir of Crab .....* 6.99

### Crabwacker

*Our version of the Island's favorite drink, which originated at the Sandshaker .....* 6.99

### Crabby Colada

*This sweet, frozen, rum-based cocktail will definitely put you in a good mood .....* 6.99

### Crab-A-Rita

*Everyone's favorite blended with Sauza Tequila .....* 6.99

♦ While preparing oysters for serving, shell residue may be retained in the serving that may cause dental damage. We will not be responsible for paying the cost of repairing any damage done by this residue.

\* **H.R.S. Warning:** Raw & Undercooked Foods: Foods from animals such as meat, poultry, fish shellfish, oysters and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of foodborne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.