CRABS
ON THE BEACH

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.

* Contains raw ingredients.

LONGNECKS, DRAFT Beer & wine

ice cold longnecks
McGuires Irish Red, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Landshark, O'Douls and Corona
cold DRAFT beer on tap
Proudly serving McGuires Irish Red!
Ask your server for our other selections.

cool reds
Pinot Noir, Mark West
Merlot, House select
Malbec, Alamos
Cabernet Sauvignon, House select
Cabernet Sauvignon, Snap Dragon
Red Zin, Divining Rod
chilled whites & rosè
White Zinfandel, House select
Rosé, Dark Horse
Rosé, Fleur de Mer
Rosé, Whispering Angel
Riesling, Covey Run
Sauvignon Blanc, Edna Valley
Sauvignon Blanc, Kim Crawford
Pinot Grigio, Gabbiano Promessa
Chardonnay, House select
Chardonnay, Kendall-Jackson

burgers & SANDWICHES

Fried Fish on a Burger Bun
Flash Fried Shrimp on a Burger Bun
Grilled Chicken Burger
Cheeseburger
Mahi Mahi Burger
Served with French Fries and Creamy Coleslaw

3403-9/26/17

FROZEN drinks

Crab Attack
A frozen drink with rum and fresh strawberries blended together with our secret Elixir of Crab

Crabwacker
Our version of the Island's favorite drink, which originated at the Sandshaker

Crabby Colada
This sweet, frozen, rum-based cocktail will definitely put you in a good mood

Crab-A-Rita
Everyone's favorite blended with Sauza Tequila

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

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

specialty drinks

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

Crab Trap
Our signature drink!

WINE

BY THE glass

proudly pouring a 9-oz. glass!
**APPETIZERS**

- Flash Fried Calamari
- Great Balls of Fire
- Shrimp and Spinach Dip
- Mozzarella Cheese Stix with Marinara Sauce
- Seafood Nachos Topped with Fish & Shrimp
- Crab and Artichoke Toasted French Bread

**SUSHI**

- Crunchy Shrimp Roll**
- California Roll**
- Spicy Tuna Roll**

**BASKETS**

- Served with French Fries, Creamy Coleslaw, and Our Own Homemade Honey Buns
- Beer Battered Gulf Shrimp
- Lightly Fried Fish Filets
- Chicken Tenders
- Coconut Shrimp
- Popcorn Shrimp
- Combo Basket

**SOUPS & SALADS**

- She-Crab Soup ....................... Cup  Bowl
  with Sherry on the Side
- Crabs’ Crab Gumbo .................. Cup  Bowl
- Small House Salad or Caesar Salad
- Large Classic Caesar Salad
  Add Chicken, Shrimp or Flash Fried Chicken Tenders add
- Seared Ahi Tuna Salad
- Grilled Shrimp Mango Salad

**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.
- **Shrimp & Grits**  Sautéed Gulf Shrimp and Conecuh Sausage over smoked-Gouda grits, topped with a barbecue beurre blanc sauce
- **Shrimp Scampi Alfredo**  Gulf Shrimp and Raw Garlic Sauteed in Extra Virgin Olive Oil blended in Alfredo Sauce and Served over Pasta

**STEAKS, ETC.**

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

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

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

**OYSTERS**

- **Oysters on the Half Shell**  Hand shucked, with house-made cocktail sauce
- **Grilled Oysters**  Hand shucked and grilled on the half shell with oyster butter and Romano cheese. Served with French bread
- **Baked Oysters Parmesan**  Topped with Parmesan and Romano Cheeses and baked to a golden brown. Served with drawn butter and lemon
NAKED FISH
Served with choice of French Fries, Smashed Potatoes and Asparagus and Our Own Delicious Honey Buns

GULF GROUPER  MAHI MAHI  RED SNAPPER  YELLOWFIN TUNA  GULF COBIA

— Your choice of cooking style: chargrilled and lightly seasoned, or Parsley Almondine or Creole blackened or Beurre Blanc—
or, bring in Your Catch of the Day and we’ll cook it to order

SEAFOOD PLATTERS

Eastern Shore Crab Cake Dinner — (Your choice of grilled or flash fried)
Fish and Shrimp — Flash Fried Gulf Shrimp, Fish, and a Stuffed Crab Garnish
Southern-Fried Seafood Platter — Fried Wild Shrimp, Coconut Shrimp, Gulf Fish, and a Stuffed Crab Garnish
Mixed Grille — Grilled Mahi-Mahi, Grouper, Chicken Breast, and Crab Cake, with a Stuffed Crab Garnish

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

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
King Crab Legs, “The Deadliest Catch”
Alaskan Snow Crab & Shrimp Boil Fresh Steamed (you peel ’em) Gulf Shrimp and an Alaskan Snow Crab Cluster

DESSERTS

Key Mango Pie
Death by Chocolate Dessert for two
Florida Sunshine Orange Cheesecake A gigantic 1 POUND slice of New York Cheesecake, topped with our homemade Florida Orange Marmalade Sauce
BURGERS & SANDWICHES
Served with French Fries and Creamy Coleslaw
Fried Fish on a Burger Bun
Flash Fried Shrimp on a Burger Bun
Grilled Chicken Burger
Cheeseburger
Mahi Mahi Burger

LONGNECKS, DRAFT BEER & WINE
ICE COLD LONGNECKS
McGuires Irish Red, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Landshark, O’Doul’s and Corona

COLD DRAFT BEER ON TAP
Proudly serving McGuire’s Irish Red!
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WINE BY THE GLASS

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Merlot, House select
Malbec, Alamos
Cabernet Sauvignon, House select
Cabernet Sauvignon, Snap Dragon
Red Zin, Divining Rod

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Rosé, Whispering Angel
Riesling, Covey Run
Sauvignon Blanc, Edna Valley
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