



Starters

Crab Spinach Artichoke Dip

*Fresh Parmesan Cheese, Artichoke Hearts,
Lemon & Crispy Corn Chips*

10

Lump Crab & Smoked Gouda Cheese Dip

Served with Tortilla Chips

10

Goat Cheese & Walnut Dip

*Served with French Bread, Caramelized Onions,
Roasted Garlic and Caper Relish*

10

Crispy Country Style Calamari

Choice of Remoulade or Cocktail Sauce

10

Jumbo Lump Crab Cakes

Over a Roasted Tomato Ragout

10

Steamed Black Mussels

*Served in White Wine Butter Sauce
with Roma Tomatoes & Fresh Basil*

10

Duck Confit Neapolitan

*Slow Roasted Duck in Thai Chili Sauce on
Crispy Wontons with a Cilantro Lime Sauce*

10

Chicken Quesadilla

*Fresh Corn Pico, Tomatoes,
Caramelized Onions and Chipotle Aioli*

9

Fish Tacos

*Three Grilled Tequila-Marinated
Tilapia Tacos, Chipotle Slaw, Avocado
and a Cucumber Tomato Salsa*

9

Cajun Shrimp & Andouille Sausage

*Fried Shrimp, tossed with
Smoked Gouda Cheese, Bell Peppers,
Crab Meat, Onions
and Grilled Andouille Sausage*

9

Sesame Ahi Tuna

*Pan-Seared Ahi Tuna served
with four accompanying sauces
and Crispy Wontons*

11

Shrimp Carbonara

*Bacon wrapped Shrimp over
creamy Polenta in light
Parmesan Cream Sauce*

11

Stuffed Portabella Mushroom

*With Bacon, Boursin cheese, Roasted Garlic,
wrapped in Puff Pastry*

11

Seafood Trio

*Swordfish, Salmon, Yellow Fin Tuna,
grilled in a spicy Chamoy Sauce
with Pico de Gallo and Plantain Chips*

11





Soups & Salads



Seafood Chowder

Rich and Creamy Traditional Favorite made from Shrimp, Crab and Sweet Corn

Cup 3 Bowl 5

Butternut Squash Bisque

Delicately flavored Soup with hints of Pumpkin and Maple, topped with Molasses and Toasted Almonds

Cup 3 Bowl 5

House Salad

Crisp Romaine Lettuce, tossed with Tomatoes, Carrots, Cucumbers, Choice of Dressing

3

Classic Caesar Salad

Hearts of Romaine, Fresh Lemon, Roasted Garlic, Anchovy, Croutons and Parmesan Crisp

3

Autumn Harvest Salad

Field Greens, Fresh Blueberries, Raspberries, Pears, Feta Cheese and a Honey Lavender Vinaigrette

6

Grilled Chicken and Apple Salad

Fresh Field Greens tossed in our Honey Lavender Dressing, topped with fresh Sliced Apples, Goat Cheese, Candied Walnuts, Sliced Mushrooms and Red Onions

12

Beef Steak Bleu

Grilled Steak, Tomatoes, Bleu Cheese Crumbles and Creamy Bacon Vinaigrette

½ Size 6 Full 10

Grilled Salmon & Asparagus Salad

Marinated Grilled Salmon, Asparagus, Field Greens, Toasted Almonds, Balsamic Vinaigrette and Grilled Bruschetta

14

Southwest Chicken Cobb

Field Greens, Grilled Chicken Breast, Applewood Bacon, Monterey Jack & Cheddar Cheese, Red Onions, Avocado, Tomatoes, Black Beans, Sweet Corn Vegetable Mixture and Southwestern Ranch Dressing

10

Seafood Salad

Field Greens tossed in Balsamic Dressing with Diced Tomatoes, Feta Cheese, Pine Nuts and topped with a Crab Cake, Grilled Shrimp and Grilled Salmon

15

Crabby's Bacon Wedge Salad

A wedge of Lettuce, topped with Apple Wood Smoked Bacon, Bleu Cheese and Diced Tomatoes. Served with our Creamy Bacon Vinaigrette and Balsamic Reduction

6

An 18% Gratuity will be added to parties of 8 or more.



Crabby's Signature Entrées



All entrées served with House Salad, Caesar Salad or Choice of Soup

Add 1 lb. Snow Crab Legs to any Entrée - 18

Add a Grilled Shrimp - 3 • Add a Scallop - 3 • Add a Crab Cake - 4

Apple Butter Glazed Pork Loin Chop

Apple Butter glazed Bone-in Pork Loin Chop with French Carrots, Roasted Potato Medley, finished with Port Wine Veal Glacé

19

Maytag Bleu Cheese Encrusted K.C. Strip

Creamy Horseradish Whipped Potatoes, Grilled Asparagus with a rich Madeira Veal Glacé

32

Filet of Beef Tenderloin

Roasted Garlic Mashed Potatoes, Sautéed Spinach, Cherry Tomatoes, Grilled Asparagus, Madeira Veal Glacé and a Wild Mushroom Ragout

31

K.C. Strip Steak

Roasted Garlic Mashed Potatoes, Sautéed Spinach, Cherry Tomatoes, Grilled Asparagus, Madeira Veal Glacé and a Wild Mushroom Ragout

29

Duck Ragout

Duck Leg sautéed with Tomato Ragout and Parmesan Risotto

19

Filet Oscar

Jumbo Lump Crab Meat, Grilled Asparagus, Fresh Herbs, Bacon Cheddar Mashed Potatoes and Béarnaise Sauce

33

***Although we do take pride in preparing our hand-cut steaks,
we cannot guarantee the quality of steaks cooked well done.***

****Consuming seafood or meat that is undercooked or
raw may increase the risk of foodborne illness.***

THERE WILL BE A \$5 CHARGE FOR SPLITTING ENTRÉES

Signature Seafood Selections

All entrées served with House Salad, Caesar Salad or Choice of Soup

Add a Grilled Shrimp - 2.75 • Add a Scallop - 3.25 • Add a Crab Cake - 3.25

Fresh Seafood Selections

Salmon - 19 Swordfish - 23 Rainbow Trout - 18 *Ahi Tuna (Rare) - 25 Sea Bass - Market Price

All of our fresh fish is grilled unless otherwise stated.

Our fresh fish are served with choice of Garlic Mashed Potatoes, Parmesan Risotto, Coconut Almond Cous Cous, Roasted Potato Medley or Jasmine Rice, in which all include a Vegetable Medley of Sautéed Spinach, Cherry Tomatoes, Leeks and Roasted Garlic. The fish are available seasonally and will change as the seasons progress.

Jumbo Lump Crab Cake

Sautéed Corn, Bell Peppers, Green Beans,
Cherry Tomatoes and a Lemon Caper Butter Sauce
20

Blackened Salmon Oscar

Garlic Mashed Potatoes, Grilled Asparagus, topped with
Béarnaise Sauce and Jumbo Lump Crab Meat
and served with a Lemon Butter Sauce
25

Crispy Country Style Shrimp

Garlic Mashed Potatoes, Sautéed Spinach,
Cherry Tomatoes and Remoulade Sauce
18

Pan-Seared Chilean Sea Bass

Garlic Mashed Potatoes, Sautéed Sesame Asparagus,
Wild Mushrooms and Mirin Butter Sauce
Market Price

Grilled Sea Scallops & Tempura Jumbo Shrimp

Steamed Jasmine Rice, Sautéed Asian Vegetables
and a Sweet Chili Garlic Sauce
24

Alaskan King Crab Legs

One Pound and two sides of your choice,
served with Drawn Butter and Lemon Wedges
40

*Sesame Ahi Tuna (Rare)

Fried Rice Risotto, sautéed Bell Peppers, Zucchini
and four accompanying sauces
26

Snow Crab Legs

Two Pounds of Snow Crab Legs and choice of two sides,
served with Lemon Wedges and Drawn Butter
25

Spicy Thai Shrimp

Jumbo crispy fried Shrimp tossed in a
spicy Thai Coconut Sauce, sautéed Peppers and Zucchini,
served over Jasmine Rice.
19

Butter Poached Scallops

Butter Poached Scallops in a White Wine and Butter,
served with French Carrots and Coconut Almond Cous Cous
and a Sweet Leek Gazpacho
26

Brown Butter Walnut Trout

Grilled Trout topped with a Brown Butter Walnut Sauce, served
with Haricot Verts and a Potato Medley
21

Pan Roasted Swordfish

Slow pan roasted Swordfish, Potato Medley, topped with fresh
Pico and a Lime Coriander Beurre Blanc and fried Plantain Chips
23

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raw may increase the risk of foodborne illness.*

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Classic Crabby's



Crabby's is pleased to offer a consistently evolving menu of new cuisine and old favorites, spotlighting the freshest offerings of the season.

Fish & Chips

Boulevard Beer Battered Tilapia, served with our Seasoned Fries and Tartar Sauce

13

Sicilian Chicken Pasta

Penne Pasta, Apple Wood Bacon, Artichoke Hearts, Wild Mushrooms and a Creamy Alfredo Sauce

15

Blackened Chicken Pasta

Penne Pasta, Spinach, Red Onions, Garlic, Cherry Tomatoes, and a Creamy Alfredo Sauce

14

Tilapia & Shrimp

Your choice of blackened or grilled Tilapia over Parmesan Risotto, two Jumbo Shrimp, finished with a smoky Chipotle Cream Sauce.

15

Lobster Truffle Risotto

Sautéed Lobster Tail Meat, Spinach, Cherry Tomatoes, Mushrooms, Fresh Parmesan Cheese, finished with a White Truffle Oil

19

Stuffed Chicken Caprese

Chicken Breast breaded in Italian Bread Crumbs, stuffed with fresh Mozzarella Basil and Tomato, topped with a light Cream Sauce over Parmesan Risotto

18

Shrimp and Scallop Puttanesca

Sautéed Scallops, Shrimp and Anchovies, tossed with Fresh Garlic, Black Olives and Capers in a Rich Tomato sauce, served over Fettuccine

16

Seafood Ravioli

Seafood Ravioli with two Grilled Shrimp, Sautéed Vegetable Medley in Creamy Alfredo Sauce

16



Sandwiches



All sandwiches served with choice of Fries, Fried Chips, House Salad or Caesar Salad

Classic Crabby's Burger

Cooked your way with choice of Cheddar, Swiss or Monterey Jack Cheese and traditional toppings

9

Blackened Fish Fillet Sandwich

Grilled Hoagie Roll, Lettuce & Tomato, served with Remoulade Sauce and Chipotle Slaw

10

Bacon Cheddar Burger

Apple Wood Smoked Bacon, Cheddar Cheese and traditional toppings

10

Chicken Sandwich

Choice of Grilled or Blackened, Apple Wood Bacon, Monterey Jack, Cheddar Cheese on a grilled Burger Bun

9

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D rinks



Soft Drinks

Pepsi • Diet Pepsi • Sierra Mist • Dr. Pepper • Diet Dr. Pepper • Mountain Dew

Raspberry Tea

Iced Tea

Coffee



Coffee D rinks



Butterbean Coffee

Thrilla Vanilla, Kahlua, Buttershots

7.50

Crabbys Irish Coffee

Jameson Irish Whiskey, Brown Sugar and Cream

7.50

Cancun Coffee

Kahlua, Bailey's Irish Crème, Creme de Cocoa, 99 Bananas

7.50

Godiva Coffee

Godiva, Godiva White, Godiva Mocha

8.50

Shakespeare Coffee

Bailey's Irish Crème, Frangelico, Grand Marnier

8.50



D esserts



New York Style Cheesecake

7

Cupcakes by Liz

7

Vanilla Bean Crème Brulee

6

Hazelnut "Hot Chocolate"

6

Apple Cobbler Torte

(Please allow 15-20 minutes)

6

Bread Pudding

(Please allow 15-20 minutes)

6



H ealth F acts



Omega-3 fatty acids are polyunsaturated fatty acids found in all seafood, including shellfish, oysters and shrimp. When combined with a healthful eating plan, research suggests these fatty acids may help protect against heart disease, including lowering the risk for heart attacks and sudden cardiac arrest due to an irregular heartbeat.

While there are no specific dietary recommendations for omega-3 fatty acids, studies show the protective effects of omega-3s can be achieved by eating fresh water fish and seafood twice a week.

Since there are more than 200 species of fish and shellfish available, adding fish and shellfish to your weekly eating plan is easy.

Eating a variety of fish on a regular basis may help to reduce your chances of some common types of stroke. Strokes and heart attacks can occur due to blood clots, and blood clots are caused when platelets (a part of blood) clump. Fish, like aspirin, keep platelets from clumping and, therefore, help prevent clots.