

CRABBY'S

SEAFOOD BAR & GRILL

Appetizers

Crispy Fried Alligator

Crispy fried alligator served with our house made remoulade sauce. 12

Crispy Fried Calamari

Choice of cocktail or remoulade sauce. 12

Fresh Seasonal Oysters^{GF}

Half a dozen on the shell. Served with horseradish, cocktail sauce, and tabasco. 14

Hummus & Grilled Pita Bread

Roasted red pepper hummus served with roasted jalapeño & olives. 8
Additional flavors add \$2 Add Celery and Carrots for \$4

Sesame Crusted Ahi Tuna

Cooked rare and sliced, served over sautéed zucchini, red and green bell peppers, leeks, and snow peas. Served with wasabi sauce and ginger, soy, cilantro vinaigrette. 12

Crab Spinach Dip^{GF}

Fresh parmesan cheese, artichoke hearts, lemon, jalapeño, and crispy corn chips. 11

Jumbo Lump Crab Cakes

Over a roasted tomato ragout, topped with a melon salsa. 12

Seafood Ceviche*^{GF}

Scallop, shrimp, salmon, and Ahi tuna, fresh cilantro, red onion, tomato, and lime juice served with fresh tortilla chips. 10

Chicken Quesadilla

Grilled chicken, bacon, diced tomatoes, cheddar cheese, red onions, jalapeño peppers, topped with a Port reduction, served with southwest ranch dipping sauce. 10

Bacon-Wrapped Shrimp^{GF}

Served with jalapeño & cheddar grits & four bacon wrapped shrimp. 13

NEW Jumbo Shrimp Cocktail

Traditional shrimp cocktail served chilled with house made cocktail sauce. 12

Soups & Salads

Seafood Chowder

A rich and creamy traditional favorite made with shrimp, crab, and sweet corn. Cup 4 Bowl 6

Autumn Harvest Salad^{GF}

Field greens, fresh berries, candied walnuts, and feta cheese tossed with our honey lavender vinaigrette. 7.5

Crabby's Bacon Wedge Salad^{GF}

A wedge of lettuce topped with Applewood-smoked bacon, bleu cheese crumbles, and diced tomatoes. Served with a creamy bacon vinaigrette. 7.5

Beef Steak Bleu^{GF}

Crisp romaine lettuce, grilled steak, tomatoes, and bleu cheese crumbles tossed with a creamy bacon vinaigrette. 11

Grilled Salmon & Asparagus Salad

Grilled salmon fillet, field greens, toasted almonds, roasted red peppers, and grilled asparagus tossed with balsamic vinaigrette and toasted bread. 15

Soup of the Day

Ask server for details.

House Salad

Crisp romaine lettuce, tomato, carrots, cucumbers, and choice of dressing. 5

Classic Caesar Salad

Hearts of romaine, fresh lemon, roasted garlic, anchovy, croûtons, and a parmesan crisp. 5

Southwest Chicken Cobb^{GF}

Field greens, grilled chicken breast, apple wood-smoked bacon, Monterey Jack and cheddar cheese, red onion, avocado, jalapeños, tomatoes, and seasoned fried tortilla strips tossed with Southwestern ranch dressing. 12

Seafood Salad

Field greens tossed with a balsamic vinaigrette, diced tomatoes, feta cheese, and topped with a port reduction, grilled salmon, shrimp, and a crab cake. 15

Crabby's Hand Held's

Served with your choice of chips or fries

NEW Crab & Shrimp Salad Sandwich

House-made crab & shrimp salad with fresh sliced tomato on sourdough bread. 12

Grilled or Blackened Fish Tacos

Two grilled tequila-marinated tilapia tacos with chipotle slaw, sliced avocado, and a cucumber tomato salsa. 11

Grilled or Blackened Tuna Tacos

Two tacos stuffed with blackened tuna, fresh avocado, chipotle cole slaw, and a cucumber tomato salsa. 13

Chicken Sandwich

Choice of grilled or blackened chicken, apple wood-smoked bacon, Monterey Jack & cheddar cheese on a grilled burger bun. 10

Kobe "Akaushi" Burger

Akaushi, meaning "Red Cow," is a breed of Japanese Wagyu cattle. The meat contains high concentrations of oleic acid, a heart healthy fat and has a high ratio of monounsaturated fats to saturated fats.

With lettuce, tomato, pickle, and purple onion. 13

Add Cheddar, Swiss, or Monterey Jack Cheese .50 Add Bacon 1.50

Classic Crabby's Burger

Cooked your way with choice of cheddar, Swiss, or Monterey Jack cheese with traditional toppings. 10 Add Bacon 1.50

Blackened Fish Sandwich

Topped with tomato, Cajun slaw & remoulade sauce. 10

Southwestern Turkey Burger

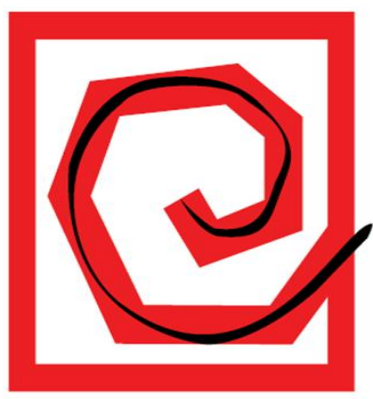
Jalapeño, sliced avocado, Monterey Jack cheese, and traditional toppings. 11

Please note that consuming raw or under cooked meats, seafood or eggs may increase the risk of foodborne illness.

Split plate of any Entrée will incur a \$3.00 fee. Please notify your server of any food allergies.

Items marked GF may be prepared gluten free with possible slight modifications.

* Ceviche is Raw or Undercooked Seafood



CRABBY'S

SEAFOOD BAR & GRILL

Fish & Seafood

All Fish selections may be prepared Grilled, Blackened or Pan-seared

Blackened Salmon Oscar ^{GF}

Buttered shrimp mashed potatoes, grilled asparagus, lemon butter sauce, topped with jumbo lump crab meat, and béarnaise sauce. 26

Sesame Seed Crusted Ahi Tuna

Wasabi mashed potatoes, sautéed asparagus, sautéed leeks, zucchini, red and green bell peppers, and mirin butter sauce. 29

Alaskan King Crab Legs ^{GF}

1 ¼ Pound, served with drawn butter, lemon wedges, gouda mashed potatoes and sautéed green beans. 48

Snow Crab Legs ^{GF}

Two pounds served with drawn butter, lemon wedges, gouda mashed potatoes, and grilled asparagus. 34

Pan-Seared Scallops

Served over parmesan risotto with a white wine pan jus, sautéed spinach, leeks, cherry tomatoes & garlic, topped with fried shallots. 28

Blackened Shrimp & Grits ^{GF}

Sautéed shrimp, andouille sausage, red onions, roasted red peppers and jalapeño cheddar grits with a honey chipotle butter sauce. 19

Seafood Risotto ^{GF}

Pan-seared bay scallops, shrimp, crab, steamed mussels and saffron, tossed with fresh spinach, artichoke hearts, diced tomatoes and basil, roasted garlic and herbs in a creamy parmesan risotto, with a lemon butter sauce. 22

Pan-Seared Chilean Sea Bass

Garlic mashed potatoes, sautéed sesame asparagus, wild mushrooms, and a mirin butter sauce. 33

Grilled Salmon Filet

Served over a seasonal risotto, grilled asparagus, topped with house pickled radish and lemon butter sauce. 20

Fish & Chips

Beer battered pacific cod served with our seasoned fries, and tartar sauce. 15

Jumbo Lump Crab Cake

Over a roasted tomato and corn pico ragout, with sautéed green beans, and a lemon dill butter sauce, topped with crème Fraiche. 22

NEW Walleye

Panko encrusted walleye served over our seasonal risotto, sautéed green beans, and lemon butter sauce. 28

Mediterranean Barramundi

Served over feta risotto, red onion, artichokes, sautéed spinach, roasted red peppers, and lemon caper dill sauce. 32

Add a 5 oz. Lobster Tail to any Entrée for \$15

Surf & Turf

4oz. Beef tenderloin and a grilled & split lobster tail, served with garlic mashed potatoes, sautéed spinach, cherry tomatoes, and grilled asparagus. 40

Chicken & Pork

Chicken Marsala

Wild mushroom risotto, spinach, cherry tomatoes and a Marsala garlic sauce. 15

Grilled Bone-in Pork Loin Chop and Bacon Wrapped Shrimp

Served over butternut squash and loaded baked potato risotto with sautéed spinach, cherry tomatoes, topped with a bourbon glaze. 18

Hand Cut Steaks

All Steaks served with Garlic Mashed Potatoes, Vegetable Medley, Grilled Asparagus, and House-made Steak Sauce

Steak Selection

4oz. Filet of Tenderloin 24
8oz. Filet of Tenderloin 32
14 oz NY Strip 30
6oz. Grilled Sirloin 20

Toppings

Oscar 8
Shrimp Étouffée 8
Marsala 5
Mushroom Demi Glace 5

Add On's

Lobster Tail 15
1 lb. Snow Crab Legs 15
1 King Crab Leg 15
Pan Seared Scallop, each 4
Grilled or Blackened Shrimp, each 2.5

Pasta Dishes

Gluten Free Pasta Available Upon Request, \$4 Up charge

Mussels, Scallops & Shrimp Scampi

Fettuccine pasta, diced Roma tomatoes, red onion, roasted garlic, and fresh basil tossed in a white wine seafood veloute. 18

Seafood Fettuccine

Bay scallops, shrimp, lump crab, mussels, spinach, artichoke hearts, and shallots, tossed in a house made marinara sauce. 19

Sicilian Chicken Pasta

Penne pasta, apple wood-smoked bacon, artichoke hearts, wild mushrooms, and a creamy Alfredo sauce. 15

Cajun Chicken Pasta

Blackened chicken, Andouille sausage, red onions, roasted tomatoes, and a spicy Alfredo sauce. 16

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