



# CRABBY'S

## SEAFOOD BAR & GRILL

Lunch  
Menu

## 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 Chesapeake Oysters<sup>GF</sup>

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  
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 carrots. Served with wasabi sauce and ginger, soy, cilantro vinaigrette. 12

### Crab Spinach Dip<sup>GF</sup>

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

### Jumbo Lump Crab Cakes

Over a roasted tomato ragout, topped with crème Fraiche. 12

### Seafood Ceviche\*<sup>GF</sup>

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 and Southwest ranch dipping sauce. 10

### Bacon-Wrapped Shrimp<sup>GF</sup>

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

## Soups & Salads

### Seafood Chowder

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

### Classic Caesar Salad

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

### Autumn Harvest Salad<sup>GF</sup>

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

### Beef Steak Bleu<sup>GF</sup>

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

### House Salad

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

### Soup & Salad Combination

Choice of a Cup of Soup & an Autumn Harvest, Crabby's Bacon Wedge, ½ size Southwest Chicken Cobb, or ½ size Beef Steak Bleu Salad. 9

### Crabby's Bacon Wedge Salad<sup>GF</sup>

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

### Seafood Salad

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

### Southwest Chicken Cobb<sup>GF</sup>

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

## Pastas

Gluten Free Pasta Available Upon Request, \$4 Upcharge

### Mussels, Scallops & Shrimp Scampi

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

### Sicilian Chicken Pasta

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

### Seafood Fettuccine

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

### Cajun Chicken Pasta

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

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

Lunch  
Menu

## Entrées

Add Soup or Salad \$2

### **NEW** Grilled Sirloin Marsala

Grilled 6oz. Sirloin topped with our house made marsala sauce and served over a loaded baked potato risotto. 15

### Filet of Salmon

Grilled or Blackened, grilled or blackened salmon served over our seasonal risotto, topped with a lemon butter sauce. 13

### Blackened Tilapia <sup>GF</sup>

Topped with roasted sweet corn pico and crab ragout served with parmesan risotto and lemon butter sauce. 13

### Blackened Chicken & Bacon Wrapped Shrimp <sup>GF</sup>

Served over a jalapeno and gouda cheese risotto, with sautéed spinach, cherry tomatoes, leeks, garlic and a honey chipotle butter sauce. 14

### Chicken Marsala

Creamy parmesan risotto, spinach, cherry tomatoes and a Marsala garlic sauce. 12

### Blackened Tuna <sup>GF</sup>

Served over a jalapeno and gouda cheese risotto with sautéed spinach, cherry tomatoes, and a lemon butter sauce. 14

### Seafood Risotto <sup>GF</sup>

Pan-seared bay scallops, shrimp, crab, steamed mussels, and saffron, tossed with fresh spinach, artichoke hearts, diced tomatoes, basil, roasted garlic, and herbs in a creamy parmesan risotto, with a lemon butter sauce. 13

### Fish & Chips

beer battered Pacific cod served with our seasoned fries and tartar sauce. 12

### Blackened Shrimp & Grits <sup>GF</sup>

Sautéed shrimp, andouille sausage, red onions, roasted red peppers and jalapeño cheddar grits with a honey chipotle butter sauce. 15

## Crabby's Hand Held's

Served with Chips or Fries

### **NEW** Crab & Shrimp Salad Sandwich

House-made shrimp and crab salad, served in a lettuce cup topped with fresh tomato. 12

### Grilled or Blackened Tuna Tacos

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

### Southwestern Turkey Burger

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

### Grilled or Blackened Fish Tacos

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

### **NEW** Turkey Club

In-house smoked turkey with lettuce, tomato, onion & roasted red pepper aioli on sourdough, served with ranch potato chips. 10

### Chicken Sandwich

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

### Classic Crabby's Burger

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

### 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. Served with lettuce, tomato, pickle, and purple onion. 13  
Add Cheddar, Swiss, or Monterey Jack Cheese .50 Add Bacon 1.50

### Pecan Chicken Salad Melt

Grapes, pecans, onion, orange zest, honey and roasted chicken served with Monterey Jack cheese on toasted Wheatberry bread. 9

### Blackened Fish Sandwich

Topped with tomato, Cajun slaw & remoulade sauce. 10

### **NEW** Crab Sliders

DESCRIPTION GOES HERE ??

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.