



CRABBY'S

SEAFOOD BAR & GRILL

Lunch
Menu

Appetizers

Crab Spinach Dip ^{GF}

Fresh parmesan cheese, artichoke hearts, lemon, jalapeño, and crispy corn chips. 10

Fresh Blue Point Oysters ^{GF}

Half a dozen on the shell. Served with horseradish, cocktail sauce, and tabasco. 13

Hummus & Grilled Pita Bread

Roasted red pepper hummus served with roasted jalapeño & olives. 8

Chicken Quesadilla

Grilled chicken, bacon, diced tomatoes, caramelized onions, gouda cheese, roasted poblanos and Southwest ranch dipping sauce. 10

Bacon-Wrapped Shrimp ^{GF}

Served with jalapeño & cheddar grits & four bacon wrapped shrimp. 12.5

Crispy Fried Calamari

Choice of cocktail or remoulade sauce. 11.5

Jumbo Lump Crab Cakes

Roasted tomatoes and a lemon butter sauce topped with a mango, poblano, almond chutney. 12

Seafood Ceviche ^{GF}

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

Steamed Mussels

With white wine tomato basil seafood veloute and toast points. 12

Sesame Crusted Ahi Tuna

Cooked rare and sliced, served over Japanese black bean pasta, sautéed zucchini, red and green bell peppers, leeks, and carrots. Served with wasabi sauce and ginger, soy, cilantro vinaigrette. 12

Soups & Salads

Seafood Chowder

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

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 ^{GF}

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

Grilled Yellow Fin Tuna Salad ^{GF}

Field greens, golden beets, grilled red onions, goat cheese, tomatoes, and fried wonton strips, with a honey lavender vinaigrette. 13

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

Potato and Mushroom Soup ^{GF}

A puree of potatoes and leeks with sautéed mushrooms and garnished with golden beet hay. Cup 4 Bowl 6

Classic Caesar Salad

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

Autumn Harvest Salad ^{GF}

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

Beef Steak Bleu ^{GF}

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

Southwest Chicken Cobb ^{GF}

Field greens, grilled chicken breast, apple wood-smoked bacon, Monterey Jack and cheddar cheese, red onion, avocado, jalapeños, and tomatoes tossed with Southwestern ranch dressing. 11

Grilled Salmon & Asparagus Salad

Grilled salmon fillet, field greens, toasted almonds, roasted red peppers, and grilled asparagus tossed with balsamic vinaigrette. 14

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, shallots, in a tomato Brandy Cream 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.



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Entrées

Add Soup or Salad \$2

Filet of Salmon

Grilled or blackened. Served over parmesan risotto, spinach, leeks, cherry tomatoes, and garlic, with a lemon butter sauce, and a mango, poblano, almond chutney. 13

Blackened Tilapia GF

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

Blackened Chicken & Bacon Wrapped Shrimp GF

Two bacon wrapped shrimp served with golden beet, bacon, and goat cheese risotto, sautéed spinach, leeks, cherry tomatoes, and a honey chipotle butter sauce. 14

Chicken Marsala

Wild mushroom risotto, spinach, cherry tomatoes and a Marsala garlic sauce. 12

Blackened Tuna GF

Golden beet, bacon, and goat cheese risotto, sautéed spinach, leeks, cherry tomatoes and a lemon butter sauce. 14

Seafood Risotto GF

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

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

Crabby's Hand Held's

Served with Chips or Fries

Grilled or Blackened Tuna Tacos

Two tacos stuffed with blackened tuna, fresh avocado, chipotle cole slaw, and a cucumber tomato salsa. 12

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. 10.5

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

NEW 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 mayo, lettuce, tomato, pickle, and purple onion. 13
Add Cheddar, Swiss, or Monterey Jack Cheese .50 Add Bacon 1.50

Buffalo Shrimp Po Boy

Toasted French hoagie roll, shredded lettuce, diced tomatoes, red onion and pickles. 10

Pecan Chicken Salad Melt

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

Crab Cake Sliders

Pan seared crab cakes topped with melted Jack cheese, sliced avocado, sliced tomato, shredded lettuce, red onion and remoulade sauce. 12

Blackened Fish Sandwich

Topped with tomato, Cajun slaw & remoulade sauce. 9

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