



CRABBY'S

SEAFOOD BAR & GRILL

Appetizers

Bacon Wrapped Shrimp ^{GF}

Served with jalapeno & cheddar grits & four bacon wrapped shrimp. 19

Crab Spinach Dip

Fresh Parmesan cheese, artichoke hearts, lemon, jalapeno and crispy corn chips. 15

Crispy Fried Alligator

Crispy fried alligator served with our house made remoulade sauce. 18

*Seafood Ceviche ^{GF}

Scallop, shrimp, salmon and Ahi tuna, fresh cilantro, red onion, tomato and lime juice served with fresh tortilla chips. 14

Salads

Beef Steak Bleu ^{GF}

Crisp romaine lettuce, grilled steak, tomatoes and bleu cheese crumbles tossed with a creamy bacon vinaigrette. 19

Grilled Salmon & Asparagus Salad

Grilled salmon filet, field greens, toasted almonds, roasted red peppers and grilled asparagus tossed with balsamic vinaigrette and toasted bread. 22

Seafood Salad

Field greens tossed with a balsamic vinaigrette, diced tomatoes & feta cheese, topped with a Port reduction, grilled salmon, shrimp & a crab cake. 24

Southwest Chicken Cobb ^{GF}

Field greens, grilled chicken breast, Apple wood-smoked bacon, Monterey Jack and cheddar cheese, red onion, avocado, jalapenos, tomatoes and seasoned fried tortilla strips tossed with Southwestern ranch dressing. 21

Entrées

*Blackened Tuna ^{GF}

Served over a jalapeño and Gouda cheese risotto with sautéed spinach, cherry tomatoes and a lemon butter sauce. 22

Blackened Chicken & Bacon Wrapped Shrimp

Served over a jalapeno and Gouda cheese risotto, with sautéed spinach, cherry tomatoes, leeks, garlic and a honey chipotle butter sauce. 22

Filet of Salmon

Grilled or blackened, served over our seasonal risotto, topped with a lemon butter sauce. 22

Fish & Chips

Boulevard beer-battered Pacific cod served with our seasoned fries and tartar sauce. 20

Lunch Hand Helds

Chicken Sandwich

Choice of grilled or blackened chicken, apple wood smoked bacon, Monterey Jack & cheddar cheese on a grilled burger bun. 17

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 & purple onion. 19
+ Add Cheddar, Swiss or Monterrey Jack Cheese .50. Add Bacon 1.50 +

Blackened Fish Sandwich

Topped with tomato, Cajun slaw & remoulade sauce. 17

Grilled or Blackened Fish Tacos

Two grilled tequila-marinated tilapia tacos with chipotle slaw, sliced avocado and a cucumber tomato salsa. 15

*Grilled or Blackened Tuna Tacos

Two tacos stuffed with blackened tuna, fresh avocado, chipotle coleslaw and a cucumber tomato salsa. 17

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.

20% Gratuity may be added to parties of 6 or more

MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS



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Omelettes

Served with your choice of fried potatoes or cheese grits. Egg whites available upon request.

Razorback

Pork sausage, diced ham, apple wood smoked bacon, cheddar cheese, caramelized onions and bell peppers. 18

Ham & Cheddar

Caramelized onions, diced tomatoes, bell peppers and cheddar cheese. 17

Spinach & Swiss

Fresh spinach, sautéed onions, mushrooms and Swiss cheese. 15

Crab & Lobster

Sautéed spinach, diced tomatoes, bell peppers, and Monterey Jack cheese. Market Price

Benedicts

Served on an English muffin with a poached egg and hollandaise sauce with a side of fried potatoes.

The Original

Smoked ham, egg and hollandaise. 15

Ham & Spinach

Smoked ham, sautéed spinach and sliced tomatoes. 16

Chesapeake

Crab cakes with roasted tomato butter sauce. 20

Country Benedict

Open faced biscuit topped with sausage, a poached egg and covered in sausage gravy. 16

Breakfast Combos

Crabby's Skillet

Skillet served with egg any style, ham, bacon, sausage, mushrooms, onions, red & green bell peppers, hashbrowns, and hollandaise sauce. Served with choice of bread. 18

French Toast

Topped with fresh strawberries and powdered sugar, served with bacon and two eggs any style. 19

Chicken & Waffles

Buttermilk battered and fried chicken breast topped with country cream sausage gravy and a house made waffle. 20

*Steak & Eggs

6 oz sirloin steak, two eggs any style, choice of fried potatoes or cheese grits, and Texas toast or wheat berry bread. 22

Classic Breakfast

Two eggs any style, with your choice of bacon, sausage or ham, served with your choice of fried potatoes, cheese grits, Texas toast or wheat berry bread. 17

Biscuits & Gravy

Two buttermilk biscuits topped with country cream sausage gravy, two eggs any style and bacon. 17

Waffle Combo

Topped with fresh strawberries and powdered sugar, served with bacon and two eggs any style. 17

Breakfast Toaster

Choice of egg, cheese and choice of bacon, sausage or ham served between 2 slices of Texas toast. Served with fried potatoes. 16

A la Carte

French Toast

7.50

Two Eggs Any Style

6.00

Biscuit & Gravy

7.75

Side of Fresh Fruit

6.00

Waffle

7.75

Chocolate Croissant

8.00

Pastry Trio

10.00

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