



CRABBY'S

SEAFOOD BAR & GRILL

Fish ~ Seafood ~ Chicken ~ Pork

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 crab meat and Bearnaise sauce. 32

*Sesame Seed Crusted Ahi Tuna

Wasabi mashed potatoes, sautéed asparagus, sautéed leeks, zucchini, red and green bell peppers, and mirin butter sauce. 35

Alaskan King Crab Legs ^{Gf}

1 ¼ pound, served with drawn butter, lemon wedges, Gouda mashed potatoes and sautéed green beans. Market Price

Snow Crab Legs

Two pounds served with drawn butter, lemon wedges, Gouda mashed potatoes and grilled asparagus. Market Price

Pan-Seared Scallops

Served over Parmesan risotto with a white wine pan jus, sautéed spinach, leeks, cherry tomatoes & garlic, topped with fried shallots. 36

Chicken Marsala

Served over a creamy Parmesan risotto with sautéed spinach, cherry tomatoes, leeks, garlic and topped with a mushroom Marsala sauce. 24

Walleye ^{NEW}

Panko encrusted walleye served over our seasonal risotto, sautéed green beans and lemon butter sauce. 32

Pan-Seared Chilean Sea Bass [☼]

Garlic mashed potatoes, sautéed sesame asparagus, wild mushrooms and a mirin butter sauce. 40

Grilled Salmon Filet

Served over a seasonal risotto, grilled asparagus, topped with house pickled radish and lemon butter sauce. 25

Fish & Chips

Beer-battered Pacific Cod served with our seasoned fries and tartar sauce. 20

Blackened Grouper

Blackened grouper topped with shrimp étouffée served over jalapeno and Gouda risotto with sautéed vegetables. 34

Crab Cake

Over a roasted tomato and corn pico ragout, with sautéed green beans and a lemon dill butter sauce, topped with creme Fraîche. 25

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. 28

Blackened Shrimp & Grits ^{Gf}

Sautéed shrimp, andouille sausage, red onions, roasted red peppers and jalapeno cheddar grits with a honey chipotle butter sauce. 28

+ \$5 up charge for bacon wrapped shrimp. +

Grilled Bone-in Pork Loin Chop & Bacon Wrapped Shrimp

Served with Gouda mashed potatoes, grilled asparagus and topped with a bourbon glaze. 26

Hand Cut Steaks

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

Steak Selection

Filet of Tenderloin 4 oz 30
Filet of Tenderloin 8oz 40
New York Strip 14 oz 38
Grilled Sirloin 6oz 26

Toppings

Oscar 10
Shrimp Étouffée 10
Marsala 8

Add On's

Lobster Tail 18
1lb Snow Crab Legs MP
1 King Crab Leg MP
Pan Seared Scallop, each 6
Grilled or Blackened Shrimp, each 3.75
Bacon Wrapped Shrimp, each 4.75

Pasta Dishes

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

Blackened Chicken Pasta ^{NEW}

Blackened chicken breast served over sautéed penne pasta, cherry tomatoes, red onions and spinach, tossed in a creamy Alfredo sauce. 20

Seafood Fettuccine

Bay scallops, shrimp, lump crab, mussels, spinach, artichoke hearts, shallots, tossed in a house made marinara sauce. 28

Cajun Shrimp Pasta ^{NEW}

Blackened shrimp, Andouille sausage, red onions, roasted tomatoes, penne pasta, tossed in a creamy Alfredo sauce. 24

Sicilian Chicken Pasta

Penne pasta, Applewood smoked bacon, artichoke hearts, wild mushrooms and a creamy Alfredo sauce. 20

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.
MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS



CRABBY'S

SEAFOOD BAR & GRILL

Appetizers

Crispy Fried Alligator

Crispy fried alligator served with our house made remoulade sauce. 16

Crispy Fried Calamari

Choice of cocktail or remoulade sauce. 16

Seasonal Oysters

Half a dozen on the shell. Served with horseradish cocktail sauce and tabasco. 20

Jumbo Shrimp Cocktail

Traditional shrimp cocktail served chilled with house made cocktail sauce. 18

Hummus & Grilled Pita Bread

Roasted red pepper humus served with roasted jalapeno & olives. 12

+ Add Celery & Carrots for \$4 +

Bacon-Wrapped Shrimp Gf

Four bacon-wrapped shrimp with jalapeno & cheddar grits, topped with a honey chipotle sauce. 18

Crab Spinach Dip

Fresh parmesan cheese, artichoke hearts, lemon, jalapeno and crispy corn chips. 14

Crab Cakes

Over a roasted tomato ragout, topped with a melon salsa. 16

*Seafood Ceviche Gf

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

Chicken Quesadilla

Grilled chicken, bacon, diced tomatoes, cheddar cheese, red onions, jalapeno peppers, topped with a Port reduction, served with southwest ranch dipping sauce. 14

*Sesame Crusted Ahi Tuna

Cooked rare and sliced, served over sautéed zucchini, red & green bell peppers, leeks and snow peas. Served with wasabi sauce and ginger-soy cilantro vinaigrette. 18

Soups & Salads

Seafood Chowder

A rich and creamy traditional favorite made with shrimp, crab, and sweet corn. Cup 6 Bowl 11

Autumn Harvest Salad Gf

Field greens, fresh berries, candied walnuts and feta cheese tossed with our honey lavender vinaigrette. 10

Crabby's Bacon Wedge Salad

A wedge of lettuce topped with Applewood-smoked bacon, bleu cheese crumbles and diced tomatoes. Served with a creamy bacon vinaigrette. 10

Grilled Salmon & Asparagus Salad

Grilled salmon filet, field greens, toasted almonds, roasted red peppers and grilled asparagus tossed with balsamic vinaigrette and toasted bread. 18

Beef Steak Bleu Gf

Crisp romaine lettuce, grilled steak, tomatoes and bleu cheese crumbles tossed with a creamy bacon vinaigrette. 16

Soup of the Day

Ask server for details. Cup 6 Bowl 11

House Salad

Crisp romaine lettuce, tomato, carrots, cucumbers and choice of dressing. 7

*Classic Caesar Salad

Hearts of romaine tossed in traditional Caesar dressing, croutons and a parmesan crisp. 7

Southwest Chicken Cobb Gf

Field greens, grilled chicken breast, Applewood-smoked bacon, Monterey Jack and cheddar cheese, red onion, avocado, jalapenos, tomatoes and seasoned fried tortilla strips tossed with Southwestern ranch dressing. 18

Seafood Salad

Field greens tossed with a balsamic vinaigrette, diced tomatoes & feta cheese, topped with a Port reduction, grilled salmon, shrimp & a crab cake. 20

Crabby's Hand Held's

Crab & Shrimp Salad Sandwich NEW

House-made shrimp and crab salad, served in a lettuce cup topped with fresh tomato. 15

Grilled or Blackened Fish Tacos

Two grilled tequila-marinated tilapia tacos with chipotle slaw, sliced avocado and a cucumber tomato salsa. 14

*Grilled or Blackened Tuna Tacos

Two tacos stuffed with blackened tuna, fresh avocado, chipotle coleslaw and a cucumber tomato salsa. 16

Southwestern Turkey Burger

Jalapeno, sliced avocado, Monterey Jack cheese & traditional toppings. 14

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. 18
+ Add Cheddar, Swiss or Monterey Jack Cheese .50. Add Bacon 1.50
+

Blackened Fish Sandwich

Topped with tomato, Cajun slaw & remoulade sauce. 14

Chicken Sandwich

Choice of grilled or blackened chicken, Applewood-smoked bacon, Monterey Jack & cheddar cheese on a grilled burger bun. 14