



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 NEW

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 with croutons and a parmesan crisp. 7

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. 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

Pastas

GLUTEN FREE PASTA AVAILABLE UPON REQUEST. \$4 UPCHARGE

Cajun Shrimp Pasta NEW

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

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

Sicilian Chicken Pasta

Penne pasta, Applewood smoked bacon, artichoke hearts, wild mushrooms and 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

*** DENOTES HOUSE FAVORITE ITEM**

PLEASE NOTE THAT CONSUMING RAW OR UNDER COOKED MEATS, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.

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

Entrées

Add Soup or Salad \$4

Filet of Salmon

Grilled or Blackened Salmon served over our seasonal risotto, topped with a lemon butter sauce. 18

Blackened Tilapia **GF***

Topped with roasted sweet corn pico and crab ragout, served with Parmesan risotto and lemon butter sauce. 17

Blackened Chicken & Bacon Wrapped Shrimp **GF***

Served over a jalapeno and Gouda cheese risotto, with sautéed spinach, cherry tomatoes, leeks, garlic and a honey chipotle butter sauce. 18

Chicken Marsala

Served over a creamy Parmesan risotto with sautéed spinach, cherry tomatoes, leeks, garlic and topped with a mushroom Marsala sauce. 18

*Blackened Tuna **GF**

Served over a jalapeño and Gouda cheese risotto with sautéed spinach, cherry tomatoes and a lemon butter sauce. 17

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. 18

Fish & Chips

Beer-battered Pacific Cod served with our seasoned fries and tartar sauce. 16

Blackened Shrimp & Grits *

Sautéed shrimp, andouille sausage, red onions, roasted red peppers and jalapeno cheddar grits with a honey chipotle butter sauce. 20

+ Add \$4 up charge for bacon wrapped shrimp. +

Grilled Steak Tips and Mac & Cheese **NEW**

Marinated and grilled steak tips served with sautéed vegetables and house made mac & cheese. 20

Crabby's Hand Held's

Served with Chips or Fries.

Crab & Shrimp Salad Sandwich *

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

*Grilled or Blackened Tuna Tacos

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

Southwestern Turkey Burger

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

Grilled or Blackened Fish Tacos *

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

Turkey Club

In-house smoked turkey, apple wood smoked bacon with lettuce, tomato, onion, roasted red pepper aioli & Pepper Jack cheese on sourdough. 14

Chicken Sandwich

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

Classic Crabby's Burger

Cooked your way with choice of cheddar, Swiss, or Monterey Jack cheese with traditional toppings. 12

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 Monterrey 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. 14

Fried Fish Sandwich **NEW**

Beer battered and deep-fried Pacific Cod served on a brioche bun with lettuce, tomato, onion and tartar sauce. 14

Blackened Fish Sandwich

Topped with tomato, Cajun slaw & remoulade sauce. 14

*** DENOTES HOUSE FAVORITE.**