



Beachside HOSPITALITY GROUP



Clearwater Beach



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Treasure Island



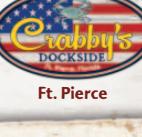
New Smyrna Beach



St. Cloud



Daytona



Ft. Pierce



Clearwater Beach

**Breakfast served 8am to 11:30am daily
Sun-Thur 11am 'til 11pm • Fri & Sat 11am 'til 12am**

STARTERS

Easy Peel Shrimp

large wild red shrimp split
try them steamed with
Old Bay Seasoning or
our famous voodoo style
full or half order

Market Price



Calamari

fried golden brown, with fried banana peppers and lemon aioli 11.99

Crab & Spinach Dip

blue crab, fresh spinach, and cream cheese baked and topped with cheddar jack with freshly cooked corn tortilla chips 12.99

Boom Boom Shrimp Bites

wild caught red shrimp deep fried & tossed in our spicy boom boom sauce 12.99

Coconut Shrimp Bites

wild caught red shrimp, hand-breaded with a piña colada dipping sauce 12.99

Fried Pickle Chips

hand-breaded with our remoulade sauce 9.99

Crab Cake

large Florida style cake loaded with lump crab meat with pepper jam sauce 12.99

Conch Fritters

six house-made conch fritters lightly fried, with honey mustard 12.99

Gator Bites

Florida caught, hand-breaded with fried banana peppers and remoulade sauce 13.99

Bavarian Pretzel

jumbo, lightly salted pretzel with chorizo queso 11.99

Avocado & Shrimp Ceviche*

our house-made ceviche topped with avocado chunks, served with tortilla chips 11.99

Boneless Chicken Wings

buffalo style with choice of ranch or blue cheese 11.99



Chips & Chorizo

house-made kettle chips topped with blackened chicken, chorizo queso, sour cream, and green onions 12.99

= Crabby's Specialty Items

Try Our World Famous White Sangria
with fresh muddled strawberries and peach schnapps

Attention: Management is not responsible

(727) 608-2065 • crabbysbarandgrill.com
333 S Gulfview Blvd, Clearwater, FL 33767

Time Flies When You're Having Rum!

Rum Runner Bucket

A delicious traditional Florida specialty, made with Cruzan Rum, tropical juices, and a splash of grenadine, all served in a souvenir bucket



Shell Bar

Oysters Rockefeller*

gulf oysters topped with creamy crab and spinach dip, bacon and hollandaise sauce one dozen Market Price

Garlic Mussels

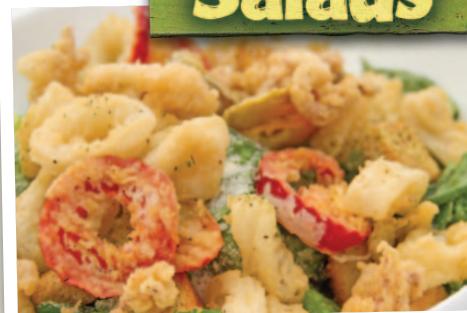
cold water mussels sautéed in garlic butter and white wine, with garlic bread 12.99

Crabby's Baked Oysters

topped with garlic butter, parmesan cheese, and house seasonings one dozen Market Price



Soup & Salads



Avocado Shrimp Salad*

crisp spinach mixed with homemade mango salsa, pico de gallo, citrus marinated shrimp, banana chips, topped with sliced avocado, and paired with a mango pineapple vinaigrette 15.99

House Salad

romaine and spring mix blend, topped with tomatoes, onions, croutons, and cheddar jack cheese 6.99
add a small House Salad to your meal for 3.99

Classic Caesar Salad

topped with grated parmesan cheese and croutons 7.99
add a small Caesar Salad to your meal for 3.99

ADD
chicken breast 8.99
shrimp or mahi 9.99
smoked salmon 9.99
grouper market tuna* 10.99

proudly serving
KEN'S dressings.

Ranch, Honey Mustard, Balsamic Vinaigrette
Italian, Bleu Cheese, Mango Pineapple Vinaigrette
Sesame Ginger, Oil and Vinegar

DESSERTS



Killer Key Lime Pie

Key West authentic award winning pie

SWEET WILLY'S Ice Cream

named after our founder's daughter Sylvia, who was given the nickname Willy

Ask about our small-batched rotating flavors!

Ice Cream Sandwich

Two large Otis Spunkmeyer chocolate chip cookies with a vanilla ice cream center

Flavors for your four-legged friends available too!



BOILS!

Boils come with one additional side

Shrimp

a full pound of wild red shrimp, smoked sausage, and fresh corn tossed in cajun or garlic sauce

Crab

Bairdi crab legs with corn on the cobb and smoked sausage, and tossed in cajun or garlic sauce
3/4 lb. — or — 1.5 lbs.

ADD 1/2lb scallops to any boil

All Boils Market Price

Crab & Shrimp

3/4 lb Bairdi crab legs and 1/2 order of easy peel shrimp with corn on the cob, smoked sausage, and tossed in cajun or garlic sauce

Seafood Feast

1.5 lbs of Bairdi crab legs and a full order of easy peel shrimp with corn on the cob, smoked sausage, and tossed in cajun or garlic sauce

COMBO PLATTERS

with two sides

Key West Combo

grilled mahi and large wild red shrimp glazed with key lime honey mustard, with conch fritters
25.99



Steak & Crab Combo* 14oz Chairman's reserve cut New York strip and 3/4lb of Crab legs *Market Price*

Steak & Shrimp Combo* 14oz Chairman's reserve cut New York strip and shrimp scampi 36.99

Grouper and Shrimp a fresh cut filet of grouper and 8 Royal Red shrimp grilled or fried 31.99

 **Crabby's Combo** a fried trio of grouper nuggets, calamari and wild caught royal red shrimp 28.99

ONSHORE

with two sides

Loaded Chicken twin chicken breasts basted in sweet honey bbq and topped with bacon, onions and cheddar jack cheese 15.99

New York Strip* a 14oz Chairman's reserve cut, topped with garlic butter 28.99

Chicken Strips hand breaded with choice of sauce 14.99

Sandwiches

with house-made kettle chips. substitute a side for 50¢

 **Fresh Gulf Grouper** fried, grilled, blackened, or Caribbean style *Market Price*

Mahi Mahi grilled, blackened, or Caribbean style 14.99

Pacific Rim Tuna* ahi tuna fillet, seared, topped with a cusabi drizzle over baby greens, sesame ginger, on a toasted ciabatta roll 15.99

 **Salmon BLT** thinly sliced smoked salmon, delicious thick cut bacon, with lettuce and tomato, served on a toasted ciabatta roll 15.99

Grouper Sliders 3 beer battered grouper cheeks with pickles and house made key lime tartar *Market Price limited availability*

Sirloin Burger* 1/2 lb of hand-pattied angus beef and brisket blend 11.99

Avocado Turkey Burger* chargrilled, low-fat, high protein, premium ground turkey, topped with sliced avocado on a toasted ciabatta roll 11.99

Buffalo Chicken fried and tossed in spicy buffalo sauce 11.99

Crab Cake hand-pattied jumbo lump crab cake served with lemon aioli *Market Price*



OFFSHORE

with two sides

Red Gulf Grouper

a local favorite. served fried, grilled, blackened, or Caribbean style *Market Price*

Wild Red Shrimp prepared grilled and skewered or lightly dusted and fried 18.99

Mahi Mahi warm water fillet, served grilled, blackened, or Caribbean style *Market Price*

Bairdi Crab a house favorite! served traditional steamed or fire-roasted with garlic butter and old bay seasoning. 1.5 lbs. *Market Price*

Fish & Chips

 panko crusted Alaskan cod filets with sea salt and a malt vinegar mist. 18.99

Ahi Tuna Steak* blackened medium-rare, with a side of our house made cusabi sauce 17.99

Baked Scallops panko crusted and topped with imperial sauce *Market Price*

 **Coconut Triple Tail** hand breaded in Malibu coconut breading and fried golden brown to perfection 25.99

Coconut Shrimp hand-breaded jumbo wild reds with our sweet pepper jam *Market Price*

Red Snapper lightly blackened, with our homemade key lime tartar sauce *Market Price*

Shrimp Pasta large wild red shrimp and linguine pasta tossed in our creamy alfredo sauce 18.99

Cajun Pasta linguine pasta tossed in a creamy cajun sauce with grilled chicken & smoked sausage, topped with parmesan cheese 17.99

Shrimp & Grits sautéed large wild red shrimp, smoked sausage, and piquillo peppers over cheesy grits 18.99

Chicken & Grits blackened chicken, smoked sausage, and piquillo peppers over cheesy grits 16.99

Tacos

3 tacos with one side

PASTAS

with garlic bread

 **Florida Grouper** lightly fried grouper, fresh cabbage, cheddar cheese, topped with a spicy baja sauce and a house-made salsa verde *Market Price*

Tropical Mahi Mahi blackened mahi mahi, shredded cabbage, mango salsa, topped with cheddar cheese and a homemade cilantro cream sauce 15.99

 **Boom Boom Shrimp** Fried shrimp tossed in boom boom sauce placed on top sweet pickled cabbage 16.99

Chicken fried chicken fingers, fresh cabbage, cheddar cheese, topped with a spicy baja sauce and a house-made salsa verde 13.99

Avocado fried avocado, cabbage, carrots, cilantro aioli 11.99



Caribbean Street Corn

add 2.99 to substitute or 5.99 a la carte

Mac & Cheese

add 1.99 to substitute or 3.99 a la carte

Sides:

- Fries • Cheesy Grits

- Black Beans & Rice • House-Made Kettle Chips
- Garlic Mashed Potatoes • Fresh Veggie
- 1/2 Ear Fresh Corn (seasonal availability) • Coleslaw