



Beachside HOSPITALITY GROUP



Clearwater Beach



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Treasure Island



New Smyrna Beach



Daytona



Ft. Pierce



St. Augustine



St. Cloud

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

Time Flies When You're Having Rum!

Rum Runner Bucket

A delicious blend of Cruzan Rum, blackberry brandy, crème de banana and tropical juices, all served in a souvenir bucket



STARTERS

Easy Peel Shrimp

steamed wild caught royal red shrimp split for easy peeling, with old bay seasoning. served hot.

Half Order 16.99
Full Order 24.99



Calamari fried golden brown, with tangy cherry peppers and lemon aioli 13.99


Bourbon Street Shrimp large tail on red shrimp sautéed in a creole bbq with toasted bread for dipping 16.99

 **Crab & Spinach Dip** crab, fresh spinach, and cream cheese baked and topped with cheddar jack with freshly cooked corn tortilla chips 12.99

Boom Boom Shrimp 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

 **Short Rib Mac N Cheese** slow cooked short ribs and white cheddar mac and cheese baked and topped with toasted panko 16.99

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 tangy cherry 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 13.99

Chicken Tenders buffalo style with choice of ranch or blue cheese 12.99



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

 = Crabby's Specialty Items

Shell Bar

Oysters Rockefeller* oysters topped with creamy crab and spinach dip, bacon and beurre blanc sauce one dozen *Market Price*

Crabby's Cleveland Oysters

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



Soup & Salads



Clam Chowder

Try our World Famous original recipe loaded with hearty potatoes, freshly shucked clams, bacon, and house spices 6.99

Calamari Caesar Salad

a classic caesar salad topped with crispy calamari and tangy cherry peppers, with garlic bread 16.99

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

chicken breast 7.99
smoked salmon 9.99
shrimp market mahi 9.99
grouper market tuna* 10.99

ADD

proudly serving
KEN'S dressings.

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

DESSERTS

MIKE'S
PIES



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 freshly baked chocolate chip cookies served warm and filled with Sweet Willy's vanilla ice cream

 Flavors for your four-legged friends available too! 

Liquid Death

MOUNTAIN WATER
still, sparkling
or flavored!

Attention: Management
is not responsible

crabbysbarandgrill.com
(727) 608-2065



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.

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

ADD 1/2lb scallops to any boil

All Boils Market Price

ONSHORE

with two sides

Loaded Chicken twin chicken breasts basted in sweet honey bbq and topped with bacon, onions and cheddar jack cheese 17.99

New York Strip* a 12oz Chairman's reserve cut, topped with garlic butter 28.99

Chicken Strips hand breaded with choice of sauce 16.99

Sandwiches

Udi's gluten free bun for .99 upcharge

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

Mahi Mahi grilled, blackened, or Caribbean style 15.99

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

Smoked Salmon BLT thinly sliced cold 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 12.99

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 14.99

Tacos

3 tacos with one side

Florida Grouper lightly fried grouper and cabbage, topped with cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our 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 with crunchy cabbage and fresh cilantro 16.99

Chicken fried chicken fingers and cabbage, topped with cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our house-made salsa verde. 13.99

Avocado fried avocado, cheddar cheese, cabbage, carrots, creamy cilantro sauce and our house-made salsa verde 12.99

Short Rib shredded short rib, cabbage, tangy baja sauce with fresh cilantro and red onion 17.99

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 21.99

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, served with fries and one side 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 Hogfish hand breaded in Malibu coconut breading and fried golden brown to perfection *Market Price*

Coconut Shrimp hand-breaded jumbo wild reds with our sweet pepper jam 21.99

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

PASTAS

with garlic bread

Shrimp Pasta large wild red shrimp and linguine pasta tossed in our creamy alfredo sauce 19.99

Cajun Pasta linguine pasta tossed in a creamy cajun sauce with grilled chicken & smoked sausage, topped with parmesan cheese 18.99

Shrimp & Grits sautéed large wild red shrimp, smoked sausage, and piquillo peppers over cheesy grits 19.99

Chicken & Grits blackened chicken, smoked sausage, and piquillo peppers over cheesy grits 18.99

Caribbean Street Corn add 2.99 to substitute or 5.99 a la carte

Mac & Cheese add .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



@CrabbysBarGrill

*Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have a medical condition.