

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



Scan to check out our Breakfast Menu!



STARTERS

Easy Peel Shrimp

red shrimp split for easy peeling, with old bay seasoning. served hot. Half Order 16.99 Full Order 24.99

steamed wild caught royal



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 bbg with toasted bread for dipping 17.99

Crab & Spinach Dip crab, fresh spinach, and cream cheese baked and topped with cheddar jack. served 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 13.99

Fried Pickle Chips

hand-breaded with our remoulade sauce 9.99

Braised Beef Mac N Cheese slow cooked braised beef 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

Grouper Nuggets Basket lightly breaded over a bed of crispy fries with Greg's signature key lime tartar sauce. Market Price

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

Gator Bites 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 mixed with avocado salsa, served with tortilla chips 13.99

Chicken Tenders Nashville Hot 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

Oyster Bar

Oysters Rockefeller* oysters topped with creamy crab & 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





Clam Chowder

Try our World Famous original recipe loaded with hearty potatoes, 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, avocado salsa, 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 shrimp market mahi 9.99 grouper market salmon 9.99 tuna* 10.99

proudly serving

Ranch, Honey Mustard, Balsamic Vinaigrette KENS dressings. Mango Pineapple Vinaigrette Italian, Bleu Cheese, Oil and Vinea







Liquid

still, sparkling or flavored!



Beignets

Chocolate Cake

Ask about our small-batched rotating flavors!



BOILS!

served with one side

Shrimp

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

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

Crab

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

> ADD 1/2lb scallops to any boil

ONSHORE

Loaded Chicken twin chicken breasts basted in sweet honey bbg and topped with bacon, onions, and cheddar jack cheese 18.99

Memphis Style Baby Back Ribs Full slab 28.99 – add Nashville hot chicken tenders 9.99, or fried shrimp 12.99

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

Ranchero Chicken twin chicken breasts. blackened with fresh avocado salsa, melted

Chicken Strips hand breaded with choice



with two sides

Key West

grilled mahi and

honey mustard,

25.99

Surf & Turf* 12oz Chairman's reserve

cut New York strip and your choice of bairdi crab, grilled shrimp, or sea scallops Market Price

Coconut Combo hand-breaded hogfish

Crabby's Combo a fried trio of grouper nuggets,

calamari, and wild caught royal red shrimp 28.99

OFFSHOR

Grouper & Shrimp fresh cut grouper filet and royal red shrimp served grilled, blackened, or fried Market Price

and wild caught royal red shrimp Market Price

with conch fritters

large wild red shrimp

glazed with key lime

Combo

with two sides

Red Gulf Grouper

COMBO PLATTERS

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

Fried Shrimp Dinner lightly dusted and fried 18.99

Grilled Shrimp Dinner two skewers of grilled shrimp 18.99

Mahi Fresca blackened and topped with fresh avocado salsa and ranchero sauce 23.99

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

Figh & 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

Sea Scallops blackened on cheesy grits, topped with beurre blanc and green onion, served with one side

Coconut Hogfish hand-breaded in Malibu coconut breading and fried golden brown Market Price

Coconut Shrimp hand-breaded in Malibu coconut breading and fried golden brown 21.99

Atlantic Salmon grilled or blackened 21.99

pepperjack cheese, and ranchero sauce 18.99

of sauce, Nashville Hot or BBQ 16.99

Sandwiches

served with one side. 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



Mahi Melt blackened and topped with sautéed onions and melted cheese on Cuban bread 17.99

Salmon BLT grilled salmon, thick cut bacon, with lettuce and tomato, served on toasted Cuban bread, served with lemon aioli 18.99

Sirloin Burger* 1/2 lb angus beef and brisket blend 12.99

Black Bean Burger grilled and topped with sautéed onions. 11.99

Turkey Burger chargrilled, low-fat, high protein, premium ground turkey 11.99

Nashville Hot Chicken fried and tossed in Nashville hot sauce 13.99

Crab Cake hand-pattied jumbo lump crab cake served with lemon aioli 14.99



3 tacos with one side



Sandwich

Toppers

\$1 jalapeño peppers,

fried cherry peppers,

sautéed mushrooms,

cheese,

sautéed onions

\$2 bacon,

mango salsa,

mac and cheese

\$3 avocado salsa,

chipotle cream,

fresh avocado

Florida Grouper lightly fried grouper, topped with cabbage, cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our salsa verde Market Price

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



Boom Boom Shrimp fried shrimp tossed in boom boom sauce with cabbage and fresh cilantro 16.99

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

Vegetarian our black bean burger grilled and topped with cabbage, cheddar cheese, fresh cilantro, chopped red onions, salsa verde and tangy baja sauce 12.99

Braised Beef shredded beef, cabbage, tangy baja sauce with fresh cilantro and red onion 17.99



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, topped with green onion 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
 Island Cole Slaw
- 1/2 Ear Fresh Corn (seasonal availability) Fresh Veggie