



Starters



Lump Crab & Smoked Gouda Cheese Dip

Served with Tortilla Chips
10

Crispy Country Style Calamari

Choice of Remoulade or Cocktail Sauce
10

Asian Shrimp Tacos

Fried Shrimp in a Creamy Spicy Sauce, Napa Cabbage Slaw, Cucumber Pico & Fresh Avocado
11

Ahi Tuna Sashimi

Pan Seared Sushi Grade Ahi Tuna in a Sesame Crust, Soy Glazed Bell Peppers, Zucchini, Crispy Wonton & Avocado
11

Portabella Fries

Fresh Local Portabella Mushrooms Fried in a Ranch Batter, Served with White Truffle Aioli.
9

Jumbo Lump Crab Cakes

Roasted Roma Tomato Ragout, Leeks & Garlic
11

Cured Asian Style Berkshire Pork Belly [®]

House Cured, Chinese 5 Spice Rub, Zucchini Salad, Butter Lettuce
12

Grilled & Chilled Cocktail Shrimp

Jumbo Grilled Shrimp "Chilled Out" Served with our House-Made Remoulade Slaw
12

Grilled Jumbo Oysters

Herbed Butter, Parmesan, Panko, Beurre Blanc
11



Soups & Greens



Seafood Chowder

Rich & Creamy Traditional Favorite Made with Shrimp, Crab & Sweet Corn
Cup 4 Bowl 6

Butternut Squash Bisque

Roasted Squash, Fresh Cream, Molasses
Cup 5 Bowl 7

Autumn Harvest Salad

Field Greens Tossed in a Honey Lavender Vinaigrette, Raspberries, Blueberries, Candied Walnuts & Feta Cheese
8

Beef Steak Bleu

Grilled Steak, Tomatoes, Bleu Cheese Crumbles & Creamy Bacon Vinaigrette
½ Size 6 Full 10

Ahi Tuna Salad

Fresh Romaine, Napa Cabbage, Carrots, Red Onion, Goat Cheese Crumbles & Avocado Tossed in a Miso Lime Vinaigrette Topped with a Wonton Chip
16

Crabby's Bacon Wedge Salad

A Wedge of Lettuce, Topped with Applewood Smoked Bacon, Bleu Cheese & Diced Tomatoes Served with our Creamy Bacon Vinaigrette & Balsamic Reduction
8

Grilled Salmon & Asparagus Salad

Grilled Salmon, Asparagus, Field Greens, Toasted Almonds, Roasted Red Peppers, Balsamic Vinaigrette & Grilled Bruschetta
15



Classic Crabby's



Crabby's is pleased to offer an evolving menu of new cuisine & old favorites, spotlighting the freshest offerings of the season.

All Entrées Served with House Salad, Caesar Salad or Choice of Soup

Fish & Chips

Longfin Tilapia Battered in our 312 Beer Batter, Served with Seasoned Fries & Tartar Sauce
15

Pan Roasted Chicken

8 oz Airline Chicken Breast, 48 Hour Brine, Parmesan Risotto, Cherry Tomatoes, Baby Spinach, and Finished with a Lemon and Blood Orange Caper Pan Sauce.
18

Crabbys Seafood Linguine

Sautéed Tiger Shrimp, Bay Scallops & Lobster Tossed in a Roasted Garlic, Lemons, Parmesan Cream Sauce with Baby Spinach, Cherry Tomatoes & Winter Squash
20

Blackened Tilapia & Jumbo Shrimp

Sweet Corn & Cheddar Risotto with Cajun Cream Sauce
17

***Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.**

An 18% Gratuity will be added to parties of 8 or more.

From The Sea

Chilean Seabass - 31 Atlantic Salmon - 19 *Ahi Tuna (Rare) - 25 Chefs Fish Of The Week (Market Price)
All of Our Fresh Fish is Grilled Unless Otherwise Stated.

Our Fresh Seafood Selections are Served with Choice of Garlic Mashed Potatoes, Parmesan Risotto,
 Parmesan Gnocchi, or Lemon Herbed Basmati Rice.
 Served with a Vegetable Medley of Roasted Red Onions, Zucchini, Mushrooms, Peppers, Roasted Garlic & Leeks.
 Fresh Seafood Selections are Available Seasonally & Will Change as the Seasons Progress.

Add 1 lb. Snow Crab Legs to Any Entrée - 20
Add a Grilled Shrimp - 3 • Add a Scallop - 4 • Add a Crab Cake - 5

**For Quality Reasons, Ahi Tuna Will Only Be Served Rare*

Pan-Seared Chilean Sea Bass

Garlic Mashed Potatoes, Sautéed Sesame
 Asparagus, Wild Mushrooms &
 Mirin Butter Sauce
 33

Spicy Thai Shrimp

Jumbo Crispy Fried Shrimp Tossed in a Spicy
 Thai Coconut Sauce, Sautéed Peppers &
 Zucchini. Served over Jasmine Rice
 19

Sesame Crusted Ahi Tuna

Sushi Grade Ahi Tuna, Soy Glazed Bell
 Peppers, Zucchini, Crispy Wonton, Avocado,
 Smashed Potatoes & 5 Accompanying Sauces
 26

Chefs Fish Of The Week

We are pleased to offer this revolving selection.
 The chef hand selects the freshest fish available
 every week. We will prepare the fish any way
 you would like seared, grilled or blackened.
 Ask your server for more information.

Pan Seared Jumbo Sea Scallops

Spinach And Asparagus Puree,
 Bacon Confit, Roasted Cherry Tomatoes,
 Roasted Yukon Potatoes
 26

Crabby's Seafood Jambalaya [®]

Sautéed Jumbo Shrimp, Jumbo Scallops,
 Mussels, Bell Peppers, Onions, Andouille
 Sausage, Tossed In A Spicy Cajun Tomato
 Sauce Over Toasted Risotto
 26

Snow Crab Legs

Two Pounds of Snow Crab Legs & Two
 Sides, of Your Choice Served with Lemon
 Wedges & Drawn Butter
 27

Blackened Salmon Oscar

Garlic Mashed Potatoes, Grilled
 Asparagus, Topped with Béarnaise Sauce
 & Jumbo Lump Crab Meat, Finished in
 Lemon Butter Sauce
 25

Alaskan King Crab Legs

One Pound & Two Sides of Your Choice,
 Served with Drawn Butter
 & Lemon Wedges
 41

From The Land

All Steaks Can Swim

1 lb. Snow Crab - 20 • 1 lb. King Crab - 30 • Jumbo Shrimp - 3 • Jumbo Scallop - 4 • Crab Cake - 4

Double Cut Berkshire Pork Chop [®]

Roasted Apple And Cherry Chutney, Baked 5 Cheese Gnocchi
 Gratin , Applewood Smoked Bacon, Veal Glace
 24

Aged Choice Ribeye

28 Day Aged, Yukon Gold Potato And Pork Belly Hash, Smoked
 Gouda, Bell Peppers, Panko Crust
Add Bleu Cheese Crust For 2
 29

Pan Seared Duck Breast

Seared Gnocchi, White Truffle Brown Butter Asparagus, Cherry
 Coulis, Mirin Butter Sauce
 24

Filet of Beef Tenderloin

Center Cut Filet, Crispy Buttermilk Fried Onions,
 Grilled Asparagus, And A Twice Baked Potato Gratin
 Finished With A House Made Veal Glace
Make Oscar Style For \$6
 28

Hand Helds

All Sandwiches Served with choice of Fries, House-Made Chips, House Salad, Caesar Salad or Soup

Bacon Cheddar Burger

Applewood Smoked Bacon, Cheddar
 Cheese & Traditional Toppings
 11

Fish Tacos

Blackened Longfin Tilapia, Napa Cabbage Slaw,
 Fresh Avocado, Cucumber Pico & Chipotle Aioli
 11

Blackened Tilapia Sandwich

Roasted French Baguette, Roma Tomatoes,
 Red Onions & Remoulade Sauce
 11

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THERE WILL BE A \$5 CHARGE FOR SPLITTING ENTRÉES