




CRABBYS

SEAFOOD BAR & GRILL

Proprietor/Executive Chef - Damien Tiregol

 *Starters* 

Crab Spinach Artichoke Dip

Fresh Parmesan Cheese, Artichoke Hearts,
Lemon & Crispy Corn Chips

9

Jumbo Lump Crab Cakes

Roasted Roma Tomato Ragout,
Leeks, Garlic,

11

Smoked Gouda Shrimp and Chips

House Made Kettle Chips Topped with Blackened Shrimp,
Pecanwood Smoked Bacon, Three Cheese Smoked Gouda Sauce
& Fresh Black Bean Pico De Gallo

9

Portabella Fries

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

9

Lump Crab & Smoked Gouda Cheese Dip

Served with Tortilla Chips

10

Asian Shrimp Tacos

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

11

Crispy Country Style Calamari

Choice of Remoulade or Cocktail Sauce

10

Ahi Tuna Sashimi

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

11

Grilled & Chilled Cocktail Shrimp

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

12





Soups & Greens



Seafood Chowder

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

Butternut Squash Bisque

Roasted Seasonal Squash, Fresh Cream, Molasses, Almonds
Cup 4 Bowl 6

House Salad

Crisp Romaine Lettuce, Tossed with Tomatoes, Carrots,
Cucumbers, with Choice of Dressing
4

Classic Caesar Salad

Hearts of Romaine, Fresh Lemon, Roasted Garlic, Anchovy & Croutons
4

Autumn Harvest Salad

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

Soup & Salad

Your Choice of Soup & Choose a Half-Sized Cobb, Beef Steak Bleu,
acon Wedge or Full-Sized Autumn Harvest
8

Beef Steak Bleu

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

Ahi Tuna Salad

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

Grilled Salmon & Asparagus Salad

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

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
6

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

Crabby's Signature Entrées

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

Thyme Infused Honey, Sweet Corn & Yukon Gold Potato Cassoulet

23

Filet of Beef Tenderloin

Roasted Garlic Mashed Potatoes, Sautéed Spinach, Cherry Tomatoes,
Grilled Asparagus, Madeira Veal Glacé & a Wild Mushroom Ragout

31

Filet Oscar

Jumbo Lump Crab Meat, Grilled Asparagus, Fresh Herbs, Bacon Cheddar Mashed Potatoes,
Béarnaise Sauce & Madeira Veal Glacé

34

Aged Choice Ribeye

Aged 28 Days for Peak Flavor, White Truffle Mashed Potatoes, French Green Beans,
Cherry Tomatoes & a Rich Madeira Veal Glacé

30

Maytag Bleu Cheese Encrusted Aged Ribeye

Horseradish Mashed Potatoes, Grilled Asparagus & Veal Glacé

32

**Although we take pride in preparing our hand-cut steaks,
we cannot guarantee the quality of steaks cooked well done.**

***Consuming seafood or meat that is undercooked or
raw may increase the risk of foodborne illness.**

THERE WILL BE A \$5 CHARGE FOR SPLITTING ENTRÉES

Signature Seafood Selections

Add 1 lb. Snow Crab Legs to Any Entrée - 20

Add a Grilled Shrimp - 3 • Add a Scallop - 4 • Add a Crab Cake - 4

Fresh Seafood Selections

Chilean Seabass - 30 Atlantic Salmon - 19 Mahi Mahi - 23 *Ahi Tuna (Rare) - 25

All of Our Fresh Fish is Grilled Unless Otherwise Stated.

Our Fresh Fish are Served with Choice of Garlic Mashed Potatoes, Parmesan Risotto, Jasmine 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.

**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

32

Pan Seared Jumbo Sea Scallops

Pan Roasted Summer Vegetables, Yukon Gold Potatoes,
Lemon Beurre Blanc, Crispy Onions

24

Spicy Thai Shrimp

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

19

Snow Crab Legs

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

29

Sesame Crusted Ahi Tuna

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

26

Blackened Salmon Oscar

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

25

Mahi Mahi Thermidor

Grilled Mahi Mahi, Lobster Panko Parmesan Crust,
Risotto Lemon Butter

26

Cajun Scallops & Jumbo Shrimp

Smoked Bacon & Gouda Risotto, Sweet Corn Relish,
Andouille Cream Sauce

25

Alaskan King Crab Legs

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

41

***Consuming seafood or meat that is undercooked or
raw may increase the risk of foodborne illness.**

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



Classic Crabby's



Crabby's is pleased to offer a consistently 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

Lump Crab Mac & Cheese

Lump Crab Meat in a Rich Smoked Gouda Cheese Sauce with Shell Pasta, Pecan Wood Smoked Bacon,
Crispy Panko Crust & a White Truffle Oil Drizzle

18

Fish & Chips

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

13

Boursin Stuffed Chicken Roulade

Applewood Smoked Bacon Wrapped Chicken Breast, Filled with Boursin Cheese, Caramelized Onions, Roasted Garlic
& served over a Smoked Gouda Risotto & a Lemon Butter Sauce

17

Crabbys Seafood Linguine

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

19



Hand Helds



All Sandwiches Served with choice of Fries, Fried Chips, House Salad or Caesar Salad

Bacon Cheddar Burger

Applewood Smoked Bacon, Cheddar Cheese
& Traditional Toppings

10

Blackened Tilapia Sandwich

Roasted French Baguette, Roma Tomatoes,
Red Onions & a Remoulade Slaw

9

Fish Tacos

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

12

THERE WILL BE A \$5 CHARGE FOR SPLITTING ENTRÉES

☐ ————— Desserts ————— ☐

New York Style Cheesecake

Classic Style, Hints of Lemon & Sweet Cream, Over a Nutmeg Spiced Graham Cracker Crust Topped with Fresh Strawberry & Chocolate Syrup

7

Chocolate Walnut Lava Cake

Rich Godiva Chocolate, Roasted Walnuts, Topped with Andy's Vanilla Custard

6

Vanilla Bean Crème Brûlée

Traditional Custard Made Simple with Fresh Eggs & Cream, Crispy Sugar Crust, Berries & Whipped Cream

6

Signature Bread Pudding

Made to Order, Rich Custard with Spiced Bread & Brandy Soaked Raisins Topped with a Bourbon Butter Sauce. (Please allow 15-20 minutes)

6

☐ ————— Coffee Drinks ————— ☐

Butterbean Coffee

Vodka Vanilla, Kahlua, Buttershots

8

Crabbys Irish Coffee

Jameson Irish Whiskey, Brown Sugar & Cream

7

Shakespeare Coffee

Bailey's Irish Crème, Frangelico, Grand Marnier

8

☐ ————— Dessert Wines ————— ☐

Noval

10 Year Old Tawny Port

10

Dow's

20 Year Old Tawny Port

20

☐ ————— Drinks ————— ☐

Soft Drinks

Pepsi • Diet Pepsi • Sierra Mist • Dr. Pepper • Diet Dr. Pepper • Mountain Dew

Raspberry Tea

Iced Tea

Coffee