



SMALL PLATES

FRESH OYSTERS

grilled or raw, casino butter, horseradish, cocktail sauce

[ask server about available types]

half dozen 11 | full order 20

CLAMS AND MUSSELS

casino butter, white wine, grilled lemon, ciabatta bread

14

CRISPY COUNTRY STYLE CALAMARI

choice of remoulade or cocktail sauce

11

AHI TUNA* SASHIMI

5 sauces, wantons, avocado aioli

13

PORTABELLA FRIES

fresh local portabella mushrooms fried in a ranch batter, served with white truffle aioli

11

JUMBO LUMP CRAB CAKES

roasted roma tomato ragout, leeks and garlic

14

INCREDIBLE SHRIMP

crispy fried shrimp, creamy asian style sauce, romaine

12

BACON WRAPPED DATES

garlic herbed goat cheese, apple wood smoked bacon

10

CLASSIC CRABBYS

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

All entrees served with house salad, caesar salad or choice of soup.

CRABBYS SEAFOOD LINGUINE

sautéed tiger shrimp, bay scallops and lobster tossed in a roasted garlic, lemons, parmesan cream sauce with baby spinach, cherry tomatoes and winter squash

22

CRISPY BEER BATTERED FISH AND CHIPS

crispy fried, whiskey brined pickle remoulade, house cut salt and pepper fries

18

JAMAICAN JERK CHICKEN AND SHRIMP

marinated chicken, cilantro lime rice, mango rum salsa lemon butter sauce

18

BLACKENED CAJUN TILAPIA AND SHRIMP

fire roasted corn risotto, cajun cream sauce

19

SOUPS & GREENS

SEAFOOD CHOWDER

rich and creamy traditional favorite made with tiger shrimp, lump crab, roasted corn, and mirepoix

cup 4 | bowl 6

BUTTERNUT SQUASH BISQUE

molasses, brown sugar, cream, spice

cup 4 | bowl 7

AUTUMN HARVEST SALAD

field greens tossed in a honey lavender vinaigrette, raspberries, blueberries, candied walnuts and feta cheese

10

BEEF STEAK BLEU SALAD

grilled steak, tomatoes, bleu cheese crumbles and creamy bacon vinaigrette

half 10 | whole 14

AHI TUNA* SALAD

fresh romaine, napa cabbage, carrots, red onion, goat cheese crumbles and avocado tossed in a miso lime vinaigrette topped with a wonton chip

18

CRABBY'S BACON WEDGE SALAD

wedge of lettuce, topped with applewood smoked bacon, bleu cheese and diced tomatoes served with our creamy bacon vinaigrette and balsamic reduction

10 | add to entree for 8

SALMON ASPARAGUS SALAD

field greens, roasted red peppers, shaved almonds, roasted asparagus, wheat berry bread, and a balsamic vinaigrette

16

*For quality reasons, ahi tuna will only be served rare.
*Consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness.

THERE WILL BE A \$5 CHARGE FOR SPLITTING ENTREES



ENTREES

PAN SEARED HOKKAIDO SCALLOPS

fire roasted corn, shishito peppers, yukon potatoes, romesco cream

26

SESAME CRUSTED AHI TUNA*

sushi grade ahi tuna, soy glazed shishito peppers and zucchini, wasabi mashed potatoes, mirin butter and a chinese 5 spice wonton

26

CRABBYS MIXED GRILL

8 oz. lobster tail, jumbo shrimp, scallop, hand whipped potatoes, grilled asparagus lemon beurre blanc

31

PAN SEARED CHILEAN SEA BASS

garlic mashed potatoes, sautéed sesame asparagus, wild mushrooms and mirin butter sauce

34

SEAFOOD CIOPPINO

little neck clams, mussels, shrimp, scallops, andouille sausage in a white wine tomato broth, baked parmesan risotto

25

SCALLOPS AND JUMBO SHRIMP

lemon butter, roasted tomato risotto, fire roasted corn

26

BLACKENED SALMON OSCAR

garlic mashed potatoes, grilled asparagus, topped with bearnaise sauce and jumbo lump crab meat, finished in lemon butter sauce

27

SNOW CRAB LEGS

two pounds of crab legs and two sides of your choice, served with lemon wedges and drawn butter

29

ALASKAN KING CRAB LEGS

one pound of crab legs, drawn butter and lemon wedges, two sides of your choice

45

MARKET FRESH FISH SELECTIONS

Fresh seafood selections are available seasonally and will change as the seasons progress.

CHILEAN SEA BASS	32
ATLANTIC SALMON	22
AHI TUNA*	26
HOKKAIDO SCALLOPS (4)	25
8oz COLD WATER LOBSTER TAIL	
(1)	25
(2)	53

Fresh seafood selections are served with vegetable medley of roasted red onions, zucchini, mushrooms, peppers, roasted garlic and leeks and choice of:

garlic mashed potatoes, parmesan risotto, cilantro lime rice, roasted yukon gold potatoes, gnocchi, sautéed brussel sprouts, or butternut squash

All fresh fish is grilled unless otherwise stated.

ADD ONS

1 lb. Snow Crab	+ 25
1 lb. King Crab	+ 35
Grilled Shrimp	+ 4
Scallop	+ 5
Crab Cake	+ 7

STEAKS & CHOPS

PRIME BONE-IN DRY-AGED RIBEYE (22oz)

lobster gnocchi, and cheese, grilled asparagus, veal glace, casino butter [ask server about availability]

55

45 DAY AGED CHOICE RIBEYE (15oz)

twice baked potato gratin, grilled asparagus, veal glace, roasted mushroom ragout

33

top with blue cheese + 5
add Cold Water Lobster Tail + 20

BONE IN BERKSHIRE PORK CHOPS

apple chutney, potato gnocchi, grilled asparagus, and a veal glace

24

DOMESTIC LAMB CHOPS

Missouri sourced lamb, mint gremolata, goat cheese mashed potatoes, sautéed brussel sprouts, veal glace

29

FILET OF BEEF TENDERLOIN (8oz)

top choice beef tenderloin aged 28 days, grilled asparagus, twice baked potato gratin, crispy fried onions, and a veal glace

31

make oscar + 6
add cold water lobster tail + 20

CRABBYS
SEAFOOD BAR & GRILL

 @crabbysjoplin  @crabbysseafoodjoplin

