



SOUPS & GREENS

BUTTERNUT SQUASH BISQUE

molasses, brown sugar, cream, spice

cup 4 | bowl 7

SEAFOOD CHOWDER

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

cup 4 | bowl 6

AUTUMN HARVEST SALAD

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

half 7 | whole 10

BEEF STEAK BLEU SALAD

romaine, creamy bacon vinaigrette, roma tomatoes, beef tenderloin

half 8 | whole 12

SESAME AHI SALAD

romaine, cabbage, carrots, red onion, goat cheese, avocado, miso lime vinaigrette, wonton

15

SEAFOOD SALAD

field greens, balsamic vinaigrette, roma tomatoes, feta cheese, almonds, two jumbo shrimp, crab cake, petite salmon

15

GRILLED SALMON AND ASPARAGUS SALAD

grilled salmon, asparagus, field greens, toasted almonds, balsamic vinaigrette and grilled wheatberry bread

13

SMALL PLATES

CRISPY CALAMARI

lightly dusted, flash fried, cocktail sauce

9

CRISPY PORTABELLA FRIES

local mushrooms, flash fried, truffle aioli, parmesan

8

JUMBO LUMP CRAB CAKES (2)

roasted tomato ragout, leeks, roasted garlic, fresh herbs

11

INCREDIBLE SHRIMP

crispy fried shrimp, creamy asian style sauce, romaine

10

BLISTERED SHISHITO PEPPERS

pad thai sauce, peanuts, cilantro

8

CRISPY BRUSSELS SPROUTS

parmesan cheese, applewood smoked bacon, truffle aioli

9

THAI CURRY MUSSELS

coconut milk, massaman curry, lime, toasted ciabatta bread

9

SAUTÉED CLAMS

casino compound butter, tarragon, crispy ciabatta bread

12



LUNCH ENTREES

All entrees come with your choice soup or salad.

BOURSIN STUFFED CHICKEN

wrapped in applewood smoked bacon, caramelized onions, roasted garlic, smoked gouda risotto

11

SEAFOOD RISOTTO

bay scallops, tiger shrimp, lump crab, artichokes, cherry tomatoes, spinach, feta cheese

12

SHRIMP AND GRITS

stone ground grits, cheddar, andouille sausage, cajun butter sauce

12

GRILLED ATLANTIC SALMON

parmesan risotto, sautéed spinach, cherry tomatoes, lemon butter sauce

12

SPICY THAI SHRIMP

jumbo fried shrimp, sweet and spicy thai coconut sauce, sautéed zucchini and bell peppers, cilantro lime rice

13

CRISPY BEER BATTERED FISH & CHIPS

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

10

SEAFOOD CIOPPINO

little neck clams, mussels, shrimp, bay scallops, andouille sausage, tomato and white wine broth, crispy ciabatta

14

PASTAS

BUTTERNUT SQUASH RAVIOLI

goat cheese, shishito peppers, applewood smoked bacon

11

GNOCCHI SHRIMP CARBONARA

parmesan cream, mushrooms, artichoke hearts, spinach, roasted garlic

11

CRABBY'S SEAFOOD LINGUINE

tiger shrimp, bay scallops, lobster, lemon parmesan cream sauce, summer squash, cherry tomatoes, baby spinach

12

SANDWICHES | TACOS | BURGERS

All sandwiches served with your choice of house cut fries, chips, soup, or a side salad.

CRABBY'S MARKET BURGER

8 oz fresh angus beef patty, house sauce, applewood smoked bacon, over easy egg, lettuce, tomato, pickle, red onion, cheddar cheese

11

FISH TACOS

blackened atlantic tilapia, toasted house tortilla, pico de gallo, avocado, sriracha crema

12

ASIAN SHRIMP TACOS

pico de gallo avocado, shredded cabbage, crispy fried shrimp, sweet and tangy asian sauce

13

K.C. STYLE BURNT ENDS SANDWICH

toasted brioche bun, house made sauce, crispy onion straws, smoked gouda cheese

13

BLACKENED CHICKEN CLUB

roasted garlic aioli, applewood smoked bacon, cheddar cheese, lettuce, tomato, red onion, wheat berry bread

11

CRISPY CHICKEN SANDWICH

herbed crust, hot honey aioli, whiskey brined pickles, shredded lettuce, toasted bun

10

CURRY CHICKEN SANDWICH

brined chicken, peanut slaw, ciabatta bread

12

CRABBY'S
SEAFOOD BAR & GRILL

 @crabbysjoplin  @crabbysseafoodjoplin

THERE WILL BE A \$5 CHARGE FOR SPLITTING ENTREES

*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.