

## SMALL PLATES

### CRABBYS CHARCUTERIE AND CHEESE BOARD

Bacon wrapped goat cheese stuffed dates (4), thin sliced prosciutto, smoked sausage, gourmet cheeses, olives, whole grain mustard, walnuts, pecans, berry jelly

22

### CRISPY COUNTRY STYLE CALAMARI

choice of remoulade or cocktail sauce

11

### AHI TUNA SASHIMI

5 sauces, seared Asian style vegetables, wontons

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

### FRESH OYSTERS

Grilled or raw, casino butter, horseradish, cocktail sauce. (ask your server about available types)

Half dozen 12 Full dozen 21

### STEAMED MUSSELS

1LB of P.E.I mussels, casino butter, tomatoes, lemon, crusty artisan bread

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 summer squash

22

### THAI SHRIMP

(5) crispy battered jumbo shrimp, sweet and tangy coconut Thai chili sauce, sautéed zucchini, bell peppers, seasoned rice

19

### BOURSIN STUFFED CHICKEN

applewood smoked bacon wrapped, caramelized onions, roasted garlic, smoked gouda risotto lemon beurre blanc

18

### TILAPIA AND JUMBO SHRIMP

cajun cream sauce, parmesan risotto, fried spinach

22

## SOUPS & GREENS

### SEAFOOD CHOWDER

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

cup 4 | bowl 6

### 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 toasted honey sesame 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

### SEASONAL BISQUE

House made bisque that will evolve with the seasons. Please ask your server about what's available today.

cup 4 | bowl 6

\*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

## FROM THE SEA

### SESAME CRUSTED AHI TUNA\*

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

28

### CRABBYS MIXED GRILL

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

34

### PAN SEARED CHILEAN SEA BASS

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

36

### SCALLOPS AND JUMBO SHRIMP

Lobster and white truffle risotto, butternut squash, citrus beurre blanc

26

### BLACKENED SALMON OSCAR

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

27

### ALASKAN KING CRAB LEGS

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

MP

### PAN SEARED SCALLOPS

romesco cream, sauteed farmers hash, citrus beurre blanc

32

### SEAFOOD CIOPPINO

little neck clams, mussels, Jump shrimp, scallops, andouille sausage, in a white wine tomato broth with crusty artisan bread.

26

### SNOW CRAB LEGS

3 clusters, your choice of 2 gourmet sides, lemon, drawn butter

32

## MARKET FRESH FISH SELECTIONS

All fish is grilled unless otherwise stated. Comes with a house vegetable medley, lemon beurre blanc and choice of one gourmet side

CHILEAN SEA BASS	34
ATLANTIC SALMON	24
AHI TUNA*	26

## GOURMET SIDES

Baby vegetable and parmesan risotto

Roasted garlic mashed potatoes

Pork belly and parmesan brussel sprouts

Crabbys signature vegetable medley

Seasoned rice pilaf with red quinoa

## ADD ONS

3 bacon wrapped scallops	+ 10
1 lb. King Crab	+ 35
3 Grilled Jumbo Shrimp	+ 10
Crab Cake	+ 7

## FROM THE LAND

### 45 DAY AGED CHOICE RIBEYE (15oz)

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

MP

top with blue cheese + 5

add Cold Water Lobster Tail + 20

### FILET OF BEEF TENDERLOIN (8oz)

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

MP

make oscar + 6

add cold water lobster tail + 20

### BONE-IN DOUBLE CUT PORK CHOPS

apple sherry balsamic glaze, hand whipped potatoes, grilled asparagus, veal glace

25

### PAN SEARED MAPLE LEAF FARMS DUCK BREAST

orange miso glaze, brussel sprouts, horseradish mashed potatoes, mirin butter sauce

25

### FILET AND LOBSTER

8oz hand cut filet, 8oz cold water lobster tail,

twice baked potato gratin, grilled asparagus, crispy onions, mushroom ragout, veal glace.

60

**CRABBYS**  
SEAFOOD BAR & GRILL



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