



CRABBY'S

SEAFOOD BAR & GRILL

815 W 7TH ST, JOPLIN
417.206.3474
www.crabbysjoplin.com



DINNER MENU

STARTERS

FRESH GRILLED OYSTERS

rockefeller compound butter,
toasted horseradish panko,
coastal seasoning
half 17 / full 27
(available raw)

CRABBY'S CALAMARI

lightly dusted, house made
remoulade and cocktail sauce
17

SESAME CRUSTED A++ TUNA

miso mirin sauce, sautéed
zucchini, bell peppers, leeks,
crispy wontons
18

LUMP CRAB CAKES

fire roasted tomato ragout
20

INCREDIBLE SHRIMP

crispy fried shrimp, creamy asian
style sauce
16

STEAMED MUSSELS

creamy vodka sauce, toasted
panko, crispy baguette
15

PORTABELLA FRIES

crispy breaded, truffle aioli
15

BURRATA

roma tomato jam, basil pesto,
grilled sourdough, balsamic
gastrique
15

THERE WILL BE A \$5 CHARGE FOR SPLITTING ENTREES

For quality reasons, ahi tuna will only be served raw.
Consuming raw or undercooked meats, poultry,
seafood, shellfish, or eggs may increase your risk of
food-borne illness.

SOUPS + GREENS

CLASSIC NEW ENGLAND CHOWDER

cup 5 / bowl 10

SOUP OF THE DAY

rotating recipes. ask your server for today's soup.
cup 5 / bowl 10

SESAME AHI TUNA SALAD

greens, shredded cabbage, carrots, goat cheese, red onion, crispy
edamame, toasted honey sesame vinaigrette
22

BLACKENED SALMON PANZANELLA

goat cheese, cherry tomatoes, cucumbers, charred red onions, hot
honey balsamic vinaigrette
21

WEDGE

smoked bacon, red onions, bleu cheese, roma tomatoes, creamy
bacon vinaigrette, balsamic
11

BEEF STEAK BLEU

grilled steak, roma tomatoes, bleu cheese, creamy bacon
vinaigrette
16

PASTAS

SEAFOOD LINGUINE

shrimp, bay scallops, p.e.i mussels, roasted garlic, winter squash,
baby spinach, cherry tomatoes, lemon, parmesan cream sauce
27

WAGYU AND BLACK TRUFFLE RAVIOLI

pesto burrata cream sauce, crimini mushrooms, leeks, fire roasted
tomatoes
25

GNOCCHI MARSALA

marinated sous vide chicken, portabella mushrooms, crispy leeks,
baby spinach, marsala cream sauce
26





CRABBYS

SEAFOOD BAR & GRILL

FRESH FISH + CRAB + LOBSTER

all fish is finished with a lemon beurre blanc. served with a house made soup or fresh chopped salad,
and your choice of one side. crab and lobster served with drawn butter.

NORWEGIAN SALMON 28 • **CHILEAN SEA BASS** 49 • **YELLOWFIN (AHI) TUNA** 35 • **MAHI MAHI** 33
DIVER SCALLOPS (4) 35 • **ALASKAN KING CRAB** *MP* • **SNOW CRAB** *MP* • **1/2 LB LOBSTER TAIL** 50

ENTRÉES

FROM THE SEA

PAN SEARED CHILEAN SEA BASS

sesame asparagus, button mushrooms, roasted
garlic mash potatoes, mirin butter sauce
51

CRABBY'S MIXED GRILL

crab cake, petite salmon, jumbo shrimp, diver
scallop, roasted garlic mashed potatoes, grilled
asparagus, lemon beurre blanc
42

DIVER SCALLOPS AND SHRIMP

lobster and white truffle risotto, seasonal
vegetables, citrus burree monde
36

1/2 LB LOBSTER THERMIDOR

truffle panko, tarragon double cream sauce, choice
of side
55

FROM THE LAND

8 OZ FILET

crispy tallow fried onions, grilled asparagus,
roasted garlic mashed potatoes, veal glaze
MP

16 OZ RIBEYE

hot honey braised carrots, goat cheese whipped
potatoes, crispy tallow fried onions
MP

PORK CHOPS

fire roasted apple chutney, fried brussels,
horseradish whipped mashed potatoes
32

MISO DUCK

D' Artagnan farms duck breast , tahini miso sauce,
wild mushroom risotto, mirin butter
31

SIGNATURE SIDES 10

Crabbys Vegetable Medley

Parmesan Risotto

Roasted Garlic Mashed Potatoes

Grilled Asparagus

Grilled Citrus Broccolini

Truffle Cream Corn

Hot Honey Braised Carrots

Lobster Mac and Cheese (*add 9*)

Seasoned Rice Pilaf

Crispy Bacon Brussels Sprouts

ADD ONS

3 Grilled Jumbo shrimp 16

1/2lb Lobster Tail 50

Alaskan King Crab *MP*

1lb Snow Crab *MP*

Crab Cake 12

Bacon-wrapped Scallops (3) 25