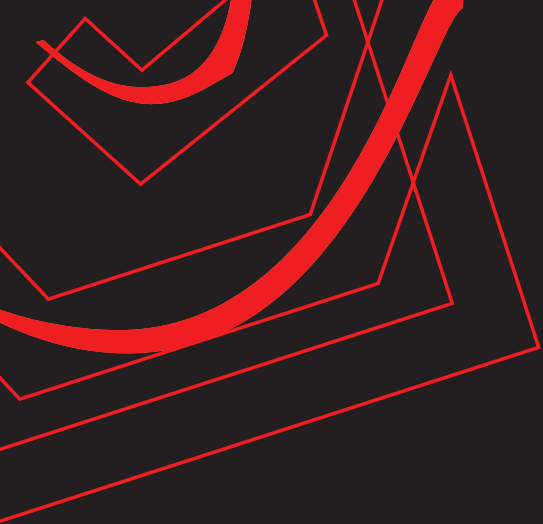




APPETIZERS

CRABBY'S CALAMARI

lightly dusted + flash-fried, house-made cocktail sauce, remoulade

15 | 17 (make rosa style)

AHI TUNA NACHOS

blackened ahi tuna, wontons, pico, wasabi greens, bang bang, avocado crema

13

CRISPY PORTOBELLO FRIES

hand-battered local mushrooms, truffle aioli, parmesan

13

CRAB SPINACH ARTICHOKE DIP

4-cheese blend, baby spinach, roasted garlic, lump crab, pita chips

12

SEARED TUNA

coastal butter, pickled cucumber salad, sweet soy

15

PARMESAN TRUFFLE ONION RINGS

crispy breaded, aioli

10

DUCK WONTONS

smoked bacon, roasted corn, cheese blend, asian aioli

12

SOUPS + GREENS

SEAFOOD CHOWDER

sautéed shrimp, lump crab, roasted corn, mirepoix

Cup 4 | Bowl 6

AUTUMN HARVEST SALAD

field greens, strawberries, blueberries, feta cheese, candied walnuts, honey lavender vinaigrette

Half 12 | Whole 14

BEEF STEAK BLEU SALAD

romaine, creamy bacon vinaigrette, roma tomatoes, beef tenderloin

Half 13 | Whole 15

SESAME AHI SALAD

shredded cabbage, carrots, romaine, red onions, goat cheese, toasted honey sesame vinaigrette, wonton chips

17

SOUP OF THE DAY

Chef's choice of rotating seasonal soups and bisques. cup 5 bowl

7

GREEN GODDESS COBB

romaine, applewood smoked bacon, deviled egg salad, roma tomatoes, roasted corn, crispy fried chickpeas, blue cheese, green goddess dressing 15 add chicken

18



HANDHELDS

BLACKENED CHICKEN CLUB

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

15

CRISPY FISH TACOS

panko breaded Alaskan cod, cucumber pico, avocado, house-made yogurt sauce

16

PINSA FLATBREAD

Marinated chicken, applewood smoked bacon, parmesan garlic sauce, red onion flash fried spinach

15

CRABBY PATTY

8 oz wagyu beef burger, smoked bacon, caramelized onion pimento cheese, parmesan truffle fried onions, garlic aioli, brioche bun

15

MAHI-MAHI TACOS

Blackened Mahi, avocado, shredded cabbage, pickled cucumbers, lemon aioli

15

LUNCH ENTREES

(all entrees served with your choice of house soup or salad)

BOURSIN STUFFED CHICKEN

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

15

SPICY THAI SHRIMP

jumbo fried shrimp, sweet and tangy Thai coconut sauce, sautéed zucchini, bell peppers, steamed rice

16

CRABBY'S SEAFOOD LINGUINE

sautéed shrimp, bay scallops, lobster, parmesan cream sauce, zucchini, spinach, and cherry tomatoes

15

ORANGE CHICKEN

hand-breaded chicken, hoisin citrus sauce, bell peppers, onions, steamed rice, crispy wonton chips

14

FISH + CHIPS

312 beer-battered Alaskan cod, house-cut fries, remoulade

17

PEPPER CRUSTED TUNA

shrimp fried rice, asian vegetables, mirin butter sauce

17

COASTAL BUTTER SALMON

potato gnocchi, pesto parmesan cream sauce, charred onion bruschetta

16

LUNCH FILET

4oz, lyonnaise potatoes, flash fried spinach, Veal glaze

23



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, shellfish, or eggs may increase your risk of food-borne illness.