



## Home of The Famous



## Crab Trap Bucket

a delicious mix of silver and tropical Cruzan Rum flavors and tropical juices.

## Starters

**Florida Alligator Bites** flash fried with tangy cherry peppers and a side of Texas petal sauce. 13.99



### Easy Peel Shrimp

steamed wild caught royal red shrimp split for easy peeling, with old bay seasoning. served hot.  
Half Order 16.99  
Full Order 24.99



**Bourbon Street Shrimp** large tail on red shrimp sautéed in a creole bbq with toasted bread for dipping. 16.99

**Crabby's Calamari** lightly breaded and deep fried with tangy cherry peppers. 13.99

**Killer Conch Fritters** Caribbean conch spiced fritters with honey mustard. 12.99

**Boom Boom Shrimp Bites** wild caught red shrimp deep fried & tossed in our spicy boom boom sauce. 12.99



**Short Rib Mac N Cheese** slow cooked short ribs and white cheddar mac and cheese baked and topped with toasted panko 16.99

**Onion Rings** deep fried, hand-cut, sweet onion rings, with Texas petal sauce. 9.99

**Smoked Fish Dip** delicious white fish dip with diced red onions and tangy cherry peppers, served with crackers. 10.99

**Coconut Shrimp** butterflied royal reds tossed in coconut rum breading with a sweet pepper jam. 14.99

**Chicken Tenders** tossed in buffalo sauce with blue cheese. 11.99

**Crab Cake** grilled, house-made Florida style. 12.99



**Creamy Crab & Spinach Dip** crab meat and spinach, cheddar jack cheese topped, with tortilla chips. 12.99

**Grouper Bites Basket** lightly breaded over a bed of crispy fries with Greg's signature key lime tartar sauce. *market price*

**Avocado Egg Rolls** house-made egg rolls loaded with avocado chunks, cream cheese, chipotle peppers lightly fried with a sweet pepper jam. 13.99

**Hush Puppies** house-made and deep fried. 8.99

**Stuffed Mushrooms** stuffed with crab, spinach, and cream cheese topped with white wine and butter sauce. 11.99



= Crabby's Specialty Items

## Shell Bar

*all oysters market price*



**New Orleans Grilled Oysters\*** baked with spicy Cajun butter and parmesan cheese.

**Cleveland Oysters\*** baked with parmesan cheese, garlic butter, and secret spices.

**Crabbyfellar Oysters\*** baked with bacon and house-made crab & spinach dip, topped with beurre blanc sauce.



**Oyster 3-Way\*** four New Orleans Grilled, four Cleveland, and four Crabbyfellar.

**Crabby's Fresh Oysters\*** freshly shucked. served raw or steamed.



### Prince Edward Island Mussels

one pound sautéed in garlic butter and white wine. served with garlic bread. 16.99

### New England Middle Neck Clams

one dozen sautéed in garlic butter and white wine. served with garlic bread. 16.99

**The Big Bowl** one dozen New England middle neck clams and one pound Price Edward Island mussels sautéed in garlic butter and white wine. served with garlic bread. 24.99

## Salads

*proudly serving KEN'S dressings.*

**Caesar** topped with grated parmesan cheese and croutons. 7.99  
add a small Caesar Salad to your meal for 3.99



### Calamari Caesar

classic Caesar topped with crispy calamari and tangy cherry peppers. 16.99

**House** romaine and spring mix blend, topped with tomatoes, onions, croutons, and cheddar jack cheese. 6.99

add a small House Salad to your meal for 2.99

grilled chicken breast 7.99 • grilled shrimp 9.99  
blackened mahi 9.99



## Clam Chowder

6.99

Try our Crabby's famous original recipe!

## Desserts

### Killer Key Lime Pie

4-Time National Champion, all natural with no preservatives.



### Reese's Peanut Butter Pie

light and creamy filling made with crunchy peanut butter, topped with REESE'S® Peanut Butter Cups, drizzled with HERSHEY'S® Dark Fudge Topping and caramel.

**SWEET WILLY'S**  
*Ice Cream*

named after our founder's daughter Sylvia, who was given the nickname Silly Willy.

**Liquid Death**  
MOUNTAIN WATER

try it still,  
sparkling  
or flavored!

**CrabbysOceanside.com**

\*Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have a medical condition.












### Bairdi Crab







a house favorite! Served traditional steamed or fire-roasted with garlic butter and old bay seasoning.  
3/4 lb. *market price*  
1.5 lbs. *market price*

# Crab or Lobster Plus!

served with two sides

Make a platter out of our two favorites by adding any of the following:

-  Calamari 12
-  Garlic Mussels 13
-  Crab Cake 10
-  Baked Oysters 10
-  Cod 9
-  Mahi 10
-  Grouper 16

-  EZ Peel Shrimp 10
-  Coconut Shrimp 10
-  Grilled or Fried Shrimp 10
-  Garlic Clams 13
-  Chicken strips 9
-  New York Strip 24



### Jumbo Caribbean Lobster Tail

basted in garlic butter, seasoned with old bay and broiled.  
*market price*

## Mainland

served with two sides

**New York Strip\*** Chairman's reserve cut, topped with garlic butter. 28.99

**Chicken Strips** hand-breaded with choice of sauce. 14.99

**Southern Most Chicken** grilled and basted in key lime honey mustard. Topped with house-made mango salsa. 18.99

**Short Ribs** braised short ribs glazed with demi butter, grilled and served on cheesy smoked gouda grits with 1 side. 24.99

## Pasta

with garlic bread

**Shrimp Alfredo** wild caught royal reds over linguine and tossed in homemade alfredo sauce. 19.99


**Shrimp and Grits** sautéed large wild red shrimp, smoked sausage, and Piquillo peppers. 19.99

**Cajun Chicken Alfredo** linguine pasta tossed in a creamy Cajun sauce with grilled chicken & smoked sausage, topped with parmesan cheese. 18.99

## Crabby's Combos

served with two sides



 **Key West Grilled** skewered shrimp and Caribbean mahi mahi, basted in key lime honey mustard with two conch fritters. 25.99

### Grouper & Shrimp

fresh Florida grouper and royal red shrimp served grilled, blackened or fried. *market price*

## Sandwiches

 **Grouper Sandwich** fried, grilled, or blackened. *market price*

**Caribbean Mahi Mahi** grilled or blackened. 15.99

**Crab Cake Sandwich** our Florida style crab cake grilled. 14.99

with crispy fries or coleslaw. All fish comes with **Greg's signature key lime tartar sauce**.  
Udi's gluten free bun for .99 upcharge

**Sirloin Burger\*** half pound of Angus beef and brisket blend. 12.99

**Buffalo Chicken** fried and tossed in spicy buffalo sauce. 11.99

**Black Bean Burger** grilled and topped with sautéed onions. 12.99

## Sides

Crabby's coleslaw	house salad	1.99 upcharge to meal
crispy fries	mac & cheese	.99 upcharge
fresh veggies	cream corn with bacon	.99 upcharge
mashed potatoes	caesar salad	2.99 upcharge
coconut rice		
cheese grits		

## Fresh Seafood

served with two sides

 **Fresh Gulf Grouper** fried, grilled, or blackened. *market price*

**Stuffed Flounder** layered & baked with our handmade crab cake. 19.99


**Atlantic Salmon** lightly blackened. 21.99

**Sea Scallops** pan seared and served on a bed of creamed corn topped with bacon. (served with one side) *market price*


**Fried or Grilled Shrimp** wild caught royal reds served hand-breaded, fried or skewered and grilled. 18.99

**Coconut Shrimp** butterflied royal reds tossed in coconut rum breading with a sweet pepper jam. 21.99

**Island Mahi Mahi** seasoned with Cajun spices and topped with house-made mango salsa. 21.99

 **Fish & Chips** panko crusted Atlantic cod filets with sea salt and a malt vinegar mist. served with fries and one side. 18.99

**Hogfish Imperial** pan fried hogfish topped with hand picked Bairdi crab meat and white wine butter sauce. *market price*


 **Hogfish Snapper** a local favorite! lightly baked with a parmesan cheese and panko crust. *market price*

**Crab Cake** two house-made cakes. 22.99




**No Worries Combo** fried grouper bites, calamari and shrimp. 28.99

## Beach Tacos

 **Grouper** lightly fried grouper and cabbage, topped with cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our house-made salsa verde. *market price*

**Mahi** blackened with shredded cabbage, cheddar jack cheese, and mango salsa. Topped with creamy cilantro sauce. 17.99

 **Boom Boom Shrimp** fried shrimp tossed in boom boom sauce with crunchy cabbage and fresh cilantro. 16.99

**Chicken** fried chicken fingers and cabbage, topped with cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our house-made salsa verde. 14.99

**Avocado** fried avocado, cheddar cheese, cabbage, carrots, creamy cilantro sauce and our house-made salsa verde. 12.99

**Short Rib** shredded short rib, cabbage, tangy baja sauce with fresh cilantro and red onion. 17.99