

Home of The Famous

CRUZAN
RUM

Crab Trap Bucket

a delicious mix of silver and tropical Cruzan Rum flavors and tropical juices, served in a bucket.



Starters

Florida Alligator Bites fried crispy, served with onion straws and remoulade. 16.99



Easy Peel Shrimp

3/4 pound royal red shrimp served hot scampi style -OR- chilled with Old Bay and cocktail sauce. 22.99



Crab Cakes blend of lump and claw meat, baked and served with remoulade. 16.99

Crispy Brussels Sprouts tossed in a ginger soy glaze, topped with onion straws and chipotle mayo. 13.99

Boom Boom Shrimp Bites royal red shrimp lightly fried and tossed in boom boom sauce, served over onion straws. 16.99

Coconut Lobster Bites Caribbean lobster lightly fried with coconut panko, served with our creamy piña colada sauce. 16.99

Grouper Nuggets locally sourced and cut daily, lightly breaded, served with onion straws and Greg's famous key lime tartar sauce. 21.99 **limited availability*

Hush Puppies our sweet corn and Vidalia onion recipe, served with whipped honey butter. 11.99

Stuffed Portabella oven roasted with lump crab, cream cheese, and spinach, finished with a creamy beurre blanc. 18.99



Baked Crab & Spinach Dip lump crab, baby spinach, cream cheese, topped with shredded monterey and served with hot corn tortilla chips. 16.99

Chicken Wings fried crispy and tossed in datil pepper bbq or classic buffalo. 17.99

Smoked Fish Dip accompanied with capers, cherry peppers, red onion, and captain wafers. 14.99

Crabby's Calamari lightly breaded with seasoned flour, fried with cherry peppers, served with onion straws and lemon aioli. 16.99

Sandwiches

served with crispy fries or coleslaw.
All fish comes with Greg's signature key lime tartar sauce.

Udi's gluten free bun for .99 upcharge



Grouper Sandwich locally sourced and cut daily, served blackened, grilled, or fried. *market*

Blackjack blackened Atlantic mahi mahi, with pepper jack cheese, and Greg's famous key lime tartar sauce. 19.99

Backyard Burger* an angus brisket blend, char-grilled with bacon, cheddar cheese, onion straws and bbq sauce, on a toasted brioche roll. 17.99

Lobster Roll Maine lobster lightly tossed in lemon zested mayo, and served on a butter toasted brioche roll. 28.99

Roasted Portabella balsamic marinated and oven roasted with caramelized onions, served on a toasted brioche roll with chipotle mayo. 21.99

Crispy Chicken Harvestland free-range breast, tossed in datil pepper bbq or classic buffalo, served on a toasted brioche roll. 15.99

Beer Battered Fish wild caught haddock filet, served on a toasted brioche roll with Greg's famous key lime tartar sauce. 16.99

Beach Tacos

Caribbean Style cabbage, shredded monterey cheese, mango salsa, cilantro cream sauce.

— or —

Street Style cabbage, shredded monterey cheese, salsa verde, diced red onion, cilantro, baja sauce.

— with —

Boom Boom Shrimp 16.99

Blackened Grouper
market

Roasted Portabella 21.99

Fried Chicken 18.99

Beer Battered Haddock 18.99



Shell Bar

baked oysters by the half dozen • all oysters market price



New Orleans* Cajun butter and grated parmesan.

Classic Baked* garlic butter and grated parmesan.

Crabbyfellar* crab, spinach, bacon, cheddar jack cheese, and beurre blanc.



Oyster 3-Way* four New Orleans, four Parmesan Baked, and four Crabbyfellar.

Raw Oysters* one dozen cold water oysters, freshly shucked, served with horseradish, cocktail, lemons, and saltines. Can be steamed upon request.

Jonah Claws 1 pound scored for easy opening, served cold with stone sauce or hot scampi style. 23.99

Soup & Salads



Calamari Caesar

classic Caesar topped with crispy calamari and tangy cherry peppers. 19.99



Classic Caesar crisp romaine, grated parmesan and fresh garlic croutons. 12.99

Beachside House chopped romaine, carrots, radishes, red onion, cucumber, and cherry tomatoes. 11.99

Add to Salad

grouper market • grilled shrimp 12.99
grilled chicken breast 10.99

Salads served with your choice of these dressings: creamy Italian, ranch, honey mustard, bleu cheese, caesar or oil & vinegar

Clam Chowder New England style with cherry wood bacon and russet potatoes, served with captain's wafers. 9.99 bowl

Fresh Seafood Specialties

Stuffed Flounder wild caught Atlantic flounder baked with lump crab and seasoned panko. 23.99



Bairdi Crab
a house favorite! One and a half pounds, served steamed -or- garlic butter and old bay roasted. *market*

Shrimp Cotija grilled royal red shrimp finished with salsa verde or pineapple habanero glaze over creamy cotija street corn. 25.99

Hogfish Imperial lightly breaded filets, topped with snow crab and a lemon butter sauce. 38.99

Crab Cake Dinner blend of lump and claw meat, baked and served with remoulade. 26.99



Sea Scallops wild caught 10/20 scallops, garlic butter seared with salt and pepper, served over creamy street corn. 38.99

Jumbo Caribbean Lobster Tail
1lb tail baked with garlic butter and old bay. *market*



Fresh Grouper
locally sourced and cut daily, served blackened, grilled, or fried. *market*

Coconut Shrimp royal red shrimp in a sweet coconut and panko batter, served with mango salsa and piña colada sauce. 25.99

Fried Shrimp royal red shrimp, lightly breaded, served with cocktail sauce. 23.99



Fish & Chips two wild caught haddock filets beer battered and served with Greg's famous Key Lime tartar sauce. 24.99

Mahi Mahi blackened mahi finished with salsa verde or pineapple habanero glaze and topped with mango salsa. 29.99



Crab Claw Feast

2 pounds of Jonah claws, scored for easy opening. Served chilled with tangy mustard sauce or steamed with scampi sauce. 38.99

Honey Fig Salmon grilled Atlantic salmon finished with a sweet fig and Calabrian pepper glaze. 29.99

Mainland

served with choice of tossed salad and side

Baby Back Ribs full rack, dry rubbed with brown sugar and spices, finished with our Memphis style bbq sauce. 36.99

Filet Mignon* petite center cut, char-grilled and finished with garlic butter. 42.99

Ribeye Steak* thick cut with choice marbling, char-grilled and finished with cajun butter. 49.99

Fried Chicken Italian breaded chicken cutlets, with lemon caper cream sauce. 24.99

Loaded Chicken two free range breasts, grilled with cherrywood bacon, sautéed onions, bbq sauce and cheddar jack cheese. 24.99

Pasta

served with garlic bread

Shrimp Scampi royal red shrimp, and linguini tossed in our garlic white wine sauce. 24.99

Shrimp and Grits royal red shrimp *sautéed* with Cajun butter, smoked sausage, and piquillo peppers over smoked gouda polenta. 24.99 *sautéed*

Cajun Pasta linguini and smoked sausage in a smoked pepper Alfredo sauce, with choice of blackened chicken or sautéed shrimp. 24.99

Desserts



Key Lime Pie

4 Time National Champ!
Made with Nellie & Joe's Key Lime Juice, poured into a made-from-scratch graham cracker crust.

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.

Crabby's Combos

served with choice of tossed salad and side

Bairdi Crab 3/4 pound steamed -or- garlic and Old Bay roasted, served with your choice:
– **Steamed Shrimp** *market*
– **Filet Mignon** *market*
– **Blackened Grouper** *market*

Lobster Tail half pound tail baked with garlic butter and Old Bay, served with your choice:
– **with Crab Legs** *market*
– **with Crab Cakes** *market*
– **with Seared Scallops** *market*

Baby Back Ribs a half rack brown sugar and bbq glazed, served with your choice:
– **with Loaded Chicken** *market*
– **with Lobster Tail** *market*
– **with Coconut Shrimp** *market*

Shrimp Trio 4 coconut breaded, 4 baked scampi style, and 4 Key West grilled. 28.99

Grouper & Shrimp locally sourced grouper with royal red shrimp, served blackened, grilled, or fried. 35.99



Key West Grill

Atlantic mahi and royal red shrimp grilled with key lime honey mustard, served with Caribbean conch fritters. 29.99



= Crabby's Specialty Items

Sides

Crispy Fries
Vegetable Medley
Tropical Slaw
Russet Mash
Roasted Potatoes

Roasted Brussels Sprouts
Creamy Street Corn
Coconut Rice

Liquid Death
MOUNTAIN WATER

Don't Be Scared.
It's Just Water.

Try it still or sparkling!