



Home of The Famous



Crab Trap Bucket

Cruzan Coconut, Mango, Passion and Pineapple Rums blended with orange and pineapple juice, with a splash of cranberry.

Starters

Florida Alligator Bites flash fried with hot 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



Crabby's Calamari lightly breaded and deep fried with hot 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

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

Florida Fish Dip delicious white fish dip served with crackers. 10.99

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

Boneless Chicken Wings 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

check out our giftshop! great t-shirts

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 fried 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.



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
- 🦀 EZ Peel Shrimp 10
- 🦀 Garlic Mussels 13
- 🦀 Coconut Shrimp 10
- 🦀 Crab Cake 10
- 🦀 Grilled or Fried Shrimp 10
- 🦀 Baked Oysters 10
- 🦀 Garlic Clams 13
- 🦀 Cod 9
- 🦀 Chicken strips 9
- 🦀 Mahi 10
- 🦀 New York Strip 24
- 🦀 Grouper 16



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 local 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 broiled or fried. *market price*

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

Sandwiches

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

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

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

Caribbean Mahi Mahi grilled or blackened. 15.99

Buffalo Chicken fried and tossed in spicy buffalo sauce. 11.99

Crab Cake Sandwich our Florida style crab cake grilled. 14.99

Impossible Burger a delicious vegan burger. 14.99

Sides

- Crabby's coleslaw
- crispy fries
- mashed potatoes
- fresh veggies
- coconut rice
- cheese grits

- sweet potato fries 1.99 *upcharge to meal*
- house salad 1.99 *upcharge to meal*
- mac & cheese 1.99 *upcharge to meal*
- cream corn with bacon 1.99 *upcharge to meal*
- caesar salad 2.99 *upcharge to meal*

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. *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



Beach Tacos

🦀 **Grouper** lightly fried grouper and cabbage, topped with cheddar cheese, spicy baja sauce and a house-made salsa verde. *market price*

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

Chicken fried chicken fingers and cabbage, topped with cheddar cheese, spicy baja sauce and a house-made salsa verde. 14.99

Avocado fried avocado, cheddar cheese, cabbage, carrots, cilantro cream. 12.99