While preparing oysters for serving, shell residue may be retained in the serving that may cause dental damage. We will not be responsible for paying the cost of repairing any damage done by this residue.

**Crab Trap**
A crabby old mason Jar – a 'keeper' – complete with a helluva lot of vodka, gin, and rum ................ 9.99

**Crab's Voodoo Juice**
A bucket (that you can keep) of 4 different flavors of Cruzan rum with cranberry and tropical juices. This will definitely keep the crabs away ................. 9.99

**Crab's Hurricane**
Ivan, Katrina, Dennis, Opal, Erin, Danny, Betsy, Georges, Elena, Camille, Frederick. We get 'em! You haven’t survived “The Big One” until you’ve had this one ............................... 6.99

**Crab Attack**
A frozen drink with rum and fresh strawberries blended together with our secret Elixir of Crab ........... 6.99

**Crabwacker**
Our version of the Island’s favorite drink, which originated at the Sandshaker ........6.99

**The Crab Leg**
A 64-oz. House Liquor Drink, Cold Draft Beer or Your Favorite Specialty Drink ...................... 19.99

Any specialty or frozen drink can be served in a **CRAB’s souvenir PILSNER glass** for an additional $3.99
**APPETIZERS**

- Flash Fried Calamari ................. 10.99
- Great Balls of Fire .................... 9.99
- Shrimp, Crab, and Spinach Dip .......... 9.99
- Smoked Tuna Dip ...................... 9.99
- Ice Cold Boiled Shrimp — You peel 'em 14.99
- Mozzarella Cheese Stix with Marinara Sauce .... 8.99
- Fried Pickles ......................... 8.99
- Chicken Wings ....................... 10.99
- Flash Fried Crab Claws – ½ lb........ 20.99
- Snow Crab Nachos .................... 14.99
- Natural Fried Okra ................... 5.99
- Sweet Potato Fries .................. 5.99
- Crab and Artichoke Toasted French Bread .... 8.99
- Raw Sushi Tuna Slices served over our Smashed Potatoes .......... 11.99

**BASKETS**

Served with French Fries, Creamy Coleslaw, and Our Own Homemade Honey Buns

- Beer Battered Gulf Shrimp .................. 19.99
- Lightly Fried Fish Filets .................. 15.99
- Fried Oysters* ......................... 19.99
- Chicken Tenders ....................... 14.99
- Coconut Shrimp ....................... 19.99
- Popcorn Shrimp ....................... 15.99

**SOUPS & SALADS**

She-Crab Soup with Sherry on the Side .... cup 5.99 bowl 7.99

Crabs’ Blue Crab Seafood Gumbo .... cup 5.99

Blue Crab, Red Snapper, Shrimp, .. bowl 7.99
Cajun Sausage, and Okra over White Rice

House Tossed Salad .................... 4.99
Classic Caesar Salad ..................... 4.99
Grilled Chicken Caesar Salad ........... add 5.99
Grilled Mahi Caesar Salad ............. add 7.99
Grilled Tuna Caesar Salad ............. add 8.99
Shrimp Salad ......................... 14.99

**PASTA & SUCH**

*Pastas not available during Sunday Brunch*

**Snow Crab and Shrimp Mac ‘n’ Cheese**

We take our Alaskan Snow Crab out of their shells, cut them into bite size morsels, blend them with Wild Shrimp and cavatappi (corkscrew) pasta into a savory sauce of upstate New York and Wisconsin cheeses .... 19.99

**Shrimp & Grits**

Sautéed Gulf Shrimp over smoked-Gouda grits, topped with a barbecue beurre blanc sauce ......................... 19.99

**Wood-Fired Chicken and Wild Mushroom Pasta**

Roasted Red Peppers, Fresh Spinach, Shiitake and Button Mushrooms in your choice of Alfredo or Marinara sauce and served over penne pasta. ......................... 17.99

**STEAKS, RIBS, ETC.**

Steaks and Chicken are served with choice of Fries, Smashed Potatoes, or Broccoli

- Choice N.Y. Strip Steak .................. 22.99
- Choice Ribeye Steak .................... 22.99
- Chargrilled Chicken Breast ............. 15.99
- Add Six Fried Deepwater Shrimp .......... 6.99

Ribs served with choice of French Fries or Red Jacket New Potatoes or Broccoli, and Corn on the Cob

- Bar-B-Q Ribs Smoked all night in our Smoker with a Honey BBQ Glaze ............... 21.99
- Crab & Slab Half a Rack of our BBQ Ribs with two Alaskan Snow Crab Clusters .... 27.99

**OYSTERS**

Oysters on the Half Shell Hand shucked, with house-made cocktail sauce ............... 12.99

Grilled Oysters Hand shucked and grilled on the half shell with oyster butter and Romano cheese. Served with French bread .................. 18.99

Baked Oysters Parmesan Topped with Parmesan and Romano Cheeses and baked to a golden brown. Served with drawn butter and lemon .......... 18.99

Baked Oysters Sabine Topped with Candied Bacon and Caramelized Onions ........ 18.99
NAKED FISH
Served with choice of French Fries, Smashed Potatoes or Broccoli and Corn on the Cob, and Our Own Delicious Honey Buns

GULF GROUPER
MAHI MAHI
YELLOWFIN TUNA
TRIGGER FISH

— Your choice of cooking style: chargrilled and lightly seasoned or Creole blackened —
or, add a Creole Sausage and Crab topping for . . . . 4.99
or, bring in Your Catch of the Day and we’ll cook it to order . . . . 9.99

SEASFOOD PLATTERS
Served with French Fries or Smashed Potatoes, Coleslaw, and Our Own Homemade Honey Buns

Eastern Shore Crab Cake Dinner — (Your choice of grilled or flash fried) .......................... 21.99
Fish and Shrimp — Flash Fried Gulf Shrimp, Fish, and a Stuffed Crab Garnish. ...................... 21.99
Southern-Fried Seafood Platter — Fried Gulf Shrimp, Coconut Shrimp, Oysters,* Fish,
Popcorn Shrimp, and a Stuffed Crab Garnish ................................................................. 23.99
Mixed Grille — Grilled Mahi-Mahi, Grouper, Chicken Breast, and Crab Cake, with a Stuffed Crab Garnish . 22.99

CRABS WE GOT ’EM

Local Blue Crabs, Steamed in Beer — You crack ’em & pick ’em (Directions included) .................. 22.99

CRAB PICKER’S UNION LAW: YOU MUST HAVE A PITCHER OF MCGUIRE’S RED ALE WITH THESE CRABS (only with this item) . . . 5.00

Crab Dinners below are served with
Red Jacket Boiled Potatoes, Corn on the Cob, Cajun Sausage and Our Own Fantastic Honey Buns

Alaskan Snow Crab Clusters ................................................................. 26.99
1-½ lb. Florida Lobster Tail ................................................................. 39.99
King Crab Legs, 1 ¼ lb. “The Deadliest Catch” .................................. 35.99
Dungeness Crab — The same crabs that are sold at the famous
Fisherman’s Wharf in San Francisco .................................................... 28.99

DESSERTS

Key Lime Pie .......................................................................................... 6.99
Death by Chocolate Dessert for two ................................................................ 7.99
Carnival Funnel Cake .............................................................................. 6.99
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**H.R.S. Warning:** Raw & Undercooked Foods: Foods from animals such as meat, poultry, fish shellfish, oysters and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of foodborne illness. Young children, pregnant women, older adults and those with compromised immune systems are particularly vulnerable.