



Home of The Famous

**CRUZAN Rum Runner Bucket**

A traditional Florida Rum Runner made with Cruzan rum, tropical juices, and a splash of grenadine, shaken not stirred and served in a bucket.



**Starters**

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

**Gator Nuggets** real Florida gator fried with cherry peppers & served with Texas petal sauce. 14.99

**Easy Peel Shrimp**

large wild red shrimp split and served either scampi style - or - chilled with Old Bay Seasoning. half 16.99, full 24.99



**Chicken Tenders** Nashville Hot style with choice of ranch or blue cheese 12.99

**Cajun Grouper Nuggets** fresh grouper nuggets breaded in a spicy batter & fried until golden. 17.99

**Coconut Shrimp Bites** wild caught red shrimp, hand-breaded with a piña colada dipping sauce. 13.99

**Crabby's Fish Dip** smoked mahi and wahoo fish dip served with diced cherry peppers & red onion. 12.99

**Avocado Egg Rolls** made in house with cream cheese & a sweet Thai chili sauce. 13.99

**Stuffed Mushrooms** stuffed with crab, spinach, & cream cheese topped with beurre blanc sauce. 11.99

**Conch Fritters** six house-made conch fritters lightly fried with honey mustard. 12.99

**Crab Cake** hand-pattied jumbo lump crab cake served with pepper jam. 12.99

**Onion Rings** hand cut onion rings served with Texas petal sauce. 9.99

**Fried Pickle Chips** hand-breaded with our ranch sauce. 9.99

**Hush Puppies** house-made & deep fried. 9.99

**Creamy Crab & Spinach Dip** crab meat & spinach, cheddar jack cheese served with house-made tortilla chips. 12.99

**Calamari** lightly fried calamari with fried cherry peppers & house-made marinara. 13.99

**Shell Bar**

**Crabby's Baked Oysters\***

a dozen gulf oysters topped with garlic butter, parmesan cheese & house seasonings. market



**Oysters Crabafella\*** a dozen gulf oysters topped with crab & spinach dip, bacon, & hollandaise sauce & baked. market

**Soups & Salads**

**Clam Chowder** Try our World Famous original recipe loaded with hearty potatoes, freshly shucked clams, bacon & house spices. 6.99 bowl - 4.99 cup

**Calamari Caesar Salad**

a classic caesar salad topped with crispy calamari & fried cherry peppers with garlic bread. 16.99



**House Salad** blend of fresh mixed greens with tomatoes, onions, cheddar jack cheese & croutons. 6.99

**Caesar Salad** romaine lettuce tossed & topped with grated percorino romano cheese & croutons. 7.99

**Add to Salad** grilled chicken breast 7.99  
grilled shrimp or mahi 9.99  
grouper market

Salads served with your choice of these dressings: Italian, ranch, honey mustard, bleu cheese, mango pineapple vinaigrette, sesame ginger, thousand island, caesar or oil & vinegar

**Pasta**

served with garlic bread

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

**Chicken Parmesan** traditional chicken parmesan served over linguine. 16.99

**Shrimp Alfredo** sautéed large wild red shrimp & linguine pasta tossed in our creamy alfredo sauce. 19.99

**Shrimp & Grits** sautéed large wild red shrimp, smoked sausage, and piquillo peppers over cheesy grits. 19.99



= Crabby's Specialty Items

\*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.

**Hand-Tossed Pizza**

Our sauce is made with only the finest Marzano tomatoes and paired with the freshest ingredients available, topped with 100% Grande cheese.

Gluten free pizza crust available for a \$1.99 upcharge.

**Create Your Pizza** starting with our cheese pizza. 14.99

**Pizza toppings \$1 each:** red onions, cherry peppers, mushrooms, tomatoes, extra cheese. **Toppings \$2 each:** pepperoni, sausage, bacon, ricotta cheese, fresh mozzarella.

Ask about our specialty pizzas!

**Margherita** house-made red sauce with fresh basil & mozzarella cheese. 16.99

**The New Yorker** house-made red sauce with pepperoni & Italian sausage. 16.99

**Shrimp Scampi** enjoy the garlic olive oil base with fresh mozzarella, cherry tomatoes & perfectly sautéed shrimp scampi and a squeeze of lemon. 19.99





# BOILS!

served with one side

## Shrimp

a full pound of wild red shrimp, with smoked sausage, and fresh corn tossed in cajun or garlic sauce

**Crab & Shrimp**  
3/4 lb Bairdi crab legs and 1/2 order of easy peel shrimp with corn on the cob, smoked sausage, and tossed in cajun or garlic sauce

**Seafood Feast**  
1.5 lbs of Bairdi crab legs and a full order of easy peel shrimp with corn on the cob, smoked sausage, and tossed in cajun or garlic sauce

**Crab**  
Bairdi crab legs with corn on the cob and smoked sausage, tossed in cajun or garlic sauce  
3/4 lb. — or — 1.5 lbs.

ADD 1/2lb scallops to any boil

*All Boils Market Price*

## Seafood Specialties

with two sides

**Stuffed Shrimp** large wild caught royal red shrimp butterflied & filled with seafood stuffing, baked & topped with beurre blanc sauce. 19.99

**Fried or Grilled Royal Red Shrimp** large wild caught. 18.99

### Bairdi Crab

a house favorite! 1.5 pounds served fire roasted with garlic butter and Old Bay seasoning. market

**Coconut Shrimp** large wild caught royal red shrimp butterflied & hand tossed in Malibu coconut breading, fried & served with house-made pina colada sauce. 21.99

**Crab Cake Dinner** two grilled Florida style crab cakes. market

**Sea Scallops** blackened on cheesy grits, topped with beurre blanc and green onion, served with one side. market



## Land Favorites

with two sides

**Memphis Style Baby Back Ribs** Full slab 28.99 — add Nashville hot chicken tenders 9.99, or fried shrimp 12.99

**New York Strip\*** a 12oz Chairman's reserve cut, with exceptional flavor & tenderness, topped with garlic butter. market

**Ranchero Chicken** twin chicken breasts, blackened with fresh avocado salsa, melted pepperjack cheese, and ranchero sauce. 18.99

## Sandwiches

with french fries

**Grouper Melt** lightly blackened, topped with sautéed onions, provolone cheese & thousand island dressing on fresh toasted Cuban bread. market

**Cali Chicken Sandwich** grilled with bacon, provolone and topped with avocado salsa on fresh Cuban bread. 13.99

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

**Classic Grouper Sandwich** fresh local fried, grilled or blackened. market

**Mahi Melt** blackened and topped with sautéed onions and melted cheese on fresh toasted Cuban bread. 17.99

**Black Bean Burger** grilled and topped with sautéed onions. 11.99

**Nashville Hot Chicken** fried and tossed in Nashville hot sauce. 13.99

**Mahi Sandwich** served grilled or blackened. 15.99

**Sides** Fries  
Cheese Grits  
Coconut Rice  
Half Ear Fresh Corn  
Seasonal Veggies  
Tropical Coleslaw  
Mashed Potatoes

## Desserts

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

**Beignets** fried to a light golden brown & covered in powdered sugar.

## Fish & Seafood

with two sides

**Hogfish Snapper** tossed in Malibu coconut breading & fried with our house-made pina colada sauce — or — parmesan panko breaded, baked & topped with our beurre blanc sauce. 25.99

### Red Gulf Grouper

a local favorite. Served fried, grilled or blackened. market



**Island Mahi** a warm water fillet served blackened topped with mango salsa. 21.99

**Atlantic Salmon** grilled or blackened. 21.99

**Fish & Chips** panko crusted Atlantic cod fillets with sea salt & a malt vinegar mist. Served with fries & choice one side. 19.99

**Stuffed Flounder** layered & baked with our handmade crab cake. 21.99

## Combo Platters

with two sides

**Strip & Surf\*** a 12oz Chairman's reserve cut with exceptional flavor & tenderness, topped with garlic butter. — with Stuffed Shrimp market — with Bairdi Crab market

**Shrimp 3 Ways** wild caught royal red shrimp served coconut, stuffed & hand breaded fried. 25.99

**Grouper & Shrimp** fresh Florida grouper & royal red shrimp served grilled, blackened or fried. market

**Key West Combo** grilled mahi & large wild red shrimp glazed with key lime honey mustard with conch fritters. 25.99



## Tacos & Bowls

**Chicken Tacos** fried chicken fingers & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde. 13.99

**Grouper Tacos** lightly fried grouper fingers & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde. market

**Steak Tacos** grilled fillet medallions & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde. 17.99

**Veggie Tacos** our black bean burger grilled and topped with cabbage, cheddar cheese, fresh cilantro, chopped red onions, salsa verde and tangy baja sauce. 12.99

**Mahi Tacos** blackened mahi mahi & cabbage, topped with mango salsa, cheddar cheese & a homemade cilantro cream. 16.99

**Steak Bowl** grilled fillet medallions, coconut rice, avocado salsa, cabbage, wonton strips, cilantro cream & soygave. 15.99

**Tuna Bowl\*** coconut rice, avocado salsa, carrots, wonton strips, seaweed salad, cilantro cream & soygave. 17.99

### Premium Sides

1.99 to substitute for a regular side dish, or 4.99 by itself

House Salad Caesar Salad  
Baked Mac & Cheese Hush Puppies  
 **Caribbean Street Corn**



Make sure to visit Sweet Willy's Ice Cream Shoppe featuring small-batched ice cream on our first floor!