





































Home of The Famous



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 bbg 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

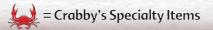
**Grouper Bites Basket** 

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



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

proudly serving **KENS** 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 iack 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

Clan Chowder 6.99
Try our Crabby's famous original recipe!



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.



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

CrabbysDockside.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.



try it still, sparkling or flavored!



### 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

## Main and 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

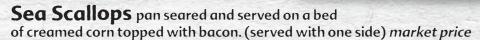
### Fresh Seafood served with two sides



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



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



#### **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

No Worries Combo fried grouper bites, calamari and shrimp, 28,99

### 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

crispy fries fresh veggies

Crabby's coleslaw mashed potatoes coconut rice cheese grits

house salad mac & cheese cream corn with bacon .99 upcharge

caesar salad

1.99 upcharge to meal .99 upcharge 2.99 upcharge

### each Tacos

Grouper lightly fried grouper and cabbage, topped with cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our

**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





