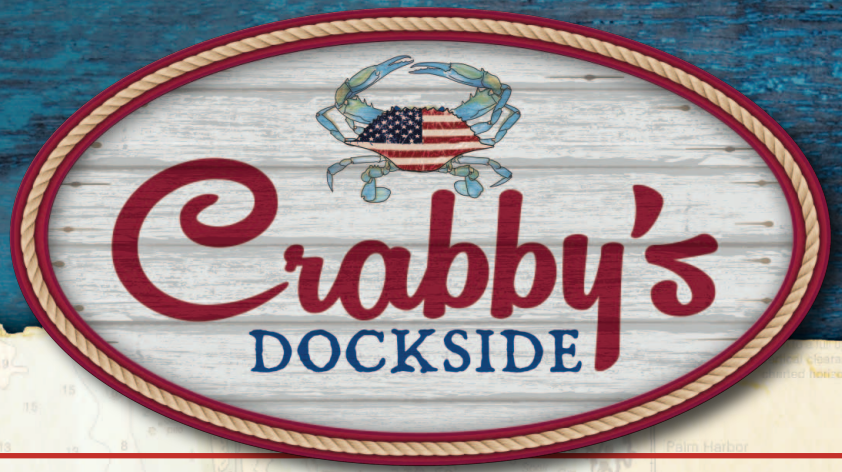


# Home of The Famous


## **CRUZAN** 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

**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 pina 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 cheddar jack 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, chargrilled 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** Harvestville select 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, feather shredded cheese, mango salsa, cilantro cream sauce.

— or —

**Street Style** cabbage, feather shredded 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, bacon, 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 parm 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 wafers. 9.99 bowl

# Fresh Seafood Specialties

served with choice of tossed salad and side

**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 pina colada sauce. 25.99

**Fried Shrimp** lightly breaded royal red shrimp 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 *sautéed*

## 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 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 Gill 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**  
**Yukon 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, sparkling or flavored!