

CRABS

ON THE BEACH

APPETIZERS

Great Balls of Fiery Crab	9.99
Flash Fried Calamari	10.99
Flash Fried Cheese with Marinara Sauce	8.99
Crab, Wild Shrimp and Spinach Dip	9.99
Chicken Tenders	10.99

SOUPS & SALADS

Crabs' Crab Gumbo	9.99
Small House Salad or Caesar Salad	4.99
Classic Caesar Salad	9.99
Grilled Chicken Caesar Salad	14.99
Seared Ahi Tuna Salad	14.99

NAKED FISH

GULF GROUPER OR RED SNAPPER **29⁹⁹**

YELLOWFIN TUNA OR MAHI-MAHI **26⁹⁹**

Chargrilled and served with a stuffed Crab Garnish and your choice of French Fries or Red Skin Potatoes and Asparagus and Our Own Delicious Honey Buns

— Served Lightly Seasoned or Blackened or Topped with Parsley Almondine or Lemon Beurre Blanc—

CRABS & SEAFOOD

Southern-Fried Seafood Platter — Wild Shrimp, Coconut Shrimp, Gulf Fish and a Stuffed Crab Garnish	24.99
Fried Catfish Filets & Hushpuppies With Fries or Redskin Potatoes and Coleslaw	17.99
Gulf Coast Shrimp Boil 1½ pounds of fresh steamed Gulf Shrimp—you peel 'em. Served with Cajun Sausage, Red Jacket New Potatoes and Corn on the Cob	22.99
Snow Crab & Shrimp Boil Fresh Steamed (you peel 'em) Gulf Shrimp and a Snow Crab Cluster	29.99
Dungeness Crab Clusters	35.99
Alaskan Snow Crab Clusters	39.99
King Combo King Crab, Dungeness Cluster, and a Snow Crab Cluster	47.99
King Crab Legs "The Deadliest Catch"	59.99

And . . . Corn on the Cob, Red Jackets, Conecuh Sausage and Honey Buns with all of 'Em

SEAFOOD TACOS

Baja Fish Tacos Flash Fried White Fish in warm flour Tortillas, topped with Pico de Gallo, Shredded Cabbage, Pickled Onions, Cilantro, Guacamole & Cumin Infused Sour Cream	17.99
Crab & Shrimp Tacos Alaskan Crab and Grilled Wild Gulf Shrimp in warm flour Tortillas, topped with Mango Salsa, Pickled Onions, Jalapeños, Cilantro and Cumin infused Sour Cream	17.99

STEAKS, ETC.

Steaks and Chicken are served with choice of Fries, Red Skin Potatoes, or Asparagus

Choice N.Y. Strip Steak	25.99
Choice Ribeye Steak	27.99
<i>Add Six Fried Deepwater Shrimp</i>	6.99
<i>Or Top with King Crab Meat</i>	9.99
Chargrilled Sanderson Farms Chicken Breast	17.99
Chicken Tenders	17.99

BASKETS

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

Beer Battered Gulf Shrimp	20.99
Lightly Fried Fish Filets	17.99
Chicken Tenders	15.99
Coconut Shrimp	20.99
Popcorn Shrimp	15.99
Combo Basket	21.99

BURGERS

Served with French Fries

Grilled Chicken Burger	11.99
Cheeseburger on the Gulf	11.99
Grilled Mahi Mahi Burger	12.99
Flash Fried Fish Burger	10.99

DESSERTS

Key Lime Pie	6.99	Refreshing Meyer Lemon Sorbet	5.99
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KID'S MENU

Served with Natural Fries and a Surprise Snack!

Popcorn Shrimp, Chicken Tenders or Mac-n-Cheese	5.99
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OUR SIGNATURE DRINKS

CRAB TRAP

Our New & Improved Blend of Bacardi Rum and other Island Rums with pineapple and cranberry juices. Served in a Crabby Ole' Mason jar — yours to keep!! 9.99

Crabs' Bucket O' Rum A bucket (that's yours to keep) of dark rum, vanilla rum and 151 mixed with pineapple and orange juice with a splash of grenadine and a fruit wedge 9.99

Crabs' 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 Bacardi rum and fresh strawberries blended together with our secret Elixir of Crab..... 7.99

Crabwacker Our version of the Island's favorite drink, which originated at the Sandshaker..... 7.99

Crabby KeyLada Colada This sweet, frozen, KeKe Keylime rum-based cocktail will definitely put you in a good mood..... 7.99

Crab-A-Rita Everyone's favorite blended with Sauza Tequila..... 6.99

Order Any Specialty or Frozen Drink in our Souvenir Pilsner Glass – add 5.99

WINE BY THE GLASS

PROUDLY POURING A 9 OZ. GLASS!

CHILLED WHITES & ROSÉ

White Zinfandel, House select	5.99/16
Rosé, Whispering Angel	9.99/39
Moscato, Mirassou	6.99/20
Sauvignon Blanc, Kim Crawford	9.99/36
Pinot Grigio, Gabbiano Promessa	6.99/20
Chardonnay, House select	5.99/16
Chardonnay, Kendall-Jackson	8.99/28

COOL REDS

Pinot Noir, Meiomi	9.99/35
Pinot Noir, Mark West	7.99/24
Merlot, House select	5.99/16
Malbec, Alamos	6.99/20
Cabernet Sauvignon, House select	5.99/16
Cabernet Sauvignon, Snap Dragon	6.99/20
Cabernet Sauvignon, William Hill	8.99/27

LONGNECKS & DRAFT BEER

ICE COLD LONGNECKS

McGuire's Irish Red, Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Landshark, O'Douls and Corona

COLD DRAFT ON TAP

Proudly serving McGuire's Irish Red! Ask your server for our other selections.

CHAMPAGNE SUNDAY BRUNCH

SERVED SUNDAY ONLY 11 TO 2

10⁹⁹

Each of our brunch entrées is served with Home Fries, Honey Buns, and Fresh Fruit

CRAB CAKE BENEDICT

Two poached eggs* with grilled crab cakes and tomato slices over English Muffins topped with Hollandaise sauce

THE HOUSE HAM & CHEESE OMELET

Six eggs, white cheddar cheese, and sliced Canadian Bacon

CLASSIC EGGS BENEDICT

Two poached eggs* served on toasted English muffins with Canadian Bacon and garden tomatoes, topped with Hollandaise sauce

CRAB OMELET

A six-egg omelet stuffed with Alaskan snow crab meat, white cheddar cheese, and our special seasoning

7⁹⁹

BOTTOMLESS CHAMPAGNE

** Contains raw ingredients.