

Time Flies When You're Having Rum!



Rum Runner Bucket

A delicious traditional Florida specialty, made with Cruzan Rum, tropical juices, and a splash of grenadine, all served in a souvenir bucket

STARTERS

Easy Peel Shrimp

large wild red shrimp split try them steamed with Old Bay Seasoning or our famous voodoo style full or half order *Market Price*



Calamari fried golden brown, with fried banana peppers and lemon aioli 11.99

Crab & Spinach Dip blue crab, fresh spinach, and cream cheese baked and topped with cheddar jack with freshly cooked corn tortilla chips 12.99

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

Coconut Shrimp Bites wild caught red shrimp, hand-breaded with a pina colada dipping sauce 12.99

Oysters Crabafella* gulf oysters topped with creamy crab and spinach dip, bacon and hollandaise sauce one dozen *Market Price*

Crabby's Baked Oysters* topped with garlic butter, parmesan cheese, and house seasonings. one dozen *Market Price*



Fried Pickle Chips hand-breaded with our remoulade sauce 9.99

Crab Cake large Florida style cake loaded with lump crab meat with pepper jam sauce 12.99

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

Gator Bites Florida caught, hand-breaded with fried banana peppers and remoulade sauce 13.99

Bavarian Pretzel jumbo, lightly salted pretzel with chorizo queso 11.99

Avocado & Shrimp Ceviche* our house-made ceviche topped with avocado chunks, served with tortilla chips 11.99

Boneless Chicken Wings buffalo style with choice of ranch or blue cheese 11.99



Chips & Chorizo house-made kettle chips topped with blackened chicken, chorizo queso, sour cream, and green onions 12.99

Soup & Salads



Clam Chowder Try our World Famous original recipe loaded with hearty potatoes, freshly shucked clams, bacon, and house spices 5.99

Calamari Caesar Salad a classic caesar salad topped with crispy calamari and fried banana peppers, with garlic bread 16.99

Avocado Shrimp Salad* crisp spinach mixed with homemade mango salsa, pico de gallo, citrus marinated shrimp, banana chips, topped with sliced avocado, and paired with a mango pineapple vinaigrette 15.99

House Salad romaine and spring mix blend, topped with tomatoes, onions, croutons, and cheddar jack cheese 6.99
add a small House Salad to your meal for 3.99

Classic Caesar Salad topped with grated parmesan cheese and croutons 7.99
add a small Caesar Salad to your meal for 3.99

ADD chicken breast 8.99
shrimp or mahi 9.99
smoked salmon 9.99
grouper market tuna* 10.99

proudly serving
KEN'S dressings. Ranch, Honey Mustard, Balsamic Vinaigrette Italian, Bleu Cheese, Mango Pineapple Vinaigrette Sesame Ginger, Oil and Vinegar

DESSERTS

MIKE'S PIES



Killer Key Lime Pie
Key West authentic award winning pie
Ask about our Seasonal pie

SWEET WILLY'S Ice Cream

named after our founder's daughter Sylvia, who was given the nickname Willy
Ask about our small-batched rotating flavors!

Ice Cream Sandwich

Two large Otis Spunkmeyer chocolate chip cookies with a vanilla ice cream center

Flavors for your four-legged friends available too!

Attention: Management is not responsible

= Crabby's Specialty Items

@CrabbysNSB



BOILS!

Boils come with one additional side

Shrimp

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

Crab

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

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

ADD 1/2lb scallops to any boil

All Boils Market Price

COMBO PLATTERS

with two sides

Key West Combo

grilled mahi and large wild red shrimp glazed with key lime honey mustard, with conch fritters 25.99



Steak & Crab Combo* 14oz Chairman's reserve cut New York strip and 3/4lb of Crab legs Market Price

Steak & Shrimp Combo* 14oz Chairman's reserve cut New York strip and shrimp scampi 36.99

Grouper and Shrimp a fresh cut filet of grouper and 8 Royal Red shrimp grilled or fried 31.99

Crabby's Combo a fried trio of grouper nuggets, calamari and wild caught royal red shrimp 28.99

ONSHORE

with two sides

Loaded Chicken twin chicken breasts basted in sweet honey bbq and topped with bacon, onions and cheddar jack cheese 15.99

New York Strip* a 14oz Chairman's reserve cut, topped with garlic butter 28.99

Chicken Strips hand breaded with choice of sauce 14.99

OFFSHORE

with two sides

Red Gulf Grouper

a local favorite. served fried, grilled, blackened, or Caribbean style Market Price

Wild Red Shrimp prepared grilled and skewered or lightly dusted and fried 18.99

Mahi Mahi warm water fillet, served grilled, blackened, or Caribbean style Market Price



Bairdi Crab a house favorite! served traditional steamed or fire-roasted with garlic butter and old bay seasoning. 1.5 lbs. Market Price

Fish & Chips panko crusted Atlantic cod filets with sea salt and a malt vinegar mist. 18.99

Ahi Tuna Steak* blackened medium-rare, with a side of our house made cusabi sauce 17.99

Baked Scallops panko crusted and topped with imperial sauce Market Price

Coconut Triple Tail hand breaded in Malibu coconut breading and fried golden brown to perfection 25.99

Coconut Shrimp hand-breaded jumbo wild reds with our sweet pepper jam Market Price

Snapper lightly blackened, with our homemade key lime tartar sauce Market Price

Shrimp Pasta large wild red shrimp and linguine pasta tossed in our creamy alfredo sauce 18.99

Cajun Pasta linguine pasta tossed in a creamy cajun sauce with grilled chicken & smoked sausage, topped with parmesan cheese 17.99

Shrimp & Grits sautéed large wild red shrimp, smoked sausage, and piquillo peppers over cheesy grits 18.99

Chicken & Grits blackened chicken, smoked sausage, and piquillo peppers over cheesy grits 16.99

Caribbean Street Corn add 2.99 to substitute or 5.99 a la carte

Mac & Cheese add 1.99 to substitute or 3.99 a la carte

Sides: • Fries • Cheesy Grits

- Black Beans & Rice
- House-Made Kettle Chips
- Garlic Mashed Potatoes
- Fresh Veggie
- 1/2 Ear Fresh Corn (seasonal availability)
- Coleslaw

Sandwiches

with house-made kettle chips. substitute a side for 50¢

Fresh Gulf Grouper fried, grilled, blackened, or Caribbean style Market Price

Mahi Mahi grilled, blackened, or Caribbean style 14.99

Pacific Rim Tuna* ahi tuna fillet, seared, topped with a cusabi drizzle over baby greens, sesame ginger, on a toasted ciabatta roll 15.99

Salmon BLT thinly sliced smoked salmon, delicious thick cut bacon, with lettuce and tomato, served on a toasted ciabatta roll 15.99



Grouper Sliders 3 beer battered grouper cheeks with pickles and house made key lime tartar Market Price limited availability

Sirloin Burger* 1/2 lb of hand-pattied angus beef and brisket blend 11.99

Avocado Turkey Burger* chargrilled, low-fat, high protein, premium ground turkey, topped with sliced avocado on a toasted ciabatta roll 11.99

Buffalo Chicken fried and tossed in spicy buffalo sauce 11.99

Crab Cake hand-pattied jumbo lump crab cake served with lemon aioli Market Price

PASTAS

with garlic bread

Tacos

3 tacos with one side

Florida Grouper lightly fried grouper, fresh cabbage, cheddar cheese, topped with a spicy baja sauce and a house-made salsa verde Market Price

Tropical Mahi Mahi blackened mahi mahi, shredded cabbage, mango salsa, topped with cheddar cheese and a homemade cilantro cream sauce 15.99

Boom Boom Shrimp Fried shrimp tossed in boom boom sauce placed on top sweet pickled cabbage 16.99

Chicken fried chicken fingers, fresh cabbage, cheddar cheese, topped with a spicy baja sauce and a house-made salsa verde 13.99

Avocado fried avocado, cabbage, carrots, cilantro aioli 11.99