



STARTERS

Easy Peel Shrimp

steamed wild caught royal red shrimp split for easy peeling, with old bay seasoning. served hot.

Half 16.99 • Full 24.99



Calamari fried golden brown, with tangy cherry peppers and lemon aioli 13.99

Bourbon Street Shrimp large tail-on red shrimp sautéed in a creole bbq with toasted bread for dipping 17.99

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

Boom Boom Shrimp 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 piña colada dipping sauce 13.99

Oysters Crabafella* oysters topped with creamy crab & spinach dip, bacon and beurre blanc sauce one dozen *Market Price*

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

Braised Mac N Cheese slow cooked braised beef and white cheddar mac and cheese baked, topped with toasted panko 16.99

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

Grouper Nuggets Basket lightly breaded over a bed of crispy fries with Greg's signature key lime tartar sauce *Market Price*

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

Gator Bites hand-breaded with tangy cherry peppers and remoulade sauce 13.99

Bavarian Pretzel jumbo, lightly salted pretzel with chorizo queso 11.99

Avocado & Shrimp Ceviche* our house-made ceviche mixed with avocado salsa, served with tortilla chips 13.99

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



Chips & Chorizo

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

MIKE'S PIES

DESSERTS



Killer Key Lime Pie

Key West authentic award winning pie

Better Than Your Momma's Chocolate Cake

Beignets

traditional beignets with raspberry sauce

SWEET WILLY'S
Ice Cream

Ask about our small-batched rotating flavors!



Join Us For Breakfast!

Scan to check out our Breakfast Menu!



Hand-Tossed PIZZA

Our sauce is made only with the finest Marzano tomatoes, paired with imported New York dough, the freshest ingredients available, and topped with 100% mozzarella cheese.

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

Cheese Pizza starting with our cheese pizza 14.99

Pizza Toppings \$1 each: jalapeño peppers, red onions, cherry peppers, mushrooms, fresh spinach, tomatoes, extra cheese

Pizza Toppings \$2 each: pepperoni, sausage, bacon, ham, fresh mozzarella, ricotta cheese

Substitute gluten free crust for \$2

Soup & Salads



Clam Chowder

Try our world famous original recipe loaded with hearty potatoes, shucked clams, bacon, and house spices 6.99

Calamari Caesar Salad

a classic caesar salad topped with crispy calamari and tangy cherry peppers, with garlic bread 16.99

Avocado Shrimp Salad* crisp spinach mixed with homemade mango salsa, pico de gallo, citrus marinated shrimp, banana chips, avocado salsa, 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 7.99 mahi 9.99
shrimp market salmon 9.99
grouper market tuna* 10.99

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

= Crabby's Specialty Items

Liquid Death

still, MOUNTAIN WATER
sparkling or flavored!





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

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

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

ONSHORE

with two sides

Loaded Chicken twin chicken breasts basted in sweet honey bbq and topped with bacon, onions, and cheddar jack cheese 18.99

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, topped with garlic butter 28.99

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

Chicken Strips hand breaded with choice of sauce, Nashville Hot or BBQ 16.99

Sandwiches

served with one side. Udi's gluten free bun for .99 upcharge

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

Mahi Mahi grilled, blackened, or Caribbean style 15.99

Mahi Melt blackened and topped with sautéed onions and melted cheese on Cuban bread 17.99

Salmon BLT grilled salmon, thick cut bacon, with lettuce and tomato, served on toasted Cuban bread, served with lemon aioli 18.99

Sirloin Burger* 1/2 lb angus beef and brisket blend 12.99

Black Bean Burger grilled and topped with sautéed onions. 11.99

Turkey Burger chargrilled, low-fat, high protein, premium ground turkey 11.99

Nashville Hot Chicken fried and tossed in Nashville hot sauce 13.99

Crab Cake hand-pattied jumbo lump crab cake served with lemon aioli 14.99

Sandwich Toppers

\$1 jalapeño peppers, fried cherry peppers, sautéed mushrooms, cheese, sautéed onions

\$2 bacon, mango salsa, mac and cheese

\$3 avocado salsa, chipotle cream, fresh avocado

Tacos

3 tacos with one side

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

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

Boom Boom Shrimp fried shrimp tossed in boom boom sauce with cabbage and fresh cilantro 16.99

Chicken fried chicken tenders, topped with cabbage, cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our salsa verde. 13.99

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

Braised Beef shredded beef, cabbage, tangy baja sauce with fresh cilantro and red onion 17.99



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



Surf & Turf* 12oz Chairman's reserve cut New York strip and your choice of bairdi crab, grilled shrimp, or sea scallops Market Price

Coconut Combo hand-breaded hogfish and wild caught royal red shrimp Market Price

Grouper & Shrimp fresh cut grouper filet and royal red shrimp served grilled, blackened, or fried Market Price

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

OFFSHORE

with two sides

Red Gulf Grouper

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

Fried Shrimp Dinner lightly dusted and fried 18.99

Grilled Shrimp Dinner two skewers of grilled shrimp 18.99

Mahi Fresca blackened and topped with fresh avocado salsa and ranchero sauce 23.99

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 Alaskan cod filets with sea salt and a malt vinegar mist, served with fries and one side 18.99

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

Sea Scallops blackened on cheesy grits, topped with beurre blanc and green onion, served with one side Market Price

Coconut Hogfish hand-breaded in Malibu coconut breading and fried golden brown Market Price

Coconut Shrimp hand-breaded in Malibu coconut breading and fried golden brown 21.99

Atlantic Salmon grilled or blackened 21.99

Shrimp Pasta large wild red shrimp and linguine pasta tossed in our creamy alfredo sauce 19.99

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

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

Chicken & Grits blackened chicken, smoked sausage, and piquillo peppers over cheesy grits, topped with green onion 18.99

Caribbean Street Corn

add 2.99 to substitute or 5.99 a la carte

Mac & Cheese

add .99 to substitute or 3.99 a la carte

Sides: • Fries • Cheesy Grits

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

*Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses, especially if you have a medical condition.