



Home of The Famous

CRUZAN

Rum Runner Bucket

A traditional Florida Rum Runner made with Cruzan rum, tropical juices, and a splash of grenadine, shaken not stirred and served in a bucket.



Starters

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

Gator Nuggets real Florida gator fried with cherry peppers & served with Texas petal sauce. 14.99



Easy Peel Shrimp

large wild red shrimp split and served either scampi style - or - chilled with Old Bay Seasoning. half 16.99, full 24.99



Chicken Tenders

Nashville Hot style with choice of ranch or blue cheese 12.99

Cajun Grouper Nuggets fresh grouper nuggets breaded in a spicy batter & fried until golden. 17.99

Coconut Shrimp Bites wild caught red shrimp, hand-breaded with a piña colada dipping sauce. 13.99

Crabby's Fish Dip smoked mahi and wahoo fish dip served with diced cherry peppers & red onion. 12.99

Avocado Egg Rolls made in house with cream cheese & a sweet Thai chili sauce. 13.99

Stuffed Mushrooms stuffed with crab, spinach, & cream cheese topped with beurre blanc sauce. 11.99

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

Crab Cake hand-pattied jumbo lump crab cake served with pepper jam. 12.99

Onion Rings hand cut onion rings served with Texas petal sauce. 9.99

Amazing Shrimp & Feta Toast royal red shrimp, feta cheese, white wine, and garlic butter baked with garlic bread. 12.99

Fried Pickle Chips hand-breaded & served with ranch. 9.99

Hush Puppies house-made & deep fried. 8.99

Creamy Crab & Spinach Dip crab meat & spinach, cheddar jack cheese served with house-made tortilla chips. 12.99

Calamari lightly fried calamari with fried cherry peppers & house-made marinara. 13.99

Shell Bar

Crabby's Baked Oysters* topped with garlic butter, parmesan cheese & house seasonings. dozen - market



Crabby's Fresh Oysters*

served raw or steamed by the dozen. market

Oysters Crabafella* topped with crab & spinach dip, bacon, & hollandaise sauce & baked. dozen - market

Soups & Salads

Clam Chowder Try our World Famous original recipe loaded with hearty potatoes, freshly shucked clams, bacon & house spices. 6.99 bowl - 4.99 cup



Calamari Caesar Salad

a classic caesar salad topped with crispy calamari & fried cherry peppers with garlic bread. 16.99



House Salad blend of fresh mixed greens with tomatoes, onions, cheddar jack cheese & croutons. 6.99

Caesar Salad romaine lettuce tossed & topped with grated percorino romano cheese & croutons. 7.99

Add to Salad

grilled chicken breast 7.99

grilled shrimp or mahi 9.99

grouper market

Salads served with your choice of these dressings: Italian, ranch, honey mustard, bleu cheese, mango pineapple vinaigrette, sesame ginger, thousand island, caesar or oil & vinegar

Pasta

served with garlic bread

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

Chicken Parmesan traditional chicken parmesan served over linguine. 16.99

Shrimp Alfredo sautéed large wild red shrimp & linguine pasta tossed in our creamy alfredo sauce. 19.99

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



= Crabby's Specialty Items

*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.



Clearwater Beach



Clearwater Beach



Treasure Island



New Smyrna Beach



Daytona Beach



Clearwater Beach



Clearwater Beach



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1104 Lakeshore Boulevard, St. Cloud, Florida





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 & 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

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

Seafood Specialties

with two sides

Stuffed Shrimp large wild caught royal red shrimp butterflied & filled with seafood stuffing, baked & topped with beurre blanc sauce. 19.99

Fried or Grilled Royal Red Shrimp large wild caught. 18.99



Bairdi Crab

a house favorite! 1.5 pounds served fire roasted with garlic butter and Old Bay seasoning. market

Coconut Shrimp large wild caught royal red shrimp butterflied & hand tossed in Malibu coconut breading, fried & served with house-made pina colada sauce. 21.99

Crab Cake Dinner two grilled Florida style crab cakes. market

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



Land Favorites

with two sides

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, with exceptional flavor & tenderness, topped with garlic butter. market

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

Sandwiches

with french fries

Grouper Melt lightly blackened, topped with sautéed onions, provolone cheese & thousand island dressing on fresh toasted Cuban bread. market

Cali Chicken Sandwich grilled with bacon, provolone and topped with avocado salsa on fresh Cuban bread. 13.99

Sirloin Burger* half pound of Angus beef & brisket blend. 12.99

Classic Grouper Sandwich fresh local fried, grilled or blackened. market



Mahi Melt

blackened and topped with sautéed onions and melted cheese on fresh toasted Cuban bread. 17.99

Black Bean Burger grilled and topped with sautéed onions. 11.99

Nashville Hot Chicken fried and tossed in Nashville hot sauce. 13.99

Mahi Sandwich served grilled or blackened. 15.99

Fish & Seafood

with two sides



Hogfish Snapper tossed in Malibu coconut breading & fried with our house-made pina colada sauce -or- parmesan panko breaded, baked & topped with our beurre blanc sauce. 25.99

Red Gulf Grouper

a local favorite. Served fried, grilled or blackened. market



Island Mahi a warm water fillet served blackened topped with mango salsa. 21.99

Atlantic Salmon grilled or blackened. 21.99



Fish & Chips haddock filets dipped in traditional beer batter and fried to a light crispy crunch. Served with fries and choice of one additional side. 19.99

Stuffed Flounder layered & baked with our handmade crab cake. 21.99

Combo Platters

with two sides

Strip & Surf* a 12oz Chairman's reserve cut with exceptional flavor & tenderness, topped with garlic butter. — with Stuffed Shrimp market — with Bairdi Crab market

Shrimp 3 Ways wild caught royal red shrimp served coconut, stuffed & hand breaded fried. 25.99

Fish & Shrimp royal red shrimp and a haddock filet — beer battered and fried to a golden perfection or baked with garlic butter and Old Bay seasoning. 19.99

Key West Combo

grilled mahi & large wild red shrimp glazed with key lime honey mustard with conch fritters. 25.99



Tacos & Bowls

Chicken Tacos fried chicken fingers & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde. 13.99



Grouper Tacos lightly fried grouper fingers & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde. market

Steak Tacos grilled fillet medallions & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde. 17.99

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

Mahi Tacos blackened mahi mahi & cabbage, topped with mango salsa, cheddar cheese & a homemade cilantro cream. 16.99

Steak Bowl grilled fillet medallions, coconut rice, avocado salsa, cabbage, wonton strips, cilantro cream & soygave. 15.99



Tuna Bowl* coconut rice, avocado salsa, carrots, wonton strips, seaweed salad, cilantro cream & soygave. 17.99

Sides

Fries

Cheese Grits
Coconut Rice

Half Ear Fresh Corn

Seasonal Veggies

Tropical Coleslaw

Mashed Potatoes

Premium Sides

1.99 to substitute for a regular side dish, or 4.99 by itself

House Salad

Caesar Salad



Caribbean Street Corn

Baked Mac & Cheese

Hush Puppies

Desserts

Beignets

fried to a light golden brown & covered in powdered sugar.



Key Lime Pie

4 Time National Champ! Made with Nellie & Joe's Key. Lime Juice, poured into a made-from-scratch graham cracker crust.