FLORIDA STONE CRAB ENTREES
Stone Crabs All You Can Eat
(Subject to Availability - No Sharing - No To-Go Bags)
Stone Crab Claws
ALASKAN KING CRAB LEGS
All You Can Eat
(Subject to Availability - No Sharing - No To-Go Bags)
Sharing of All You Can Eat crabs will be equal to market price.
Alaskan King Crab

SEAFOOD ENTREES
Fish Tacos (4) 28.95
FDQ, Served with Mango Salsa
Fresh Fish of the Day 29.95
Broiled, Sauteed or Fried
Fresh Snapper Fillet 32.95
Broiled, Sauteed or Fried
Fresh Black Grouper Fillet 32.95
Broiled, Sauteed or Fried
Norwegian Atlantic Salmon Fillet 29.95
Broiled, Sauteed or Grilled
Fried or Broiled Combination 34.95
Jumbo Shrimp, Sea Scallops, Fish and Oysters
Fried Jumbo Shrimp 30.95
Baked Stuffed Jumbo Shrimp 32.95
Sea Scallops Fried, Grilled or Sauteed 32.95
Fried Select Oysters 28.95
Broiled Florida Lobster Tail MP
Fresh Fish of the Day with Crabmeat Stuffing 33.95
Sesame Seared Tuna Steak 35.95
Served on bed of Arugula
Whole Florida Lobster with Crabmeat Stuffing 39.95
(Above served with freshly Baked Rolls & Butter)

PASTA ENTREES
Seafood Marinara 42.95
Select seafood including 1/2 lobster tail, jumbo shrimp, clams, fish and sea scallops, sauteed with white wine, garlic and parsley in a marinara sauce served over a bed of linguine
Linguine Wit Clam Sauce 29.95
Red: Clams sauteed in marinara sauce with garlic and parsley
White: Clams sauteed in extra virgin olive oil, wine, butter, garlic and parsley
Prince Edward Island Mussels 31.95
Served over pasta
Red: Sauteed in marinara with garlic and parsley
White: Sauteed in extra virgin olive oil, wine, butter, garlic and parsley
Fettuccine Alfredo with Sea Scallops 34.95
Fettuccine Alfredo with Seafood 42.95
1/2 Lobster tail, fish, shrimp, clams and sea scallops
Fettuccine Alfredo with Broccoli 24.95
Fettuccine Alfredo with Chicken and Mushrooms 22.95
Broccoli with any of the above add 3.00
(Above served with freshly Baked Rolls & Butter)

SPECIALTY SEAFOOD ENTREES
Francaise (Fresh Fish of the Day) 30.95
Lightly battered and sauteed in a lemon butter white wine sauce
Blackened (Fresh Fish of the Day) 32.95
Blackened in hot "Cajun" Spices
Fine Herb Sauce (Fresh Fish of the Day) 32.95
Sautéed with garlic butter, shallots, tarragon, herbs and white wine
Breton (Fresh Fish of the Day) 39.95
Sautéed with mushrooms, shallots, capers, crabmeat and jumbo shrimp in a lemon butter and white wine sauce
Oscar (Fresh Fish of the Day) 39.95
Lightly sauteed and topped with jumbo lump crabmeat, asparagus and Hollandaise sauce
Key West (Fresh Fish of the Day) 39.95
Lightly sauteed in butter, white wine sauce then topped with jumbo shrimp, jumbo lump crabmeat and garnished with sliced avocados
Caribbean (Fresh Fish of the Day) 39.95
Pan seared or grilled, topped with sauteed fresh diced pineapples, papaya, mango, red bell peppers and cilantro, all over a bed of baby spinach dressed with extra virgin olive oil and fresh lemon, finished with a sprinkle of roasted sliced almonds
Mediterranean (Fresh Fish of the Day) 39.95
Pan seared or grilled, topped with a saute of concasse of tomato, kalamata olives, red onions and basil, all over a bed of baby arugula greens dressed with extra virgin olive oil and fresh squeezed lemon
Macadamia Encrusted (Fresh Fish of the Day) 39.95
Your choice of fish coated with a mixture of coarsely chopped macadamia nuts, asioso cheese, and breadcrumbs, and then broiled. Served over zucchini, yellow squash, red and green peppers sauteed in sesame oil with sesame seeds

* SPECIALITY FISH CHOICE OF SNAPPER OR BLACK GROUPER ADDITIONAL CHARGE $3.00
Shrimp Creole 32.95
Jumbo shrimp, tomatoes, garlic, onion, and celery, served over a bed of rice or linguine
Coconut Shrimp 30.95
Jumbo shrimp dipped in beer batter and rolled in coconut
Shrimp Scampi 32.95
Jumbo shrimp sauteed in a lemon, parsley and garlic butter, served over a bed of rice or linguine
Bouillabaisse 42.95
Mediterranean style seafood stew with fish, jumbo shrimp, 1/2 lobster tail, oysters, clams and sea scallops poached in a saffron scented tomato stew
(Above served with freshly Baked Rolls & Butter)
Seafood Tower MP
King Crab Cluster, Jumbo Shrimp, Jumbo Stone Crab, Oysters, Clams, Florida Lobster Tails, Ceviche,
Jumbo Lump Crabmeat Cocktail

Shipping Stone Crabs and Homemade Key Lime Pie for Next Day Delivery
954-923-2300 • 1-888-663-1259 • www.crabs.com

Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. REV. 12/17
APPETIZERS

Hot
Onion Rings 11.95
Fish Tacos served with Mango Salsa (2) 14.95
Fried Calamari 15.95
Steamed Clams 12.95
Clams Casino 15.95
Oysters Rockefeller 19.95
Conch Fritters 14.95
New England Crab Cakes 28.95
Buffalo Chicken Wings 14.95
Stuffed Mushroom Caps with Crabmeat 16.95
Escargot 19.95
Hot Seafood Combination 28.95
4-Oysters Rockefeller, 4 Clams Casino, 4 Stuffed Mushroom Caps, 4 Escargot
Coconut Shrimp 17.95
Mussels Marinara or Garlic Oil 19.95

Cold
Florida Keys Smoked Fish Spread 12.95
Clams on the Half Shell (6) 14.95
Oysters on the Half Shell (6) 16.95
Shrimp Cocktail 19.95
Jumbo Lump Crabmeat Cocktail 22.95
Stone Crabs (Medium) MP
Stone Crabs (Large) MP
Stone Crabs (Jumbo) MP
Cold Seafood Combination 36.95
2 Jumbo Shrimp, 2 Clams, 2 Oysters, 1/2 Florida Lobster Tail & 2 Medium Stone Crabs
Ceviche - Chef’s Selection 18.95

Salads
Cole Slaw 7.95
Dinner Salad 8.95
Caesar Salad 10.95
Conch Salad 13.95
Chicken Caesar 18.95
Shrimp Caesar 24.95
Shrimp Salad 24.95
Jumbo Lump Crabmeat Salad 27.95
Combination Seafood Salad 34.95
3 Jumbo Shrimp, Jumbo Lump Crabmeat and 1/2 Florida Lobster Tail
Sliced Tomatoes, Onion, Cucumber (any combo) 9.95
 add Feta 7.00

Chowder
New England Clam Chowder (cup) 8.95 (bowl) 10.95
Key West Conch Chowder (cup) 8.95 (bowl) 10.95
Key West Lobster Bisque (cup) 8.95 (bowl) 10.95

POTATOES
(Most portions are large enough to share)
Cottage Fries 10.95
French Fries 10.95
Baked Potato 7.95
Sweet Potato Fries 10.95
Hash Browns 10.95
Lyonnaise Potatoes 10.95
Parsley Potatoes 10.95

VEGETABLES
(Most portions are large enough to share)
Onion Rings 11.95
Broccoli Hollandaise 11.95
Sautéed Mushrooms & Onions 9.95
Creamed Spinach 10.95
Creamed Garlic Spinach 10.95
Grilled Tomatoes topped with creamy spinach & cheese 9.95
Asparagus Hollandaise 12.95
Rice Pilaf 9.95

CHILDREN’S MENU Ages 12 and under
Chicken Fingers 9.95
Fish Fingers 10.95
Linguine with Marinara Sauce 9.95
Sirloin Hamburger 11.95
Sirloin Cheeseburger 12.95
Fried Shrimp 14.95
(Above Served with French Fries)

USDA PREMIUM CHOICE & FREE RANGE CHICKEN

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New York Strip MP
Filet Mignon MP
24 Ounce Bone-In Rib Eye MP
Chicken Francaise 28.95
Lightly battered and sautéed in a lemon butter white wine sauce
Chicken Teriyaki 28.95
Sliced chicken breast with red and green peppers and onions sautéed in teriyaki sauce
Half Fried Chicken 15.95
(Above served with Freshly Baked Rolls & Butter)

SURF & TURF ENTRESSES
New York Strip & Lobster Tail MP
Filet Mignon & Lobster Tail MP
24 Ounce Bone-In Rib Eye & Lobster Tail MP
(Above served with Freshly Baked Rolls & Butter)

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