

FLORIDA STONE CRAB ENTREES

Stone Crabs All You Can Eat MP
(Subject to Availability - No Sharing - No To-Go Bags)

Stone Crab Claws MP

ALASKAN KING CRAB LEGS

All You Can Eat MP
(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 MP

SEAFOOD ENTREES

Fish Tacos (4) 28.95
FOD, Served with Mango Salsa

Fresh Fish of the Day 29.95
Broiled, Sautéed or Fried

Fresh Snapper Fillet 32.95
Broiled, Sautéed or Fried

Fresh Black Grouper Fillet 32.95
Broiled, Sautéed or Fried

Norwegian Atlantic Salmon Fillet 29.95
Broiled, Sautéed 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 Sautéed 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, sautéed with white wine, garlic and parsley in a marinara sauce served over a bed of linguine

Linguine With Clam Sauce 29.95
Red: Clams sautéed in marinara sauce with garlic and parsley
White: Clams sautéed in extra virgin olive oil, wine, butter, garlic and parsley

Prince Edward Island Mussels 31.95
Served over pasta
Red: Sautéed in marinara with garlic and parsley
White: Sautéed in extra virgin olive oil, wine, butter, garlic & 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 sautéed 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

Bretone (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 sautéed and topped with jumbo lump crabmeat, asparagus and Hollandaise sauce

Key West (Fresh Fish of the Day) 39.95
Lightly sautéed 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 sautéed 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 sauté 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, asiago cheese, and breadcrumbs, and then broiled. Served over zucchini, yellow squash, red and green peppers sautéed in sesame oil with sesame seeds

* SPECIALTY 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 sautéed 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
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APPETIZERS

Hot

Onion Rings	11.95
Fish Tacos served with Mango Salsa	(2) 14.95
Fried Calamari	15.95
Steamed Clams	(6) 12.95
Clams Casino	(6) 15.95
Oysters Rockefeller	19.95
Conch Fritters	14.95
New England Crabcakes	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
Lyonnais 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

ENTREES

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 ENTREES

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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