

CrabbysOceanside.com • 386.400.5560

Sun-Thurs 11:00am - 10:00pm

Fri-Sat 11:00am - 11:00pm

451 S. Atlantic Ave. Daytona Beach, FL 32118



Home of The Famous



Crab Trap Bucket

Cruzan Coconut, Mango, Passion and Pineapple Rums blended with orange and pineapple juice, with a splash of cranberry.



Starters

Crabby's Calamari lightly breaded and deep fried with hot cherry peppers. 10.99

Crabby Nachos house-made kettle chips topped with queso fundito, green onions and sour cream. 10.99

Avocado & Shrimp Ceviche large wild caught red shrimp marinated in citrus juices with fresh mango salsa, large avocado chunks and warm tortilla chips. 10.99

Stuffed Mushrooms stuffed with crab, spinach, and cream cheese topped with white wine and butter sauce. 8.99

Florida Alligator Bites lightly breaded gator and hot cherry peppers deep fried with Texas petal sauce. 12.99

Grouper Cakes house-made grilled Fresh Florida grouper cakes with Greg's key lime tartar sauce. *market price*

Boneless Chicken Wings tossed in buffalo sauce with blue cheese. 9.99

Hush Puppies house-made and deep fried. 8.99

Killer Conch Fritters Caribbean conch spiced fritters with honey mustard. 10.99

Crab Mac and Cheese white cheddar mac and cheese loaded with hand-picked Bairdi crab meat lightly topped bread crumbs and baked till bubbly. 12.99

Creamy Crab & Spinach Dip blue crab meat and spinach, cheddar jack cheese topped, with tortilla chips. 12.99

Avocado Egg Rolls house-made egg rolls loaded with avocado chunks, cream cheese, chipotle peppers lightly fried with a sweet Thai chili sauce. 10.99

Dessert

Killer Key Lime Pie 4-Time National Champion, all natural with no preservatives.

Reese's Peanut Butter Pie creamy peanut butter filling topped with dark fudge, caramel and Reese's peanut butter cups.

Chocolate Mousse chocolate silk pie with chocolate cookie crust and a rich chocolate mousse filling.

SWEET WILLY'S Ice Cream

named after our founder's daughter Sylvia, who was given the nickname Silly Willy.



= Crabby's Specialty Items

check out
our giftshop!
great t-shirts

Oyster Bar

all oysters 15.99 Dozen

Cleveland Oysters* baked with parmesan cheese, garlic butter, and secret spices.

Crabbyfellar Oysters* baked with bacon and house-made crab & spinach dip.

Crabby's Fresh Oysters* freshly shucked. served raw or steamed.



Jumbo Easy Peel Shrimp

steamed wild caught royal red shrimp split for easy peeling, with old bay seasoning. served hot or cold.
Half Order 13.99
Full Order 18.99



Prince Edward Island Mussels one pound sautéed in garlic butter and white wine. served with garlic bread. 10.99

Coconut Shrimp butterflied royal reds tossed in coconut rum breading with a sweet pepper jam. 10.99

Salads

proudly serving **KEN'S** dressings.

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. 13.99



Calamari Caesar classic Caesar topped with crispy calamari and fried cherry peppers. 13.99

Caesar topped with grated parmesan cheese and croutons. 7.99

House romaine and spring mix blend, topped with tomatoes, onions, croutons, and cheddar jack cheese. 6.99

grilled chicken breast 5.99 • grilled shrimp 6.99
blackened mahi 7.99

Clam Chowder

6.99

Try our Crabby's famous original recipe!

HORNITOS Margarita

Sauza Hornitos Tequila served on the rocks with our traditional margarita mixes.



CrabbysOceanside.com

*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.





By Popular Demand!

Bairdi Crab Plus... ONE 29.99 TWO 34.99

take our $\frac{3}{4}$ pound favorite dish steamed and add any of the following:

Ribs 1/3 Slab

Beer Battered Cod

Chicken Strips

Garlic Mussels

Calamari

Sea Scallops

Royal Red Shrimp:

Shrimp Scampi

Coconut Shrimp

Fried Shrimp

Mainland

comes with 2 sides

New York Strip* a 12oz grass fed cut from Two Rivers Ranch, topped with garlic butter. 19.99

St Louis Ribs a full slab of tender St. Louis barbecued ribs. 21.99

Chicken Strips hand-breaded with choice of sauce. 14.99

Loaded Chicken two large chicken breast grilled and glazed with bbq sauce then topped with sautéed onions, Applewood smoked bacon and cheddar cheese. 16.99

Ribs and Chicken Combo St Louis Ribs with a barbecued chicken breast. 18.99

Pasta & Bowls

Cajun Grouper Alfredo blackened grouper tossed in penne pasta, fresh spinach and creamy alfredo sauce with garlic bread. 22.99

Cajun Chicken Alfredo blackened chicken tossed in penne pasta, fresh spinach and creamy alfredo sauce with garlic bread. 15.99

Veggie Pasta sautéed vegetables tossed in homemade alfredo sauce with garlic bread. 14.99

Shrimp Scampi penne pasta, large wild caught red shrimp, garlic cream sauce, and tomatoes with garlic bread. 16.99

Lobster Mac white cheddar mac and cheese with Maine lobster meat baked to perfection with garlic bread. 21.99

Steak Bowl coconut rice, avocado, cabbage, wonton strips, pico de gallo, cilantro aioli, and a soygave drizzle. 15.99

Ahi Tuna Bowl coconut rice, avocado, carrots, wonton strips, seaweed salad, cilantro aioli, and a soygave drizzle. 15.99

Shrimp Bowl coconut rice, large wild caught red shrimp marinated in citrus juices, tropical mango salsa and crispy avocado bites with a cilantro aioli. 15.99

Sandwiches

with house-made kettle chips or coleslaw. All fish comes with **Greg's signature key lime tartar sauce.**

Lobster Roll Maine lobster meat tossed in Hellman's Mayonnaise on a New England style hot dog bun. 19.99

Grouper Sandwich fried, grilled, blackened, or broiled. *market price*

Sirloin Burger* half pound of Angus beef and brisket blend. 11.99

Sides

House-Made Kettle Chips
Fresh Veggies
Coconut Rice
Half Ear of Corn
Crabby's Coleslaw
Fresh Southern Green Beans
Mashed Potatoes

Premium Sides

— 4.99 or 1.99 to substitute —

Caribbean Street corn	House Salad
Baked Mac & Cheese	Caesar Salad

Fresh Seafood

comes with 2 sides

Stuffed Flounder layered and baked with our house-made crab meat stuffing. 18.99

Fresh Grouper fried, grilled, blackened, or broiled. *market price*

Atlantic Salmon lightly blackened. 18.99

Fried or Grilled Shrimp large wild caught red shrimp served hand-breaded, fried or skewered and grilled. 17.99

Coconut Shrimp butterflied large wild caught red shrimp tossed in coconut rum breading with a sweet pepper jam. 18.99

Island Mahi Mahi blackened and topped with house-made mango salsa. 21.99

Bairdi Crab a house favorite! Served traditional steamed, or fire-roasted with garlic butter and old bay seasoning. *market price*

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

Hogfish Imperial pan fried hogfish topped with hand picked Bairdi crab meat and white wine butter sauce. *market price*

Hogfish Snapper a local favorite! lightly baked with a parmesan cheese and panko crust. 21.99

Sea Scallops fresh Atlantic scallops grilled or fried. 21.99

Crabby's Combos

comes with 2 sides

Key West Grilled skewered shrimp and Caribbean mahi mahi, basted in key lime honey mustard with two conch fritters. 21.99

Crabby's Combo a fried trio of grouper fingers, calamari and wild caught royal red shrimp. 19.99

Grouper & Shrimp

fresh Florida grouper and large wild caught red shrimp served broiled or fried. *market price*

Shrimp 4-Way large wild caught red shrimp served coconut, fried, grilled, and scampi. 20.99

Beach Tacos

Grouper lightly fried Grouper fingers and cabbage, topped with a spicy baja sauce and a house-made salsa verde. *market price*

Mahi blackened with shredded cabbage, cheddar jack cheese, and mango salsa. Topped with cilantro cream sauce. 16.99

Steak grilled filet medallions, Sriracha slaw, onions, cheese, and a side of pico de gallo 14.99

Chicken fried chicken fingers and cabbage, topped with a spicy baja sauce and a house-made salsa verde. 14.99

Avocado fried avocado, cabbage, carrots, cilantro aioli. 12.99