### **CRAB-A-TIZERS**

#### **HUSHPUPPIES** 4

Golden fried hushpuppies / honey cinnamon butter

### SOUTHERN FRIED GREEN TOMATOES 8

Goat cheese / Thai chili sauce

CHILLED BLUE CRAB DIP 9

Our Signature Recipe / crabmeat / mayo / cheese / crackers

CRISPY CALAMARI 11

Thai chili sauce / parmesan cheese

SAUTEED P.E.I. MUSSELS\*

Garlic butter / tomatoes / scallions / white wine

### BBQ SHRIMP & GRITS 12

BBQ sauce / cheese / scallions / baked

MINI CRAB CAKES 11

Fried / roasted red pepper corn relish / remoulade sauce

#### BACON WRAPPED STUFFED SHRIMP 12

Seafood stuffing / bacon / deep fried

CRAB STUFFED MUSHROOMS 12

Seafood stuffing / she crab / cheese / baked

SEARED AHI TUNA\* 14

Rare / encrusted in mild wasabi / Asian slaw / ginger soy

### **SOUPS & SALADS**

#### SHE CRAB SOUP 6

A Charleston Tradition / creamed based crabmeat / crab roe / sherry

#### **HOUSE SALAD**

Mixed greens / tomato / red onion cheese / cucumber / croutons

#### **BAJA SHRIMP SALAD** 14

Blackened shrimp / mixed greens / roasted red pepper corn relish / black beans / tortilla strips / chipotle lime vinaigrette

#### CHICKEN SALAD 14

Grilled chicken / mixed greens / glazed pecans goat cheese / croutons / apple vinaigrette

#### GRILLED SALMON\* SALAD

Mixed greens / tomato / red onion cheese / cucumber / croutons / balsamic

crab ranch / bleu cheese / chipotle lime vinaigrette apple vinaigrette / balsamic

### FISH MARKET

We will inform you of our Chef's fish market selections and today's preparation.

### **SOUTHERN FRIED SEAFOOD**

Beer battered / seasoned waffle fries / cole slaw

SHRIMP 20 FLOUNDER 20 OYSTERS 22 CAPTAIN'S PLATTER 25

Shrimp / Carolina oysters / flounder

### **STEAK & CHICKEN**

FRIED BUTTERMILK CHICKEN TENDERS 14

BBQ sauce / seasoned waffle fries / cole slaw

**BLACKENED CHICKEN ALFREDO** 16

Alfredo cream sauce / pasta

GRILLED NEW YORK STRIP\* 25

Certified Angus Beef / grilled onions & mushrooms smashed potatoes /collard greens

### **BURGERS & SANDWICHES**

Served with seasoned waffle fries

ALL AMERICAN BURGER\* 11

Certified Angus Beef / brioche bun / lettuce / tomato

PALMETTO BURGER\* 13

Certified Angus Beef / brioche bun / pimento cheese topped with crabmeat / lettuce / tomato

**BLACKENED GROUPER SANDWICH** 14

Brioche bun /lettuce / tomato

FRIED SOFT SHELL BLUE CRAB SANDWICH 10

Legs, claws, shell & all / Brioche bun / lettuce / tomato

ADD-ONS Add to any salad or entrée
Shrimp 9 / Crab Cake 11 / Fried Oysters 11

Scallops 11

#### SIDES 4

Carolina Grits / Smashed Potatoes / Collard Greens Seasoned Waffle Fries / Cole Slaw / Charleston Red Rice Veg of the Day

## **RAW BAR**

#### **CHILLED RAW OYSTERS\* on the half shell**

½ Dz market Dz market

#### **BAKED OYSTERS MCCLELLANVILLE\***

½ Dz market Dz market

Garlic butter / bread crumbs / parmesan cheese

CHILLED PEEL N' EAT SHRIMP 10

"We Steam'um & Chill'um - You Peel'um"

### **STEAMPOTS**

### **#1 THE CRAB HOUSE CRABPOT 29**

Alaskan snow crab / king crab / shrimp sausage / potatoes / corn covered in garlic butter

#### **#2 LOWCOUNTRY SHRIMP BOIL 19**

Peel n' eat shrimp / corn / sausage potatoes / Old Bay® seasoning

#3 ALASKAN SNOW CRAB 2

Snow crab / corn / potatoes

#4 KING CRAB 38

King crab / corn / potatoes

**#5 MARKET STREET STEAMPOT 39** 

Alaskan snow crab / lobster tail / king crab corn / potatoes

# **CRAB HOUSE SPECIALTIES**

"YOU HOOK IT...WE'LL COOK IT" 12

Bring us your cleaned fresh catch, we will cook it!

**CHARLESTON SHRIMP & GRITS** 19

Shrimp / sausage / Carolina grits / mushrooms brown gravy / scallions

**GRILLED SHRIMP** 20

White wine / garlic butter / Carolina grits / veg of the day

BROAD STREET SEAFOOD PASTA 20

Sautéed shrimp / crabmeat / mussels\* tomato basil sauce

**GRILLED SALMON\* 23** 

Asian slaw / ginger soy glaze / Carolina grits / collard greens

STEAMIN' TAILS & LEGS 24

Steamed peel n' eat shrimp / Alaskan snow crab legs veg of the day / smashed potatoes

LOWCOUNTRY CRAB CAKES 24

Pan sautéed / roasted red pepper corn relish / remoulade sauce / smashed potatoes / veg of the day

**GRILLED SEAFOOD TRIO** 25

Grouper / sea scallops / shrimp / white wine garlic butter / Charleston red rice / veg of the day

FRIED SOFT SHELL BLUE CRABS 25

Legs, claws, shell & all / roasted red pepper corn relish remoulade sauce / Charleston red rice / cole slaw

FRIED LOBSTER TAILS 28

Smashed potatoes / veg of the day

**CAROLINA PLATTER** 28

Crab cake / grilled shrimp / Alaskan snow crab Carolina grits / collard greens

\*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness