



CRAB SHACK

Appetizers

Steamed Littleneck Clams, 10

One dozen littlenecks with butter & lemon

New England Crab Cake, 13

Roasted corn salsa, chipotle & citrus sour cream

Calamari

Tempura Fried – served with chipotle aioli & marinara sauce, 10

West Coast – served with roasted red, banana peppers & greek olives, 12

Provincetown Shrimp or Calamari, 10

Tossed in our sweet & spicy bang-bang sauce

Fried Whole Belly Clams, 16

An East Coast favorite, served with tartar & cocktail sauce

Sesame Crusted Seared Ahi Tuna, 9

Seared medium rare, cusabi, sriracha & seaweed salad

Blue Crab Stuffed Mushrooms, 10

Stuffed with blue crab meat & cheese. Topped with our parmesan cream sauce

Jumbo Shrimp Cocktail, 13

Jumbo shrimp served with cocktail sauce & lemons

Shucked Blue Point Oysters, 14

½ dozen raw oysters served with mignonette & cocktail sauce

Spinach Artichoke & Crab Dip, 11

Warm & creamy, served with toasted baguette slices

Shrimp & Crab Nachos, 14

Crispy tortilla chips loaded with shrimp, crab, cheddar cheese sauce, black beans, jalapenos, roasted corn salsa, sour cream & guacamole

Fried Pickles, 8

Served with ranch dressing & chipotle aioli

Thai Style Chicken Wings, 9

6 wings served with bleu cheese & celery

Lobster & Bacon Flatbread, 13

Lobster meat, bacon, mozzarella & Parmesan cream

Clams Casino, 12

½ dozen, served on the half shell

Fried Seafood Platters

(Served with French Fries, Coleslaw & Dipping Sauces)

The Cape, 20

Battered clam strips, panko shrimp & breaded scallops

Captains Pick, 22

Panko shrimp, breaded scallops & beer battered haddock

Boston Trip, 25

Panko shrimp, battered clam strips, scallops & haddock

The Patriot, 17

Panko shrimp & breaded scallops

Shack Basket, 17

Panko shrimp & battered haddock

Fish Fry, 13

Beer battered, panko breaded or broiled

Vegetarian Entrees

Baked Macaroni & Cheese, 12

Topped with cheddar cheese & bread crumbs

Baked Cavatappi, 12

Topped with mozzarella & parmesan

Fettuccini Alfredo, 13

Served with fresh broccoli

Chicken Entrees

Chicken Alfredo, 16

Sautéed chicken, in Alfredo sauce, served over Fettuccini

Fried Chicken Dinner, 15

Served with french fries & coleslaw

Barbeque Chicken Dinner, 15

Served with salt potatoes & corn

Sides

Sea Salt Fries, 3

Salt Potatoes, 3

Fresh Seasonal Vegetables, 3

Apple, Walnut & Craisin Coleslaw, 3

Spicy Italian Sausage, 3

Baked Potato, 3

Wild Rice, 3

Cheddar Mashed Potatoes, 3

Sweet Potato Fries, 3

Corn on the Cob, 3

Charred Asparagus, 4.50

Lobster Baked Potato, 6

Steam Platters

(Served with choice of two sides)

Platter 1- Whole Maine Lobster, 1 dozen Steamed Clams, 42

Platter 2- 1 lb Snow Crab, 1 Dozen Clams, 37

Platter 3- Whole Maine Lobster, ½ lb Snow Crab, 1 Dozen Clams, 54

Platter 4- 1 lb Alaskan King Crab, 1 lb Snow Crab, 66

Platter 5 for Two - 2 Whole Maine Lobsters, 1 lb Snow Crab, 1 Dozen Clams, 90

Platter 6- 2 Dozen Steamed Clams, 25

Steak & Seafood Combos

(With your choice of two sides)

Steak & Snow Combo - 6 oz Tournedos, ½ lb Snow Crab, 29

Steak & King Combo - 6 oz Tournedos, ½ lb Alaskan King Crab, 38

Surf & Turf - 8 oz Filet, 6 oz Lobster Tail, 48

Petite Surf & Turf - 3 oz tenderloin, 3 oz half a Lobster Tail, 20

Steak & Shrimp - 12 oz NY Strip, Grilled Shrimp Skewer, 35

Mixed Grill - 6 oz Tournedos, 6 oz Lobster Tail, Grilled Shrimp, 44

Crab & Lobster

(Served with your choice of two sides, lots of butter & lemon)

Snow Crab Legs, ½ lb, 15 or 1 lb, 28

Alaskan King Crab Legs, ½ lb, 22 or 1 lb, 43

Crab Leg Feast - 2 lbs of Alaskan King, 1 LB Snow Crab, 95

6 oz. Brazilian Lobster Tail, 26

Whole Steamed Maine Lobster, 32

Fresh Cut Steaks

(Served with your choice of two sides)

8 oz Filet Mignon, char grilled, 30

12 oz NY Strip Steak, 29

Tenderloin Medallions, 20

Signature Seafood Entrees

Homemade Lobster Pot Pie, 24

Fresh vegetables, potatoes & lobster meat in a creamy lobster gravy, with a puff pastry crust

New England Seafood Bake, 29

Shrimp scallops, haddock & lobster with white wine, lemon & cream topped with cheddar cheese & bread crumbs

Seafood Trifecta, 39

A broiled lobster tail, shrimp & scallops served with rice & fresh vegetables

Blue Crab Stuffed Tilapia, 19

Tilapia stuffed with blue crab meat, topped with Parmesan cream sauce & served with rice & fresh vegetables

Crab Stuffed Jumbo Shrimp, 24

Five shrimp topped with crab meat & Parmesan cream, served on a bed of rice with fresh vegetables

Shrimp & Grits, 22

Bacon, cheddar cheese & butter

New England Crab Cakes, 24

Two crab cakes, served with rice, fresh vegetables, citrus cream & chipotle aioli

Broiled Seafood Platter, 29

Shrimp scallops & haddock with rice & fresh vegetables

Lobster & Crab Macaroni & Cheese, 19

Creamy macaroni & cheese loaded with lobster & crab meat

Seafood Fra Diavolo, 28

Shrimp, scallops, mussels & half a lobster tail in spicy marinara sauce over linguine

Seafood Linguine, 24

Mussels, scallops, shrimp & littleneck clams sautéed in a wine & garlic sauce

Shrimp & Scallops Alfredo, 22

Fettuccini smothered in our creamy homemade Alfredo sauce, topped with shrimp & scallops

Shrimp & Scallops Scampi, 22

Served over linguine with tomatoes, lemon juice, butter & parmesan

Linguine with White Clam Sauce, 16

Clams tossed in a white wine, garlic, basil & Parmesan sauce served over linguine

Fresh Catch Entrees *Cut to 6oz. portions*

Pan Seared Mahi Mahi, 19

Served with asparagus & rice with roasted corn salsa

Pan Roasted Atlantic Salmon, 18

Served with asparagus & crab hollandaise

Blackened Ahi Tuna, 18

Served with citrus salad & mango salsa

Panko Crusted Sea Bass, 29

Served with rice & asparagus



CRAB SHACK

Sandwiches & Wraps (With Chips & Pickle)

Fresh Lobster Rolls, 8/16

Fresh lobster meat tossed with mayonnaise, carrots, celery & onion on a toasted New England-style roll

New England Clam Roll, 7/13

Fried clam strips stuffed in a New England style roll with tartar sauce

Spicy Mango Fish Tacos, 14

Blackened tilapia with fresh lettuce, mango salsa, citrus sour cream & cucumber wasabi dressing

Crab Cake Sandwich, 14

Served with citrus greens & chipotle mayo

Beer Battered Haddock Sandwich, 9

With lettuce, tomato & tartar sauce

Ground Round, 9

Topped with lettuce, tomato, and choice of cheese

Chicken Caesar Wrap, 9

Grilled chicken with romaine lettuce, red onion, Asiago cheese & caesar dressing

Grilled Chicken Club, 10

Served with lettuce, tomato, & bacon

Soups

Crab & Lobster Bisque, cup 5, bowl 8

Boston Clam Chowder, cup 4, bowl 6

Soup & Sandwich Combos

Lobster Roll & a cup of Bisque, 12

Clam Roll & a cup of Chowder, 10

Salads

Side Salad, 4

Side Caesar, 5

Citrus Salad, 8

Mixed greens, mandarin oranges, honey roasted almonds, crumbled blue cheese & citrus vinaigrette

Caesar Salad, 7

Romaine lettuce, black olives, red onion, croutons, Asiago cheese & caesar dressing

Spinach Salad, 10

Egg, olive, red onion, tomato, cheddar cheese, bacon & ranch dressing

Crab & Avocado Salad, 16

Romaine, lump crab meat, red onion, avocado, tomato, tortilla chipolte ranch

Salad Add Ons

Grilled Salmon, 9

Grilled Shrimp, 8

Grilled Marinated Chicken, 5

Also check out our daily specials!

Every Tuesday Night Enjoy
The Original Crab Shack's
Raw Bar Featuring:
Specialty oysters, clams, shrimp,
tuna & crab claws.

Beverages

Fountain Drinks (free refills), 3

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea, Ginger Ale

Bottled Beverages: Rootbeer, 3; Acqua Panna, 4;

San Pelligrino, 4

Juice, 3

Apple, Cranberry, Orange, Pineapple

Milk (chocolate or plain), 3

Locally roasted fresh brewed Evening Star coffee or tea (free refills), 3

Draft Beer 16 oz or 23 oz

Blue Point, Caged Alpha Monkey, Harpoon IPA, Labatt Blue Light, Rohrbach's Highland Lager, Sam Adams, Shock Top, Yuengling Lager

Bottled Beer & Cider

Amstel Light, Angry Orchard Hard Cider, Budweiser, Bud Light, Coors Light, Corona, Ellicottville Blueberry, Guinness, Heineken, Kaliber, Labatt, Labatt Blue Light, Landshark, Magic Hat, Michelob Ultra, Red Stripe, Sierra Nevada IPA

Wine, Red

Blackstone Merlot, Estancia Cabernet, Gabbiano Chianti, Night Harvest Cabernet, Rex Goliath Merlot, Rex Goliath Pinot Noir, Riunite Lambrusco, Alamos Malbec, Two Hands Angel's Shiraz, Swedish Hill Cabernet Franc, Red Rock Merlot, Apothic Red Blend, MacMurray Schoma Pinot Noir, William Hill Cabernet Sauvignon

Wine, White

Barefoot Moscato, Bully Hill, Citra Pinot Grigio, FoxRun Riesling, Kendall Jackson Chardonnay, Matua Valley Sauvignon Blanc, Night Harvest Chardonnay, Night Harvest Sauvignon Blanc, Salmon Run Riesling /Chardonnay Blend, Vendage White Zinfandel, Woodbridge Riesling, Bully Hill Spring White Niagara, Santa Margherita Pinot Grigio, Glenora Pinot Blanc, William Hill Chardonnay, Swedish Hill Chardonnay/Riesling, Laguna Ranch Chardonnay, Santa Margherita Pinot Grigio

Sparkling Wines/Champagne

Dom Perignon, Asti Spumante, Maschio Prosecco

Organic Wines

Natura Sauvignon Blanc

Natura Malbec

