



# Appetizers

## Shareables & Perfect Bar Bites

- Steamed edamame • 10  
Sriracha Salt
- Vegetable HayStack • 10  
lemon Aioli  
Lazy Susan Chicken Satay  
Lettuce Wraps • 15  
pickled carrots + radishes, enoki, scallions,  
peanuts, sprouts
- Warm Comfort Crab Dip • 11  
Old Bay Chips  
Meat & Cheese • 15  
fig jam, olives, honey, crostini  
Flash Fried Calamari • 11  
cherry peppers, banana peppers, marinara sauce  
Soup Dumplings • 11  
chicken, scallion, and soup broth filled steamed dumplings

## for one

- Fresh Crispy Wings • 12  
with choice of sauce Traditional Hot • Beyond Spicy Rub  
(no give backs its hot, trust us) • Parmesan • Sevendust Rub •  
Sweet and Sriracha • served with blue cheese dip
- Prosciutto-Wrapped Burrata • 13  
arugula, bruschetta, basil oil
- Steamed Mussels • 12  
Choice of: lemon + garlic, marinara + beer + thyme  
Sautéed Garlic Clams • 12  
chorizo, herb crostini  
Lobster + Crab Wonton • 12  
lemongrass dip
- Perfectly Simple Mixed Green Salad • 7  
tomato, cucumber, balsamic vinaigrette
- Caesar Salad • 8  
traditional or Fired Up + herb parmesan crostini  
Pork shanks • 11  
crispy and tender pork stick tossed in scallion & ginger sauce

## Soups • 6

- New England Clam Chowder
- Five Onion Soup
- Seasonal Soup of the day

## Brick Oven Pizzetta or Full Pizza Pie Selections

gluten free available add \$2

- Traditional • 10/14  
homemade tomato basil sauce, whole milk + part skim  
mozzarellas
- Pulled Buffalo Chicken • 10/15  
buffalo sauce, crumbled blue cheese
- Build your own  
Choose 3 toppings for 5  
Shrimp • Pulled Chicken • Short rib • Duck Leg • Bacon •  
Fried Clams • Mushrooms • Broccoli • Caramelized Onions •  
Pepperoni • sausage

## RAW & classic Seafood

- Today's Oysters on the Half Shell • Mp  
cocktail sauce, lemon, horseradish
- Middle Neck Clams on the Half Shell • mp  
cocktail sauce, lemon, horseradish
- Jumbo Lump Crabmeat Cocktail • Mp  
lemon, horseradish, cocktail sauce

\*Suggested gratuity of 18% will be added to check for parties of 8 or more

## Bowls

- Smoked Beef Ramen noodles • 21  
soy sauce-spiked beef broth, bok choy, carrot,  
mushrooms, scallions, spicy sesame oil, hard boiled egg  
Cold Chicken + Sticky Rice  
Buddha Bowl • 18  
chilled asian style chicken, pickled cabbage + radishes,  
enoki, tempura scallions, hard boiled egg
- Vegetable Ramen • 14  
asian mirepoix broth, tofu, bok choy, carrot, mushroom,  
sesame oil  
Mezzi Rigatoni • 18  
sausage, CHICKEN BRODO, spinach, white beans, garlic chicken broth  
Wild Mushroom ravioli • 19  
pulled chicken, mushrooms, wild mushroom sauce
- Sweet potato Gnocchi • 18  
Brussels sprout, sage butter, parmesan, sweet potato, pecans

## Garden & Jars

- Quinoa + Butternut Squash • 16  
almonds, cranberries, agave mint dressing
- Masala and Curry  
Cauliflower Steak • 16  
dates, pine nuts, date + pine nut emulsion
- Cobb Shaker • 15  
grilled and chilled chicken, tomato, blue cheese, bacon, egg,  
ranch dressing  
Tuna Sashimi Shaker • 17  
poke Ahitunasashimi, bok choy, napa cabbage, edamame,  
sesame ginger dressing, wonton threads, sesame + ginger



Gluten Free



vegetarian




+ vegan MP-Market price

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





## Seafood

Pan Seared Salmon • 23  
tomato + garlic couscous, tomato + fennel sauce

 Brick Oven Roasted Octopus • 24  
chorizo, potatoes, ancho chile sauce

Brick Oven Roasted Shrimp  
+ Fennel • 24  
risotto cake, pesto cream, sauteed arugula

 Crabby SteamPot • 32  
snow crab legs, clams, sausage, corn, potato, Drawn butter

 Steamed LobsterPot • mp  
steamed potatoes + corn, drawn butter

Pan Seared Tuna • 25  
togarashi with Black Quinoa stir fry


Seafood Agnolotti with Shrimp • 20  
Spinach, Tomato, Jalapeno and Cilantro Lemon Sauce

Lobster mac + Cheese • 20  
traditional cheddar sauce + poached Lobster meat

## Land & Air

ny Strip Loin • 26  
herbed smashed potatoes, seasonal vegetables, big onion  
rings, a-1 butter

 Filet Mignon • 29  
herb smashed potatoes, seasonal vegetables, A-1 steak butter

 Brined + Roasted Half Chicken • 23  
smashed potatoes, seasonal vegetables

Herb Chicken • 19  
topped with Artichoke, Mushroom, tomato topped with Fontina  
cheese and served with basil risotto and red wine demi

## Sandwiches + seven dust chips

*Gluten Free Bun available upon request \$1 surcharge*

House Smoked Salmon Club • 14  
red onion, arugula, lemon + caper aioli

Crispy Chicken Panini • 15  
homemade mozzarella, prosciutto, arugula, pesto,  
balsamic reduction

## Tacos + black beans + chili rice

Grilled Chicken Taco • 13  
shredded lettuce, pico de gallo, chipotle drizzle

Sautéed Shrimp + Garlic Taco • 14  
shredded lettuce, pico de gallo, chipotle aioli

Cod Fish Taco Crispy or Sautéed • 14  
shredded lettuce, pico de gallo, chipotle splash

## Burgers + jersey shore fries

*Gluten Free Bun available upon request \$1 surcharge*


House Triple Blend Burger • 12  
leaf lettuce, tomato steak

Buffalo Chicken Burger • 15  
carrot slaw, crumbled blue cheese, ranch aioli

Freshly Ground Turkey Burger • 15  
apple slaw, red onion marmalade


Shrimp Burger • 17  
fennel + edamame slaw, lemon aioli


Double Stacked Triple Blend Monster  
Burger • 18  
chorizo link, cheddar, FRIED egg, fried pickles, slaw


 + Impossible Burger • 16  
looks + tastes like meat, but it's not; it's all plants. pickled  
slaw, vegan lemon aioli

## Sides • 6

Mac + Cheese + Herb Crumb


 Caramelized Brussels sprouts  
bacon, shallots

 Wild Mushroom Risotto


 + Quinoa and Kale Salad  
apple mint agave vinaigrette

Truffle Fries  
black pepper, parmesan

# CRABBY'S CLASSICS

 Crabby Pot Snow Crab Legs • 32  
Corn, Potato, Clams, Sausage,

 Paella • 30  
Saffron Rice, Clams, Mussels, Octopus, Shrimp, Chorizo

 Steamed Lobster • mp  
Drawn Butter, Steamed Potatoes and Corn

Crab Cake • 29  
Roasted Tomato, Fennel and Corn Salad finished with a Garlic  
Pepper Remoulade, lemon oil

Fish and Chips • 19  
Fire Stone Walker Beer Batter, Old Bay FRIES and tartar sauce

Lobster Roll • 19  
Old Bay Chips

crab cake sandwich • 17  
remoulade and slaw



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# Seasonal Menu

## Fall Appetizers


Pulled BBQ Pork Tots • 10  
BBQ Aioli, Pickles

+ Hummus trio Traditional • 10  
Olive and Garlic Parmesan

SOUP DUMPLINGS • 11  
STEAMED GINGER,SCALLION,CHICKEN SOUP FILLED DUMPLINGS

Flight & Bite • 16  
4 sips and 4 bites changing seasonally

## Brick Oven Pizzetta or Full Pizza Pie Selections


 Wild Mushrooms +  
Goat Cheese • 11/16  
aglio e olio

## Raw

Poke Tuna • 12  
sticky rice, wonton crisps, wasabi cream

Bang Bang Salmon • 11  
Mini Tacos Sesame Wonton Threads


## Bowls

 Wild Mushroom Risotto • 19  
chicken + apple sausage, butternut squash, truffle oil

Braised Short Rib  
Pappardelle • 20  
crimini mushrooms, tomato jewels



Duck + Noodle bowl • 21  
sweet and sour Thai chili broth, scallions, shiitakes

## Seafood


 Pan Seared • 26  
SCALLOPS, corn risotto, garlic + corn beurre blanc

Frito Misto of Snapper, Calamari,  
Clams + Artichokes • 23  
tomato caper relish

## Garden & Jars

 + Roasted Acorn Squash • 17  
Brussels sprouts, cranberries, Almonds and corn puree

## Land & Air

 Roasted Pork Chop • 26  
brined, sweet potato hash, mushroom chips,  
port wine demiglace

Slow Braised Short Ribs • 26  
smashed potatoes, seasonal vegetables, pan sauce

## Tacos

Asian Short Rib Taco • 15  
napa cabbage, scallions, black sesame seeds,  
bulgogi sauce

# SEASONAL cocktails

Chaitini • 8  
Stoli Vanilla, RumChata, Fireball

Fall Whiskey Sour • 8  
Woodford Reserve, house sour mix, Grand Marnier,  
cinnamon syrup, cranberry juice, garnished with a  
cranberry

Apple Pumpkin Shandy • 9  
Bulleit Bourbon, apple cider, lemon, pumpkin beer,  
garnished with a cinnamon stick

Cider Mule • 9  
Bacardi Oakheart, ginger beer, apple cider,  
vanilla syrup

American as Apple Pie • 9  
Dr. McGillicuddy Apple Pie, Licor 43,  
cinnamon syrup, apple cider

Caramel Apple Martini • 9  
Stoli vodka, shaken with buttershots caramel liquor  
and simple syrup with a caramel rim



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# crabby's classics Specials

## starters

Shrimp Cocktail • mp  
house made cocktail sauce and lemon

Fried Clam Strips • mp  
remoulade and lemon

Gator Bites • 12  
spicy remoulade

coconut crusted  
fried shrimp • 10.99  
coconut crusted and lightly fried, served with  
a sweet thai chili sauce

wedge salad • 12  
bleu cheese, bacon, red onion, tomato, bleu  
cheese dressing

## entrées

King Crab legs pot • mp  
corn, potatoes and drawn butter  
crab stuffed shrimp • 28  
herb rice and seasonal vegetables

Philly cheese steak • 17  
mushrooms, peppers and onions

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## kid's menu • 7

Chicken fingers & fries

Mac & cheese

Kid's pizza

Grilled Chicken &  
steamed vegetables

Penne with marinara

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## Mr. Crabby's craft kitchen + bar

we are the evolution of what is paramount in the craft world of food & beverage.  
we are committed to using local, seasonal and sustainable faire  
to create a fun and innovative dining experience.

ask your server about our 6 course tasting chefs table  
experience with Food network Chopped champion Chef Eric LeVine.



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# lunch

## appetizers

- Lazy Susan Chicken Satay Lettuce Wraps • 12  
pickled carrots + radishes, enoki, scallions, peanuts, sprouts
- Warm Comfort Crab Dip • 10  
Old Bay Chips  
Flash Fried Calamari • 10  
cherry peppers, banana peppers, marinara sauce
- Fresh Crispy Wings • 10  
with choice of sauce Traditional Hot, Beyond Spicy Rub (no give backs its hot, trust us) Parmesan, Sevendust Rub, Sweet and Sriracha served with blue cheese dip
- Steamed Mussels 3 Ways • 10  
lemon + garlic, marinara + basil, beer + thyme
- Sautéed Garlic Clams • 10  
chorizo, herb crostini

## Brick Oven Pizzetta or Full Pizza Pie Selections

*gluten free available add \$2*

Traditional • 10/14

homemade tomato basil sauce, whole milk + part skim mozzarellas

- Wild Mushrooms + Goat Cheese • 11/16

aglio e olio

Pulled Buffalo Chicken • 10/15

buffalo sauce, crumbled blue cheese

Build your own

Choose 3 toppings for \$5

Shrimp • Pulled Chicken • Short rib • Duck Leg • Bacon •

Fried Clams • Mushrooms • Broccoli • Caramelized Onions

## RAW & classic Seafood

- Today's Oysters on the Half Shell • Mp  
cocktail sauce, lemon, horseradish
- Middle Neck Clams on the Half Shell • mp  
cocktail sauce, lemon, horseradish
- Poke Tuna • 12  
sticky rice, wonton crisps, wasabi cream
- Bang Bang Salmon Mini Tacos • 11  
sesame wonton threads, scallions, black sesame seeds
- Jumbo Lump Crabmeat Cocktail • Mp  
lemon, horseradish, cocktail sauce

## Garden & Jars

- Roasted Acorn Squash • 12  
Brussels sprouts, cranberries, Almonds and corn puree
- Quinoa + Butternut Squash • 12  
almonds, cranberries, agave mint dressing
- Masala and Curry Roasted  
Cauliflower Steak • 12  
dates, pine nuts, date + pine nut emulsion
- Cobb Shaker • 12  
grilled chicken, tomato, blue cheese, bacon, egg
- Tuna Sashimi Shaker • 13  
poke Ahitunasashimi, bokchoy, napacabbage, edamame, sesame ginger  
dressing, wonton threads

## Bowls

- Smoked Beef Ramen • 16  
soysauce-spikedbeefbroth, bokchoy, carrot, mushrooms, scallions, spicy  
sesame oil, hard cooked egg
- Ginger Chicken + Sticky Rice Buddha Bowl • 14  
pickled cabbage + radishes, enoki, tempura scallions, hard cooked egg
- Whole Duck Leg + Sesame Noodles • 16  
sweet and sour Thai chili broth, scallions, shiitakes
- + Vegetable Ramen • 12  
asian mirepoix broth, tofu, bok choy, carrot, mushroom, sesame oil
- Mezzi Rigatoni • 13  
sausage, CHICKEN BRODO, spinach, white beans, garlic brodo
- Wild Mushroom Risotto • 13  
chicken + apple sausage, butternut squash, truffle oil
- Braised Short Rib Pappardelle • 14  
crimini mushrooms, tomato jewels
- Wild Mushroom ravioli • 12  
pulled chicken, mushrooms, wild mushroom sauce
- Sweet potato Gnocchi • 12  
Brussels sprout, sage butter, parmesan, sweet potato, pecans

## Sandwiches

### + seven dust chips

*Gluten Free Bun available upon request \$1 surcharge*

House Smoked Salmon Club • 12

red onion, aRUGULA, lemon + caper aioli

Lobster Roll • 12

lobster + Lemon+ mayo in a brioche bun

Crispy Chicken Panini • 12

homemade mozzarella, prosciutto, arugula, balsamic reduction

## Tacos

### + black beans + chili rice

- Grilled Chicken Taco • 11  
shredded lettuce, pico de gallo, chipotle drizzle
- Sautéed Shrimp + Garlic Taco • 12  
shredded lettuce, pico de gallo, chipotle aioli
- Cod Fish Taco Crispy or Sautéed • 12  
shredded lettuce, pico de gallo, chipotle splash
- Asian Short Rib Taco • 12  
napa cabbage, scallions, black sesame seeds, bulgogi sauce

## Burgers

### + jersey shore fries

*Gluten Free Bun available upon request \$1 surcharge*

House Triple Blend Burger • 11

leaf lettuce, tomato steak

Buffalo Chicken Burger • 12

carrot slaw, crumbled blue cheese, ranch aioli

Freshly Ground Turkey Burger • 12

apple slaw, red onion marmalade

Shrimp Burger • 13

fennel + edamame slaw, lemon aioli

Double Stacked Triple Blend

Monster Burger • 13

chorizo link, FRIED EGG, cheddar, fried pickles, slaw

- + Impossible Burger • 13

looks + tastes like meat, but it's not; it's all plants. pickled slaw,  
vegan lemon aioli



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