

CRABBY'S GRILL



MAKE A *Reservation*

973-343-7688

FROM THE OVEN

FRIDAY - SUNDAY

Traditional	18
Burrata	21
Shrimp Pesto	23
Chef's Special	MP

FRESH CATCH

Choice of Sauce and 2 sides

Garlic Scampi | Lemon Butter | Soy-Thai Chili

Ahi Tuna	41
Flounder	38
Swordfish	37
Atlantic Salmon	35
Alaskan Cod	34
New Bedford Sea Scallops	44
Whole Main Lobster 1 1/2 Pounds	51

ENTREES

Fish & Chips 29 Cod loins, battered and fried, served with Jersey Shore fries, coleslaw, tartar sauce and lemon Zuppa de Pesce Hot or Mild, Linguine, Zesty Tomato Sauce Garlic, Calamari, Mussels, Clams, Jumbo Shrimp, ½ Lobster Tail 46 Lobster Mac Cheese 35 Fresh Lobster Meat, Cavatappi, Cheddar Cheese Sauce, Herb Breadcrumbs Shrimp Scampi 34 Linguine, Garlic, White Wine, Lemon Zest Crab Cake 45 Jumbo lump crab cakes, fusion rice, broccoli, side of coleslaw, Crabby's Famous Sauce Low Country Boil 37 shrimp, clams, mussels, corn, potatoes, chorizo, cooked in Crabby's famous boil broth

Snow Crab Pot

14oz NY Strip

Lamb Chops

8oz Skirt

6oz Filet

SIDES

APPETIZERS	
Middleneck Clams (1 doz)	
choice of simply steamed with drawn butter or sautéed with Spanish chorizo, white wine, lemon, fresh herbs, butter.	22/24
Crab Cake App	
arugula, red onions, cherry tomatoes, Granny Smith apples, mango vinaigrette	28
Crabby's Crab Dip	26
famous recipe, served with toasted crostini bread	_•
Crab & Tuna Stack	45
Ahi-Tuna, lump crab meat, avocado, poke sauce, wasabi cream, wonton chips. Serves 2-3	45
Coconut Shrimp	26
fried coconut shrimp, thai chili sauce	
Prince Edward Island Mussels	21
coconut- curry thai broth, scallion, fresh ginger, lime basil, mint	21
Crabby's Famous Calamari flash fried, cherry peppers, marinara sauce	26
Crabby's Wings	40
traditional buffalo, crabby's dry rub, garlic-parmesan, bbq, thai-chili, korean bbq	19
Parmesan Truffle Fries	18
Mozzarella Lunas crispy fried, marinara	16
Blue Point Oysters served with traditional cocktail sauce and mignonette	2.99/pc 32/doz
Market Oyster	MP
SALADS	
Avocado Citrus Salad	
romaine lettuce, baby arugula, pistachios, crispy shallots, avocado, grapefruit, olive oil, fresh ground black pepper	17
Cobb Salad	
mixed greens, egg, blue cheese, 'candied' bacon, tomatoes, avocado, scallion	16
Beet & Goat Cheese Salad	
roasted beets, crumbled goat cheese, spiced walnuts, cranberries, arugula, balsamic dressing	17
House Salad	15
sherry vinaigrette	
Classic Caesar	16
pecorino romano cheese, toasted croutons	
Add Proteins:	

Seared Tuna 15 Grilled Chicken 10 Grilled Marinated Skirt Steak 13	Grilled Shrimp 11 Scallops 19 Salmon 11 Crab Cake 19
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HANDHELDS

Served with Jersey Shore Fries	
Cheesesteak	23/21
beef or chicken, fresh mozzarella, onions, peppers, mushrooms	23/21
Tacos	24/MP
shrimp or Taco of the Day	2-7/1011
Crabby's Sunrise Burger	20
8 oz. USDA Prime, 'candied' apple-wood smoked bacon, frizzled onions, cheddar, sunny-side egg	20
Crab Cake Sandwich	25
crabby mayo, shredded iceberg lettuce	25
SOUPS	
New England Clam Chowder	11
Lobster Bisque	14
Soup du jour	10

Pound & a quarter snow crab legs, roasted

STEAKS & CHOPS

Choice of Sauce and 2 sides

Chef's Chicken Special

potatoes, corn, clams, drawn butter, old bay sauce

Cabernet Demi-Glaze | Chimichurri Sauce

Mashed Potatoes \$7 | Jasmine Rice \$7 | Seasonal Vegetables

56

42

38

40

MP

MP

 am Chowder
 11

 14
 14

 10
 \$7 | Small House Salad \$7 | Small Caesar Salad \$7 | Cole Slaw

 \$7 | Jersey Shore Fries \$7 | Sweet Potato Fries \$7 | Spinach

 (steamed/sautéed) \$7 | Corn on the Cob \$7 | Roasted

 Potatoes \$7 | Broccoli (steamed/sautéed) \$7

 Ask your server About OUR GLUTEN-FREE OPTIONS AND SUBSTITUTIONS.