

FOR THE TABLE

STEAMED EDAMAME <small>VEGAN</small> ③ 8 Sriracha Salt	PORK BELLY SKILLET 12 Herb Crostini Brown Sugar Garlic Sauce	BONELESS WINGS 10 Celery Carrots Blue Cheese with Choice of Sauce: Traditional Buffalo Sevendust Rub Creamy Parmesan Ghost Pepper Dry Rub Sweet & Spicy Sriracha BBQ
PROSCIUTTO-WRAPPED BURRATA ③ 13 Fresh Mozzarella Thin Sliced Prosciutto Arugula Bruschetta Basil Oil	BAKED CLAMS 12 Zesty Bread Crumbs	GARLIC SHRIMP SKILLET ③ 13 Baby Shrimp Garlic EVOO Herb Focaccia
FLASH FRIED CALAMARI 12 Panko Battered Calamari Cherry Peppers Banana Peppers Marinara Sauce	MUSSELS MARINARA ③ 11 Basil & Herb Focaccia Hot or Mild	MOZZARELLA LUNA STICKS 10 Zesty Breadcrumbs Marinara
SOUP DUMPLINGS 10 Chicken Scallion + Broth Filled Steamed Dumplings Poke Sauce	LOBSTER + CRAB WONTON 13 Lobster Crab Cream Cheese Old Bay Wonton Shell Lemon Aioli	BAVARIAN PRETZELS 10 3 Pretzels House Brew Beer Cheese Sauce Spicy Dijon Mustard
STEAK + CILANTRO EMPANADAS 12 Roasted Pepper Marmalade Chimichurri Sauce	COCONUT FRIED SHRIMP 12 Coconut Crusted Shrimp Bacardi Coconut Rum Pina Colada Sauce	5 SPICE TUNA 13 Sesame Ginger Sauce Seaweed Salad
NEW SAUTÉED OR SIMPLY STEAMED CLAMS ③ 13 Little Neck Clams Chorizo Sausage Lemon Garlic Sauce Herb Crostini <i>(Only steamed GF)</i>	FRESH CRISPY WINGS 12 Choice of Sauce: Traditional Buffalo Sevendust Rub Creamy Parmesan Ghost Pepper Dry Rub Sweet & Spicy Sriracha BBQ	CRABBY CHIPS 8 House Brew Beer Cheese Sauce

HOMEMADE SOUPS 7

NEW ENGLAND CLAM CHOWDER
MANHATTAN CLAM CHOWDER

FIVE ONION SOUP OF THE DAY

SANDWICHES

MR. CRABBY'S SIGNATURE CRAB CAKE SANDWICH 16 Brioche Bun Sweet Potato Fries Coleslaw Remoulade	SALMON CLUB 15 Arugula Cucumber Red Onion Lemon Caper Aioli 2 Slices of Multigrain Bread Sweet Potato Fries
SOON TO BE FAMOUS CHEESESTEAK 13 Sliced Steak Mozzarella Caramelized Onions Bell Peppers Mushrooms Ciabatta Jersey Shore Fries	CRISPY CHICKEN CIABATTA 12 Zesty Breaded Chicken Breast Fresh Mozzarella Arugula Roasted Red Peppers Balsamic Vinaigrette Crabby Chips
BBQ BRISKET SANDWICH 13 Cheddar Cheese House Cole Slaw Ciabatta Crabby Chips	HEALTHY VEGGIE CIABATTA 13 Marinated & Grilled Red Peppers Eggplant Zucchini Squash Feta Avocado & Tomato Vinaigrette Mixed Green Salad
LOBSTER REUBEN 19 Fresh Lobster Meat Sauerkraut Swiss Cheese Thousand Island Texas Toast Sweet Potato Fries	NEW ENGLAND STYLE LOBSTER ROLL 19 Lump Meat Pretzel Brioche Mayo Lettuce Lemon Sweet Potato Fries

TACOS

Served with Jersey Shore Fries

GRILLED CHICKEN TACO 12 Shredded Lettuce Pico De Gallo Chipotle Aioli	SAUTÉED GARLIC SHRIMP TACOS 14 Shredded Lettuce Pico De Gallo Chipotle Aioli
BRISKET TACO 14 Sweet + Sour Sauce Shredded Lettuce Mango Salsa	SAUTÉED COD FISH TACO 14 Shredded Lettuce Pico De Gallo Chipotle Aioli

BRICK OVEN PIZZA

Cauliflower Crust Available (Vegan) \$5 Gluten Free Crust Available \$4

TRADITIONAL PIZZA 12 Homemade Tomato Basil Sauce Fresh Mozzarella	BUFFALO CHICKEN PIZZA 15 Breaded Chicken Mozzarella Cheddar Buffalo Drizzle Bleu Cheese Dressing
VEGGIE DELIGHT 15 Zesty Pizza Sauce Bell Peppers Red Onions Black Olives Sliced Tomato Mushrooms Pesto Drizzle	

BURGERS

*Sweet Potato Fries | \$1.50 upcharge
Gluten Free & Vegan Buns Available | \$2.75 upcharge
Cheese: American | Provolone | Cheddar | Pepperjack | \$0.75 upcharge*

NEW HOUSE TRIPLE BLEND BURGER 12 8oz. House Triple Blend Lettuce Tomato Jersey Shore Fries	TURKEY BURGER 13 Pepper Jack Cheese Pico De Gallo Avocado Cherry Pepper Aioli Brioche Bun Sweet Potato Fries
BACON-EATER 16 2019 BEST BURGER MORRIS COUNTY 8oz. House Triple Blend Pork Slab Bacon Marmalade Bacon Blue Cheese Bacon Aioli Jersey Shore Fries	BEYOND BURGER <small>VEGAN</small> 16 Vegan Bun Lettuce Tomato Avocado Mixed Greens

FRESH GREENS

MIXED GREEN SALAD OR CAESAR SALAD ③ 7	SOUTH CITY COBB ③ 14 Mixed Greens Grilled Chicken Bleu Cheese Crumbs Avocado Diced Tomato Bacon Bits Egg Black Olives Diced Mangoes Roasted Garlic Dressing
MEDITERRANEAN SALMON ③ 16 Chopped Romaine Arugula Feta Tomatoes Kalamata Olives Cucumber Red Onion Sun Dried Tomato Vinaigrette	APPLE PECAN ③ 16 Spinach Grilled Chicken Pecans Sliced Apples Feta Dried Red Raisins Apple Cider Vinaigrette
TUSCAN TUNA ③ 17 Seared Tuna Spinach Mixed Greens Avocado Chickpeas Cucumber Cherry Tomato Red Onion Lemon Vinaigrette	

Dressings: Balsamic, Blue Cheese, Ranch, Roasted Garlic, Sun-Dried Tomato Vinaigrette, Citrus Vinaigrette, Apple Cider Vinaigrette, Caesar, Thousand Island \$.49 extra dressing

GRANDPA C'S PIZZA 15 Burrata Garlic Oil Oregano Fresh Basil Fresh Parmesan	SHRIMP FRA DIAVOLO 17 Baby Shrimp Spicy Marinara Mozzarella Basil Hot Cherry Peppers
--	--

*Add something extra to your pizza: \$1.75 per topping
Chicken, Bacon, Red Onion, Sausage, Pepperoni, Mushrooms
Broccoli, Caramelized Onions, Black Olives, Pineapple
Garlic, Bell Peppers, Hot Cherry Peppers*

RAW BAR

TODAY'S MARKET OYSTERS ON THE HALF SHELL	MP
MIDDLE NECK CLAMS ON THE HALF SHELL	MP
LUMP CRABMEAT COCKTAIL Cocktail Sauce Lemon Horseradish	MP
JUMBO SHRIMP COCKTAIL Cocktail Sauce Lemon Horseradish	MP
POKE TUNA	15
Ahi Tuna Sticky Rice Wonton Crisps Poke Sauce Wasabi Cream	

CRAB & TUNA STACK	18
Ahi Tuna, Lump Crab Meat Avocado Poke Sauce Wasabi Cream Wonton Chips	
THE BATTLESHIP	MP
8 Market Oysters 8 Market Clams 8 Jumbo Shrimp Crab Meat Cocktail Tuna Tartare	
THE TITANIC	MP
16 Market Oysters 16 Market Clams 12 Jumbo Shrimp 2 Lobster Tails 1lb Snow Crab 1lb King Crab	

LOBSTER TAILS

6 oz Lobster Tails | All Items are Market Price

SIMPLY STEAMED	Butter Coleslaw Jersey Shore Fries
GRILLED OR BROILED	Coleslaw Jersey Shore Fries
FRA DIAVOLO	Spicy Tomato Sauce Linguini
STEAMED & CHILLED	Lemon Cocktail Sauce Horseradish
OREGANATA	Zesty Herb Bread Crumbs Garlic + Oil Sautéed Spinach

SIDES

PARMESAN TRUFFLE FRIES	8
BROCCOLI: STEAMED OR SAUTÉED	6
CORN ON THE COB	4
JERSEY SHORE FRENCH FRIES	5
HOUSE MADE COLESLAW	4
SWEET POTATO FRIES	5
SPINACH: STEAMED OR SAUTÉED	6

CRAFT BOWLS + PASTA

* Gluten Free Pasta Available | \$3 upcharge *

TIM'S SHRIMP SCAMPI	21
Jumbo Shrimp Linguine Garlic Red & Green Bell Peppers Old Bay Lemon Zest	
LINGUINE & CLAMS	21
Red: Zesty Tomato Sauce Garlic White: EVOO Garlic Lemon Zest	
ZUPPA DE PESCE	32
Hot or Mild Linguine Zesty Tomato Sauce Garlic Calamari Mussels Clams Jumbo Shrimp 1/2 Lobster Tail	
LOBSTER MAC + CHEESE	25
Traditional Cheddar Cheese Sauce Herb Bread Crumbs	

BRISKET MAC + CHEESE	17
Traditional Cheddar Cheese Sauce Herb Bread Crumbs 1/2 order	11
SMOKED BEEF RAMEN	21
Soy Sauce Spiked Beef Broth Bok Choy Carrot Mushroom Scallion Spicy Sesame Oil Hard Boiled Egg	
SEAFOOD RAMEN BOWL	22
Shrimp Scallops Thai Chili Broth Scallions Shiitake Mushrooms	
VEGETABLE RAMEN	15
Asian Mirepoix Broth Tofu Bok Choy Carrot Mushroom Sesame Oil	
PENNE PRIMAVERA	17
Zucchini Squash Shiitake Mushrooms Artichoke Hearts Roasted Garlic Asiago Crema	

LAND

CHICKEN PARMESAN	17
Linguine Zesty Tomato Sauce	
NY STRIP LOIN (GF)	23
12 oz Cut Herb Smashed Potatoes Seasonal Vegetables Onion Rings A-1 Steak Butter	
FILET MIGNON	29
8 oz Cut Herb Smashed Potatoes Seasonal Vegetables Onion Rings A-1 Steak Butter	
WILDSIDE CHICKEN	22
Chicken Breast Jumbo Shrimp Shiitake Mushrooms Garlic Sherry Cream Sauce Wild Rice Broccoli	
DELMONICO STEAK (GF)	32
Caramelized Onions Sautéed Mushrooms Mashed Potatoes Roasted Asparagus	
SMOKED BRISKET	20
Herb Smashed Potatoes Corn on the Cob Coleslaw	

SEA

ALASKAN SNOW CRAB POT OR ALASKAN KING CRAB POT	MP
Corn On The Cob Roasted Potatoes Chorizo Sausage Drawn Butter	
CHEF PABLO'S PAELLA	30 / 2 for 55
Saffron Rice Clams Mussels Octopus Shrimp Chorizo Sausage	
MR. CRABBY'S SIGNATURE CRAB CAKES	29
Signature Lump Crab Meat Mix Wild Rice Broccoli Remoulade	
COBBLESTONE PAN SEARED SALMON	23
Jasmine Rice Sautéed Spinach Edamame Ginger Scallion Sauce	
CHAR ROASTED OCTOPUS (GF)	24
Chorizo Sausage Roasted Potatoes Ancho Chili Sauce	
PAN SEARED JUMBO SEA SCALLOPS (GF)	27
Corn Risotto Garlic Corn Beurre Blanc	
CRAB STUFFED SHRIMP	28
Wild Rice Mixed Vegetables Scampi Style Sauce	
GROUPE (GF)	26
Sun Dried Tomato Sauce Jasmine Rice Sautéed Spinach	
MAHI MAHI (GF)	26
Pan Seared Lightly Blackened Mango Salsa Jasmine Rice Broccoli	
WASABI CRUSTED TUNA	24
Pan Seared Szechuan Pineapple Drizzle Jasmine Rice Steamed Broccoli Seaweed Salad (Non-Wasabi Crust Option Available)	
HOUSE BREW FISH & CHIPS	19
Firestone Walker Beer Batter Jersey Shore Fries Coleslaw Tartar Sauce Lemon	
WHOLE MAINE LOBSTER	MP
Steamed or Broiled Roasted Potatoes Corn on the Cob	

MR. CRABBY'S
CRAFT KITCHEN + BAR

EXTRA ADD-ONS

GRILLED CHICKEN	7
SLICED STEAK	12
GRILLED SALMON	9
JUMBO SEA SCALLOPS	MP
CHARRED OCTOPUS TENTACLE	12
BROILED LOBSTER TAIL 6 oz	MP
4 GRILLED SHRIMP	10

VEGAN **GLUTEN FREE** **MP | MARKET PRICE**

Food Allergies & Special Delivery Needs

We understand that our customers have dietary needs and it's our pleasure to accommodate you! Most of our menu items can be prepared Gluten Free.

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