

Lunch Menu

Appetizers

(GF) Baked Crab Dip	11	Fried Calamari	10
Lump crab meat, spinach, artichoke, with fresh corn tortilla chips.		With marinara or sweet chili sauce	
Pimiento Cheese Dip	7	Gator Bites	11
		Cajun seasoned and fried	
(GF) Bacon Wrapped BBQ Shrimp	11	Fried Pickles	6
(GF) Jumbo Shrimp Cocktail	10	Baby Back Ribs	8
Crab Cake with chipotle sauce	11	Ahi Tuna Nachos	9
		With seaweed salad	
(GF) 1/2 lb. Steamed Shrimp	13	Fried Clam Strips	9
(GF) 1/2 lb. Snow Crab Legs	Market	Hushpuppies	5



A Hilton Head Seafood Feast - Crab, Oysters, Cocktails!



Crazy Crab Dip Appetizer

Salads

Choice of Dressing: Blue Cheese, Honey Mustard, Blueberry Pomegranate, Balsamic Vinaigrette, Creamy Dill, Light Italian, Ranch

Shrimp Salad	11	Grilled Salmon Salad	16
Tender shrimp, creamy dill dressing, on a bed of greens		Spinach, strawberries, parmesan, sunflower seeds, blueberry pomegranate dressing	
Blackened Chicken Salad	12	Caesar Salad	Small 5 / Large 12
Tomatoes, red onion, Craisins, hard boiled egg, cheese, greens			
		Tossed Garden Salad	Small 5 / Large 9



Fresh Fish, Oysters, Crab, Lobster

Soups

She Crab Soup	Cup 5 / Bowl 7	Lowcountry Gumbo	Cup 5 / Bowl 7
Originating in Charleston, the recipe lives on!			



Deadliest Catch - Whole King Crab Celebration

(GF) Oysters

Oysters* on the Half Shell	Market	Oysters Rockefeller	12
		Baked with spinach, onions, bacon, topped with hollandaise sauce	
Pot of Steamed Oysters	Market		



Hilton Head's Best Snow Crab Legs

Crab's Favorite Sandwiches

With coleslaw and French fries. Substitute sweet potato fries or onion rings \$1. Add bacon \$1.50. Add American, cheddar, smoked Gouda or Swiss Cheese \$1. Substitute Gluten Free Bread \$1.

Fried Grouper Sandwich	18	Fish Tacos	13
		With rice and coleslaw	
Crab Cake Sandwich	14	Turkey Reuben	12
Chipotle sauce		Boar's Head turkey, grilled marble rye	
Blackened Mahi Sandwich	15	Turkey Club	12
		Boar's Head turkey, bacon, lettuce, tomato, mayonnaise, American cheese, white toast	
Fried Flounder Sandwich	14	Bourbon Teriyaki Chicken Sandwich	11
		Lettuce, tomato, fried onions	
Fried Oyster Sandwich	13	BLT Sandwich	8
Fried Shrimp Sandwich	12		
Shrimp Salad Sandwich	11		



The Crazy Crab's Shrimp & Grits

Burgers

8 oz. of choice beef, served with French fries, coleslaw, lettuce, tomato and choice of American, cheddar, smoked Gouda or Swiss cheese.

Cheeseburger*	12	Bacon Cheeseburger*	13
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Alaskan King Crab Legs

Steamed Seafood Pots

Shellfish Lovers Jump Right In! With red potatoes and corn on the cob.

(GF) The Captain Steamed Seafood Pot	Market	(GF) Lowcountry Shrimp Boil	Half lb. \$17 Full lb. 29
One-half a Maine lobster, shrimp, snow crab legs and oysters		A Lowcountry tradition! With red potatoes, smoked sausage, corn on the cob. We catch 'em, you peel 'em!	
(GF) The Mate Steamed Seafood Pot	Market		
Shrimp, snow crab legs and oysters			

Crazy Crab Boils

Voted "BEST Crab Legs" Hilton Head Monthly Readers' Choice Awards. With red potatoes and corn on the cob.

(GF) The Original	Market	(GF) The Alaskan	Market
1-1/4 lb. of the largest snow crab legs we could find		From Dutch Harbor to our kitchen, the best Alaskan king crab legs anywhere	
(GF) Half & Half	Market		
1/2 lb. snow crab legs and 1/2 lb. shrimp			



Hilton Head Live Maine Lobster

Lobsters

With rice and coleslaw.

(GF) 6 oz. Cold Water Lobster Tails - Single or Double	Market	(GF) 1-1/4 lb. Live Maine Lobster	Market
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Fish Tacos

Fried Seafood

With French fries and coleslaw.

Fried Seafood Platter	16	Oysters	16
Shrimp, oysters, crab cake and flounder		Fresh East Coast selects	
Pick Two	16	New England Clam Strips	13
(any two items below)			
Fillet of Flounder	14	Fish and Chips	14
		Beer-battered North American Cod	
Golden Shrimp	14	Crispy Chicken Tenders	11
Large Sea Scallops	16		
East coast fresh scallops			

Broiled Seafood

Served with rice and coleslaw - substitute small garden salad for coleslaw 3

Broiled Seafood Platter	17	Stuffed Flounder	15
Shrimp, scallops, crab cake and flounder		Crab stuffed, with hollandaise	
Crab Cakes	16	(GF) Shrimp & Grits*	13
Two jumbo lump crab cakes with chipotle sauce		Jumbo shrimp atop a sauté of spinach, shallots, portabello mushrooms, applewood-smoked bacon, garlic and cream over smoked Gouda cheese grits. Served as described with no additional sides.	
(GF) Blackened Grouper	18		
Creamy horseradish sauce			

Desserts

Key Lime Pie	7	Seasonal Cheesecake	7
Chocolate Peanut Butter Pie	7	Ice Cream	6
		Vanilla, Chocolate, Mint Chocolate Chip	

(GF) Denotes Gluten Free

*Please Note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of food borne illness. People with weakened immune systems or other chronic illness may be more at risk. If unsure of your risk, please consult your physician.

Dinner Menu

Appetizers

(GF) Baked Crab Dip Lump crab meat, spinach, artichoke, corn tortilla chips	11	Fried Calamari Marinara or sweet chili sauce	10
Pimiento Cheese Dip	7	Gator Bites Cajun seasoned and fried	11
Bacon Wrapped BBQ Shrimp	11	Fried Pickles	6
(GF) Jumbo Shrimp Cocktail	10	Baby Back Ribs	8
Crab Cake with chipotle sauce	11	Ahi Tuna Nachos With seaweed salad	9
(GF) 1/2 lb. Steamed Shrimp	13	Fried Clam Strips	9
(GF) 1/2 lb. Snow Crab Legs	Market	Hushpuppies	5



A Hilton Head Seafood Feast - Crab, Oysters, Cocktails!



Crazy Crab Dip Appetizer

Salads

Choice of Dressing: Blue Cheese, Honey Mustard, Blueberry Pomegranate, Balsamic Vinaigrette, Creamy Dill, Light Italian, Ranch

Classic Caesar Salad	Small 7 / Large 12	Spinach Salad Strawberries, parmesan, sunflower seeds, blueberry pomegranate dressing	12
Garden Salad	Small 5 / Large 9	Salad Add-ons: Add grilled shrimp, crab cake or salmon to any salad	10



Fresh Fish, Oysters, Crab, Lobster

Soups

She Crab Soup Originating in Charleston, the recipe lives on!	Cup 5 / Bowl 7	Lowcountry Gumbo	Cup 5 / Bowl 7
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Deadliest Catch - Whole King Crab Celebration

(GF) Oysters

Oysters on the Half Shell*	Market	Oysters Rockefeller Four large oysters baked with spinach, onions, bacon, topped with hollandaise sauce	12
Pot of Steamed Oysters	Market		

Steamed Shellfish

Shellfish Lovers Jump Right In!

(GF) Steamed Seafood Pot One-half a Maine Lobster, Shrimp, Snow Crab Legs and Oysters, with red potatoes and corn on the cob	Market	(GF) Lowcountry Shrimp Boil A Lowcountry tradition! With red potatoes, smoked sausage and corn on the cob. We catch 'em, you peel 'em!	Half lb. 17 / Full lb. 29
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Hilton Head's Best Snow Crab Legs

Crazy Crab Boils

Voted "BEST Crab Legs!" Hilton Head Monthly Readers' Choice Awards. With red potatoes and corn on the cob.

(GF) The Original 1-1/4 lbs. of the largest snow crab legs we could find	Market	(GF) The Alaskan From Dutch Harbor to our kitchen - the best Alaskan king crab legs anywhere	Market
(GF) Half & Half 1/2 lb. snow crab legs and 1/2 lb. shrimp	Market		



The Crazy Crab's Shrimp & Grits

Lobsters

With vegetable and mashed potatoes or rice.

(GF) 6 oz. Cold Water Lobster Tails - Single or Double	Market	(GF) Surf & Turf Daily Special	Market
(GF) 1-1/4 lb. Live Maine Lobster	Market		



Alaskan King Crab Legs

Fried Seafood

With French fries and coleslaw. Substitute small garden salad for coleslaw \$3

Fried Seafood Platter Shrimp, scallops, oysters, flounder, crab cake	25	Tender Sea Scallops	24
Pick Two Combine any TWO items below	24	Golden Shrimp	21
Fillet of Flounder	22	Fresh East Coast Select Oysters	24
		Beer-battered Fish & Chips	21
		New England Clam Strips	20



Hilton Head Live Maine Lobster

Broiled Seafood

With vegetable and mashed potatoes or rice

Grilled Salmon Bourbon teriyaki sauce	22	Broiled Seafood Platter Shrimp, scallops, crab cake and flounder	26
(GF) Blackened Mahi Mahi Mango papaya salsa	23	(GF) Broiled Shrimp & Sea Scallops	25
Grilled Swordfish Creamy horseradish sauce	23	(GF) Bacon Wrapped BBQ Shrimp	24
(GF) Grouper Your Way Blackened, broiled or grilled	28	Crab Cakes Two lump crab cakes with chipotle sauce	26
Stuffed Flounder Crab and lobster-stuffed, with hollandaise	28	(GF) Shrimp & Grits* Jumbo shrimp atop a sauté of spinach, shallots, portabello mushrooms, applewood-smoked bacon, garlic and cream over smoked Gouda cheese grits (served as described with no additional sides)	21
Captain's Platter Broiled lobster tail, crab cake, scallops, shrimp and flounder	34		



Fish Tacos

Steak & Chicken

Add 6 oz. Lobster Tail to any entrée - Market

(GF) N.Y. Strip* 12 oz. with mashed potatoes and vegetable	25	Bourbon Teriyaki Chicken Grilled fresh chicken breast with bourbon teriyaki sauce, served with mashed potatoes and vegetable	19
(GF) Ribeye* 12 oz. with mashed potatoes and vegetable	27	Crispy Chicken Tender Basket With French fries and coleslaw	15
Baby Back Ribs 1 / 2 rack \$17, Full Rack \$24 With fries and coleslaw		Blackened Chicken Alfredo Tossed with penne pasta Substitute shrimp \$21	19



Fresh Fish Specials

Desserts

Key Lime Pie	7	Seasonal Cheesecake	7
Chocolate Peanut Butter Pie	7	Ice Cream Vanilla, Chocolate, Mint Chocolate Chip	6

(GF) Denotes Gluten Free Options

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Minnows Menu

Ages 12 and under.

Entrees

Hot Dog	6	Fish & Chips	8
Kraft Macaroni & Cheese	6	Chicken Fingers	8
Cheese Pizza	8	Fried Shrimp	8
Hamburger	8	Steak	15
Grilled Chicken Sandwich	8	Snow Crab Legs	Market

Dolphin Drinks

Daiquiris	5	Tum-E Yummies	3
Strawberry, Peach or Mango			
Lighthouse Colada	5	Watermelon Lemonade	3.50
Strawberry & Pina			

