

# Lunch Menu

## Appetizers

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

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



Fresh Fish, Oysters, Crab, Lobster

## Soups

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



Deadliest Catch - Whole King Crab Celebration

## (GF) Oysters

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

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

<b>Cheeseburger*</b>	12	<b>Bacon Cheeseburger*</b>	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.

<b>(GF) The Captain Steamed Seafood Pot</b>	Market	<b>(GF) Lowcountry Shrimp Boil</b>	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!	
<b>(GF) The Mate Steamed Seafood Pot</b>	Market		
Shrimp, snow crab legs and oysters			



Hilton Head Live Maine Lobster

## Crazy Crab Boils

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

<b>(GF) The Original</b>	Market	<b>(GF) The Alaskan</b>	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	
<b>(GF) Half &amp; Half</b>	Market		
1/2 lb. snow crab legs and 1/2 lb. shrimp			



Fish Tacos

## Lobsters

With rice and coleslaw.

<b>(GF) 6 oz. Cold Water Lobster Tails - Single or Double</b>	Market	<b>(GF) 1-1/4 lb. Live Maine Lobster</b>	Market
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## Fried Seafood

With French fries and coleslaw.

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



Fresh Fish Specials

## Broiled Seafood

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

<b>Broiled Seafood Platter</b>	17	<b>Stuffed Flounder</b>	15
Shrimp, scallops, crab cake and flounder		Crab stuffed, with hollandaise	
<b>Crab Cakes</b>	16	<b>(GF) Shrimp &amp; Grits*</b>	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.	
<b>(GF) Blackened Grouper</b>	18		
Creamy horseradish sauce			

## Desserts

<b>Key Lime Pie</b>	7	<b>Seasonal Cheesecake</b>	7
<b>Chocolate Peanut Butter Pie</b>	7	<b>Ice Cream</b>	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

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

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



Fresh Fish, Oysters, Crab, Lobster

## Soups

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



Deadliest Catch - Whole King Crab Celebration

## (GF) Oysters

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



Hilton Head's Best Snow Crab Legs

## Steamed Shellfish

Shellfish Lovers Jump Right In!

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



The Crazy Crab's Shrimp & Grits

## Crazy Crab Boils

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

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



Alaskan King Crab Legs

## Lobsters

With vegetable and mashed potatoes or rice.

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



Hilton Head Live Maine Lobster

## Fried Seafood

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

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



Fish Tacos

## Broiled Seafood

With vegetable and mashed potatoes or rice

<b>Grilled Salmon</b>	22	<b>Broiled Seafood Platter</b>	26
Bourbon teriyaki sauce		Shrimp, scallops, crab cake and flounder	
<b>(GF) Blackened Mahi Mahi</b>	23	<b>(GF) Broiled Shrimp &amp; Sea Scallops</b>	25
Mango papaya salsa		<b>(GF) Bacon Wrapped BBQ Shrimp</b>	24
<b>Grilled Swordfish</b>	23	<b>Crab Cakes</b>	26
Creamy horseradish sauce		Two lump crab cakes with chipotle sauce	
<b>(GF) Grouper Your Way</b>	28	<b>(GF) Shrimp &amp; Grits*</b>	21
Blackened, broiled or grilled		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)	
<b>Stuffed Flounder</b>	28		
Crab and lobster-stuffed, with hollandaise			
<b>Captain's Platter</b>	34		
Broiled lobster tail, crab cake, scallops, shrimp and flounder			



Fresh Fish Specials

## Steak & Chicken

Add 6 oz. Lobster Tail to an entrée - Market

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

## Desserts

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

(GF) Denotes Gluten Free Options

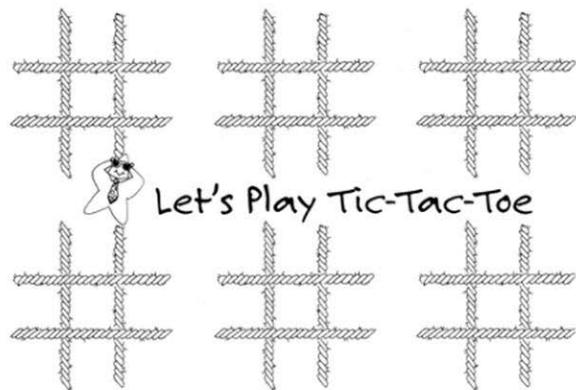
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# Minnows Menu

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			