

A TASTE OF THE ISLANDS



HUSHPUPPIES SM. 5 | LG. 7

OYSTERS ROCKEFELLER*

Fresh oysters topped with seasoned spinach, bacon, hollandaise & broiled to perfection 15

CONCH FRITTERS Minced conch, deep fried in a light batter. Terri's Chub Cay recipe 13

FISH BITES Lightly breaded and fried or blackened 13

STUFFED JALAPEÑOS Stuffed with crabmeat, lightly breaded & deep fried 14

INLET SHRIMP & SPINACH DIP This one is a must. Served with tortilla chips 13

BUFFALO SHRIMP 1/4 lb lightly breaded fried shrimp drizzled with buffalo sauce 12

MOZZARELLA CHEESE STICKS Served with our marinara sauce 8

> **CRAB BALLS** A bite-sized version of our delicious crab mix 13

BACON-WRAPPED SHRIMP

Fried and wrapped in applewood smoked bacon 13

CALAMARI Lightly breaded & deep fried, served with marinara sauce 13

> **ONION RINGS** Say no more! 8

SOFT SHELL CRAB Lightly battered & deep fried.

A must if you haven't tried them! 13

BLUE CRAB CLAWS Lightly breaded and fried until golden brown. Market Price

OYSTER SHOOTER*

Vodka, fresh oyster, cocktail sauce, and hot sauce. Served with a jalapeño slice 5

SANDWICHES

Choice of French Fries, Red Rice, Seasonal Side, Vegetable of the Day, or Baked Potato after 4pm. **Substitute Onion Rings + 3**

CRAB CAKE SANDWICH

Our recipe served pan-fried on a grilled bun with lettuce & tomato 18

SHRIMP PO' BOY OR OYSTER PO' BOY

Your choice of one or a combo. Fried golden on a hoagie with lettuce & tomato 17

SOFT SHELL CRAB

Fried golden on a hoagie with lettuce & tomato 18

CAPTAIN'S BURGER*

6 oz Burger charcoal-grilled with lettuce & tomato on a grilled bun 13 *with cheese + 1*

FRESH CHICKEN BREAST

Grilled, Fried or Blackened with lettuce & tomato on a grilled bun 13

FLOUNDER SANDWICH Crispy fried with lettuce & tomato on a grilled bun 16

MAHI MAHI SANDWICH

Grilled, Fried or Blackened with lettuce & tomato on a ciabatta roll 16

LOBSTER ROLL

Chilled lobster meat piled high on a toasted New England style roll 20

OFF THE GRILL

Served with a Salad or Coleslaw. Choice of Vegetable of the Day, Red Rice, French Fries, Baked Potato, or Seasonal Side. **Substitute Onion Rings + 3**

12 OZ USDA CHOICE RIBEYE*

Hand-cut, Black Angus ribeye, grilled to your liking 29

STEAK & SHRIMP COMBO* 12 oz. ribeye with fried shrimp 33 ***Broiled + 2**

STEAK & CRAB CAKE* 12 oz. Ribeye & crab cake 35

BBQ CHICKEN DINNER*

Two fresh chicken breasts grilled & smothered in our BBQ sauce 21

SOUPS & SALADS

Homemade Salad Dressings: Ranch or Blue Cheese Also available: French, Honey Mustard, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette Each additional dressing .50¢

GARDEN SALAD

Romaine iceberg mix with tomatoes, carrots, red onion, and cucumbers 5 *Cheese & Bacon + .50 each*

WINE

CANYON ROAD 7 Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

BERINGER WHITE ZINFANDEL 8

KENDALL JACKSON SAUVIGNON BLANC 10 / 32 Bottle

KENDALL JACKSON CHARDONNAY 10 / 32 Bottle

KENDALL JACKSON PINOT GRIGIO 10 / 32 Bottle

BEER

BOTTLED

ANGRY ORCHARD BLUE MOON BUD LIGHT BUDWEISER COORS LIGHT CORONA LIGHT HEINEKEN LANDSHARK MICHELOB ULTRA MILLER LITE O'DOULS (Non-Alcoholic) RED STRIPE SAM ADAMS STELLA ARTOIS YUENGLING CAN DIRTY MYRTLE IPA WHITE ZOMBIE DOG FISH HEAD IPA SEASONAL IPA HARD SELTZER (Ask Flavor)

FROZEN CREATIONS

WATERWAY ALLIGATOR Piña Colada, Ice Cream and Midori Melon Liqueur

INLET FREEZE A Crab House Original Piña Colada, Raspberry and Rum

DECK HAND DAIQUIRIS Bacardi Rum with Strawberry, Banana and Strawberry

TROPICAL SUNSET Coconut Rum, Pineapple and Strawberry

MARGARITAS Strawberry / Mango / Raspberry / Original

PIÑA COLADA Piña Colada and Rum

CRAB HOUSE ALMOST FAMOUS RUM PUNCH

After traveling throughout the Islands and enjoying numerous rum punches, we have come up with what we think is the best combination of all our adventures.

SHRIMP SALAD

Shrimp tossed with mayonnaise, celery, red onion and seasoned to perfection 14

CRAB SALAD

Fresh crabmeat tossed with mayonnaise, celery, red onion, and seasoning 15

SHRIMP & CRAB SALAD 15

CLAM CHOWDER Cream based homemade and delicious! Cup 6 | Bowl 8

SHE CRAB SOUP

Thick & Rich... Allie's Inlet Recipe... World Famous! Cup 6 | Bowl 8

CONCH CHOWDER (when available) A Berry Island recipe - great! Cup 6 | Bowl 8

FISH CHOWDER

Fresh & homemade, of course. Tomato base. (Very Hearty!) Cup 6 | Bowl 8

Prices listed in-store and on advertisements reflect our cash price! Prices for non-cash forms are 3.5% higher.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

MARTINIS

BLUE MARLIN

Coconut Rum, pineapple juice and a splash of Blue Curacao

CHERRYTINI

Cherry Vodka, cranberry juice, triple sec and a splash of lime juice

THE CARIBBEAN Kim's Signature Martini

STRAWBERRY LEMON DROP

Strawberry Vodka, triple sec, sour and a splash of Sprite



Served with a Salad or Coleslaw. Choice of Vegetable of the Day, Red Rice, French Fries, Baked Potato, or Seasonal Side. Substitute Onion Rings + 3

CRAB HOUSE SEAFOOD PLATTER

Shrimp, flounder, scallops, oysters, & crab balls 30* *Broiled + 2

SOFT SHELL CRAB DINNER Fresh & delicious, fried golden 27

CRAB CAKE DINNER

Two of our crab cakes made with blue crab claw and lump meat served pan fried 26

CATCH OF THE DAY Ask what The Captain caught & then tell us how you want it prepared. Market Price



Items can vary by season. (No substitutions in Pots - No Exceptions)

MAN-OVERBOARD

Two 4 oz. Lobster Tails, 1.5 lb Snow Crab Legs 1 lb Shrimp, 12 Oysters, 12 Clams, 12 Mussels, Corn, Potatoes, and Sausage. Market Price

CAPTAINS

6 Clams, 6 Oysters, 2 Crab leg Clusters, 12 Mussels, 15 Spicy Shrimp, Corn, Potatoes, and Sausage. Market Price

MATES

4 Clams, 4 Oysters, 1 Crab leg Clusters, 6 Mussels, 10 Spicy Shrimp, Corn, Potatoes, and Sausage. Market Price

DECKHAND

1 lb Shrimp, 12 Oysters, 12 Clams, 12 Mussels, Corn, Potatoes, and Sausage. Market Price

IM FEELING CRABBY

3 lb Snow Crab Legs, Corn, Potatoes, and Sausage. Market Price

SHRIMP HAPPENS

2 lb Spicy Steamed Shrimp, Corn, Potatoes, and Sausage. Market Price

DID WE BUY A YACHT?

Four 4 oz Lobster Tails, 3 lb Snow Crab Legs, 2 lb Spicy Steamed Shrimp, 1 dozen Oysters, Clams, and Mussels, Corn, Potatoes, and Sausage - Includes 1 pitcher of Rum Punch. Market Price

DBASKE

Choice of French Fries, Red Rice, Seasonal Side, Vegetable of the Day, or Baked Potato after 4pm. Substitute Onion Rings + 3

Served with a Salad or Coleslaw. Choice of Vegetable of the Day, Red Rice, French Fries, Baked Potato, or Seasonal Side. Substitute Onion Rings + 3 *Broiled + 2

SEAFOOD

NTREES

SHRIMP PLATTER 26*

OYSTER PLATTER 28*

FRESH SEA SCALLOPS 31*

FRIED FLOUNDER PLATTER 28*

COMBO Any 2 for 31* | Any 3 for 33*





SELECT OYSTERS OR CLAMS Only the freshest! Served raw or steamed. (when available) (1/2 DOZEN) MARKET (1 DOZEN) MARKET

> SELECT OYSTER OR CLAM ROAST* Market Price

> > **PEEL & EAT SHRIMP**

(1/4 POUND) 10 (1/2 POUND) 17 (1 POUND) 28

SPICY STEAMED SHRIMP (1/4 POUND) 10 (1/2 POUND) 17 (1 POUND) 28

FRIED SHRIMP (1/4 POUND) 10 (1/2 POUND) 17 (1 POUND) 28

SNOW CRAB LEGS Served with salad 1 1/2 Pounds steamed. Market Price



COLESLAW, SEASONAL SIDE, FRENCH FRIES, RED RICE, VEGETABLE OF THE DAY, OR AFTER 4PM, BAKED POTATO 5 CORN, SAUSAGE, POTATOES 7

МКТ
15
18
19

LITTLE CRABBERS

For Mates 10 and under

SHRIMP & FRIES 9 FISH & FRIES 9 **CHICKEN & FRIES** 9 **GRILLED CHEESE & FRIES** 8 **MINI CORN DOGS & FRIES** 8



HOMEMADE KEYLIME TART 4

CHOCOLATE OVERLOAD CAKE 10

DESSERT OF THE DAY Ask Server

T-SHIRTS, HATS & KOOZIES AVAILABLE! ASK YOUR SERVER

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRINKS

COCA COLA PRODUCTS 3

MILK, CRANBERRY JUICE, ORANGE JUICE 4

ICE CREAM SMOOTHIES 6 Piña Colada / Strawberry / Banana/Mango / Raspberry



WE CANNOT SPLIT CHECK FOR PARTIES OVER SIX. THERE WILL BE AN 18% GRATUITY CHARGE ADDED FOR PARTIES OF 6 OR MORE