



APPETIZERS

HUSHPUPIES SM 6.25 | LG 7.30

OYSTERS ROCKEFELLER*

Fresh oysters topped with seasoned spinach, bacon, hollandaise & broiled to perfection 17.60 After 4PM

CONCH FRITTERS

Minced conch, deep fried in a light batter. Terri's Chub Cay recipe 15.55

FISH BITES

Lightly breaded and fried or blackened 15.55

STUFFED JALAPEÑOS

Stuffed with crabmeat, lightly breaded & deep fried 15.55

INLET SHRIMP & SPINACH DIP

This one is a must. Served with tortilla chips 14.50

BUFFALO SHRIMP

1/4 lb lightly breaded fried shrimp drizzled with buffalo sauce 14.50

MOZZARELLA CHEESE STICKS

Served with our marinara sauce 9.35

CRAB BALLS

A bite-sized version of our delicious crab mix 15.55

BACON-WRAPPED SHRIMP

Fried and wrapped in applewood smoked bacon 14.50

CALAMARI

Lightly breaded & deep fried, served with marinara sauce 14.50

ONION RINGS

Say no more! 9.35

SOFT SHELL CRAB

Lightly battered & deep fried. A must if you haven't tried them! 14.50

BLUE CRAB CLAWS

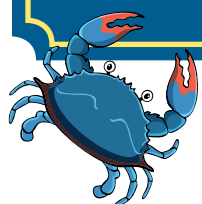
Lightly breaded and fried until golden brown. Market Price

OYSTER SHOOTER*

Vodka, fresh oyster, cocktail sauce, and hot sauce. Served with a jalapeño slice 5.20

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.



SANDWICHES

Choice of French Fries, Red Rice, Seasonal Side, Vegetable of the Day, or Baked Potato after 4pm. **Substitute Onion Rings + 3.15**

CRAB CAKE SANDWICH

Our recipe served pan-fried on a grilled bun with lettuce & tomato 19.70

SHRIMP PO' BOY OR OYSTER PO' BOY

Your choice of one or a combo. Fried golden on a hoagie with lettuce & tomato 18.65

SOFT SHELL CRAB

Fried golden on a hoagie with lettuce & tomato 18.65

CAPTAIN'S BURGER*

6 oz Burger charcoal-grilled with lettuce & tomato on a grilled bun 14.50 **with cheese + 1.05**

FRESH CHICKEN BREAST

Grilled, Fried or Blackened with lettuce & tomato on a grilled bun 14.50

FLOUNDER SANDWICH

Crispy fried with lettuce & tomato on a toasted hoagie 17.60

MAHI MAHI SANDWICH

Grilled, Fried or Blackened with lettuce & tomato on a ciabatta roll 19.70

LOBSTER ROLL

Chilled lobster meat piled high on a toasted New England style roll. Market Price

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 + 3.15**

12 OZ USDA CHOICE RIBEYE*

Hand-cut, Black Angus ribeye, grilled to your liking 31.50

STEAK & SHRIMP COMBO*

12 oz. ribeye with fried shrimp 36.25 ***Broiled + 2.10**

STEAK & CRAB CAKE*

12 oz. Ribeye & crab cake 38.30

BBQ CHICKEN DINNER*

Two fresh chicken breasts grilled & smothered in our BBQ sauce 24.85

SOUPS & SALADS

Homemade Salad Dressings: Ranch or Blue Cheese
Also available: French, Honey Mustard, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette
Each additional dressing .55¢

GARDEN SALAD

Romaine iceberg mix with tomatoes, carrots, red onion, and cucumbers 5.20 **Cheese & Bacon + 0.55 zzzzzttt each**

SHRIMP SALAD

Shrimp tossed with mayonnaise, celery, red onion and seasoned to perfection 16.60

CRAB SALAD

Fresh crabmeat tossed with mayonnaise, celery, red onion, and seasoning 17.60

SHRIMP & CRAB SALAD 17.60

CLAM CHOWDER

Cream based homemade and delicious! Cup 6.25 | Bowl 8.30

SHE CRAB SOUP

Thick & Rich... Allie's Inlet Recipe... World Famous! Cup 6.25 | Bowl 8.30

CONCH CHOWDER (when available)

A Berry Island recipe - great! Cup 6.25 | Bowl 8.30

FISH CHOWDER

Fresh & homemade, of course. Tomato base. (Very Hearty!) Cup 6.25 | Bowl 8.30

WINE

CANYON ROAD

Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

ROSÉ

KENDALL JACKSON SAUVIGNON BLANC

Glass or Bottle

KENDALL JACKSON CHARDONNAY

Glass or Bottle

KENDALL JACKSON PINOT GRIGIO

Glass or Bottle

BEER

BOTTLED

ANGRY ORCHARD

BLUE MOON

BUD LIGHT

BUDWEISER

COORS LIGHT

CORONA

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

DOCKSIDE 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

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

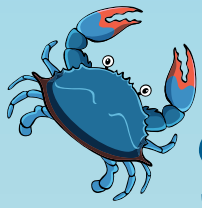
STRAWBERRY LEMON DROP

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

Prices subject to change without notice

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





CRAB HOUSE SPECIALTY

Served with a Salad or Coleslaw. Choice of Vegetable of the Day, Red Rice, French Fries, Baked Potato, or Seasonal Side.
Substitute Onion Rings + 3.15

CRAB HOUSE SEAFOOD PLATTER

Shrimp, flounder, scallops, oysters, & crab balls 35.20
*Broiled + 2.10

SOFT SHELL CRAB DINNER

Fresh & delicious, fried golden 30.05

CRAB CAKE DINNER

Two of our crab cakes made with blue crab claw and lump meat served pan fried 30.05

CATCH OF THE DAY

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

CRAB HOUSE STEAMPOTS

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

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

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

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

CAPTAINS

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

DECKHAND

1 lb Shrimp, 12 Oysters, 12 Clams, 12 Mussels, 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

FRIED BASKETS

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

FLOUNDER	18.65	SEA SCALLOPS	MKT
COD	18.65	CHICKEN STRIPS	15.55
SHRIMP	17.60	GROUPER	19.70
OYSTER	19.70	SHRIMP & GROUPER	20.70

DESSERTS

HOMEMADE KEYLIME TART 5.20 **CHOCOLATE OVERLOAD CAKE** 10.35

DESSERT OF THE DAY
Ask Server

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

SEAFOOD ENTREES

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

SHRIMP PLATTER 29

OYSTER PLATTER 29

FRESH SEA SCALLOPS Market Price

FRIED FLOUNDER PLATTER 29.05*

COMBO

Any 2 for 34.20* | Any 3 for 36.25



SEAFOOD BAR

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) 12 (1/2 POUND) 19.70
(1 POUND) 31.05

SPICY STEAMED SHRIMP

(1/4 POUND) 12.45 (1/2 POUND) 19.70
(1 POUND) 31.05

FRIED SHRIMP

(1/4 POUND) 12.45 (1/2 POUND) 19.70
(1 POUND) 31.05

SNOW CRAB LEGS

Served with salad
1 1/2 Pounds steamed. Market Price
Served with salad

SIDE ORDERS

COLESLAW, SEASONAL SIDE, FRENCH FRIES, RED RICE, VEGETABLE OF THE DAY, OR AFTER 4PM, BAKED POTATO 5.20

CORN, SAUSAGE, POTATOES 7.25

LITTLE CRABBERS

For Mates 10 and under

SHRIMP & FRIES 9.35

GRILLED CHEESE & FRIES 8.30

FISH & FRIES 9.35

MINI CORN DOGS & FRIES 8.30

CHICKEN & FRIES 9.35

DRINKS

COCA COLA PRODUCTS 3.15

MILK, CRANBERRY JUICE, ORANGE JUICE 4.15

ICE CREAM SMOOTHIES 6.25

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

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