

APPETIZERS

Crabby's Favorite Popcorn Shrimp

A pile of sweet and tender popcorn shrimp served with homemade cocktail sauce 7.99

Seared Ahi Tuna

Pepper crusted sushi grade Yellowfin Tuna quick seared served sashimi style with wasabi, pickled ginger, and wakame salad 8.99



U Peel Em' Shrimp

1/2 pound of tender sweet shrimp boiled in Old Bay seasoning 7.99

Florida Alligator Bites

Real Florida gator tail lightly dusted in seasoned flour and flash fried served with stone sauce "The most tender you've ever had ...Crabby Bill" 6.99

Onion Rings

Hand cut fresh never frozen sweet onion rings lightly dusted and served with Crabby Sauce 4.99

Conch Fritters

Lightly spicy fritters made with Caribbean Conch and served with key lime honey mustard 6.99

Crabby's Calamari

Not just your typical fried calamari. Crabby Bill gets ours straight from Rhode Island. Tender Calamari lightly breaded and served with warm marinara sauce 6.99

Malibu Coconut Shrimp

Sweet and tender shrimp tossed in Malibu coconut rum breading, served with spicy orange marmalade 8.99

Creamy Crab and Spinach Dip

Chesapeake Blue Crab, spinach, and artichoke in a bubbly dip topped with cheddar cheese served with tortilla chips 7.99

Buffalo Shrimp

Large shrimp hand breaded tossed in our tangy buffalo sauce served with blue cheese and celery 7.99

Florida Style Crab Cake

Homemade blue crab cake, grilled or fried and served with Crabby Sauce "Just lots of real blue crab ...Crabby Bill" 6.99

Chicken Strips

Crispy all white meat chicken strips, Tangy Buffalo, Malibu Coconut, or Asian Sesame style 6.99

Mozzarella Cheese Sticks

Breaded cheese sticks served with warm marinara sauce 5.99

Boom Boom Shrimp

Crabby's Favorite Popcorn Shrimp tossed in a slightly spicy and creamy Boom Boom sauce topped with fresh cilantro served in a martini glass 6.99



SHELL BAR

All of our clams and oysters are harvested in Florida, Louisiana, and Texas. Crabby Bill's is committed to protecting our beautiful beaches and marine life. The shells of the oysters you are about to eat are going to be recycled!

Find out how at www.crabbybills.com

Crabby's Raw Gulf Oysters (1 dozen)- freshly

shucked Prime Gulf Oysters served on ice with lemon and horseradish upon request. Market Price



Prime Gulf Oysters (1/2 dozen)

Steamed- served with drawn butter and lemon 4.99

Cleveland- layered with garlic, butter, and parmesan cheese then baked 5.99

Crabbyfellar- topped with our own Creamy Crab and Spinach Dip and baked 5.99

Florida- topped with mango salsa and cheddar cheese then baked 5.99

Middleneck Clams (1 dozen)

Steamed- served with drawn butter and lemon 7.99

Jakey's- sautéed in white wine, butter, and garlic served with garlic bread 9.99

Raw- fresh shucked served on ice with lemon and horseradish upon request 7.99

Cold Water Black Mussels (1 pound)

Jakey's- sautéed in white wine, butter, and garlic served with garlic bread 9.99

Marinara- steamed and topped with warm marinara served with garlic bread 9.99



Cleveland Oysters

Oyster and Undercooked Protein Warning

If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please consult a physician to ensure your safety before consuming raw or undercooked animal proteins of any kind.