

Crabby Bill's - St. Cloud

1104 Lakeshore Blvd Saint Cloud FL 34769 · +14079794001 · Updated: Jan 14, 2026

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STARTERS 16

Boom Boom Shrimp	\$12.99
wild caught red shrimp deep fried & tossed in our spicy boom boom sauce	
Gator Nuggets	\$14.99
real Florida gator fried with cherry peppers & served with stone sauce	
Easy Peel Shrimp	AVAILABLE OPTIONS
large wild red shrimp split and served either scampi style -OR- chilled with Old Bay seasoning	half: \$14.99 full: \$21.99
Cajun Grouper Nuggets	\$17.99
fresh grouper nuggets breaded in a spicy batter and fried until golden	
Boneless Chicken Wings	\$11.99
tossed in buffalo sauce with blue cheese.	
Coconut Shrimp Bites	\$13.99
wild caught red shrimp, hand-breaded with a pina colada dipping sauce	
Crabby's Fish Dip	\$12.99
smoked mahi and wahoo fish dip served with diced cherry peppers & red onion	
Avocado Egg Rolls	\$12.99
made in house with cream cheese & a sweet Thai chili sauce	
Stuffed Mushrooms	\$11.99
stuffed with crab, spinach, and cream cheese topped with white wine and butter sauce	
Conch Fritters	\$12.99
six house-made conch fritters lightly fried with honey mustard	
Onion Rings	\$8.99
hand cut onion rings served with Crabby's stone sauce	
Amazing Shrimp & Feta Toast	\$10.99
royal red shrimp, feta cheese, white wine, and garlic butter baked with garlic bread	
Fried Pickle Chips	\$9.99
hand-breaded & served with ranch	
Hush Puppies	\$8.99
house-made & deep fried	

Creamy Crab & Spinach Dip

\$12.99

crab meat & spinach, cheddar jack cheese served with house-made tortilla chips

Calamari

\$13.99

lightly fried calamari with fried cherry peppers & house-made mariana

SHELL BAR 3

Crabby's Baked Oysters*

topped with garlic butter parmesan cheese & house seasonings. ½ dozen or dozen

Crabby's Fresh Oysters*

served raw or steamed by the dozen

Oysters Crabafella*

topped with crab & spinach dip, bacon, & hollandaise sauce & baked. 1/2 dozen or dozen

SOUP & SALADS 5

Clam Chowder

AVAILABLE OPTIONS

Try our World famous original recipe loaded with hearty potatoes, freshly shucked clams, bacon & house spices.

Cup: \$4.99

Bowl: \$6.99

Calamari Caesar Salad

\$15.99

a classic Caesar salad topped with crispy calamari & fried cherry peppers with garlic bread

House Salad

\$6.99

blend of fresh mixed greens with tomatoes, onions, cheddar jack cheese, and croutons

Caesar Salad

\$7.99

romaine lettuce, tossed & topped with grated percorino romano cheese & croutons

Protein Add Ons

AVAILABLE OPTIONS

add any of these to your salad

grilled chicken breast: \$5.99

grilled shrimp or mahi:

\$7.99

PASTA 5

Seafood Pasta

\$25.99

Sautéed mussels, shrimp and scallops tossed with linguine. served with a scampi or red sauce

Cajun Chicken Alfredo

\$18.99

grilled chicken over linguine tossed in our cajun alfredo

Chicken Parmesan

\$16.99

traditional chicken parmesan served over linguine

Shrimp Alfredo

\$19.99

sauteed large wild red shrimp & linguine pasta tossed in our creamy alfredo sauce.

Shrimp & Grits

\$18.99

sauteed large wild red shrimp, smoked sausage and piquillo peppers over cheesy grits

SHRIMP BOIL 1

Shrimp Boil

shrimp boils are served with fresh corn on the cob, smoked sausage & choice of one side. Don't forget to add on mussels or crab!

FISH & SEAFOOD 6

Hogfish Snapper

\$25.99

tossed in Malibu coconut breading & fried with our house-made pina colada sauce -OR- parmesan panko breaded, baked & topped with our buerre blance sauce

Fresh Gulf Grouper

a local favorite. Served fried, grilled, or blackened

Island Mahi

\$21.99

a warm water fillet served blackened topped with mango salsa

American Red Snapper

\$21.99

lightly blackened with our homemade key lime tartar sauce

Fish & Chips

\$19.99

haddock filets dipped in Crabby's beer batter and fried to a light crispy crunch

Stuffed Flounder

\$21.99

layered and baked with our homemade crab cake

SEAFOOD SPECIALTIES 6

Stuffed Shrimp

\$19.99

large wild caught royal red shrimp butterflied & filled with seafood stuffing, baked & topped with buerre blance sauce.

Fried or Grilled Royal Red Shrimp

\$18.99

large wild caught royals

Bairdi Crab

a house favorite! served steamed or grilled with garlic butter and Old Bay seasoning

Coconut Shrimp

\$19.99

large wild caught royal red shrimp butterflied & hand tossed in a coconut rum breading, fried & served with our house-made pina colada sauce.

Crab Cake Dinner

two grilled Florida style crab cakes

Panko Crusted Scallops

baked with a panko parmesan crust & topped with our famous buerre blance sauce

COMBO PLATTERS 4

Strip & Surf*

a 12oz Chairman's reserve cut with exceptional flavor & tenderness. topped with garlic butter

Shrimp 3 Ways

\$25.99

wild caught royal red shrimp served coconut, stuffed & hand breaded fried.

Fish & Shrimp

\$19.99

royal red shrimp and a haddock filet - beer battered and fried to a golden perfection or baked with garlic butter and Old Bay seasoning

Key West Combination

\$25.99

grilled mahi & large wild red shrimp glazed with key lime honey mustard with conch fritters

LAND FAVORITES 2

New York Strip

a 12oz Chairman's reserve cut, with exceptional flavor & tenderness topped with garlic butter

Chicken Melt

\$17.99

two large grilled chicken breasts, fresh avocado, bacon & provolone cheese

SANDWICHES 7

Grouper Melt

lightly blackened, topped with sautéed onions, provolone cheese & thousand island dressing on toasted fresh ciabatta

Cali Chicken Sandwich

\$13.99

grilled with bacon, provolone & avocado mayo on toasted fresh ciabatta.

Sirloin Burger*

\$12.99

half pound of angus beef and brisket blend

Classic Grouper Sandwich

fresh local fried, grilled or blackened

Pacific Rim Tuna*

\$18.99

Ahi tuna fillet, seared, topped with a cusabi drizzle over baby greens, sesame ginger on toasted fresh ciabatta

Buffalo Chicken

\$11.99

fried & tossed in spicy buffalo sauce

Mahi Sandwich

\$14.99

served grilled or blackened

TACOS & BOWLS 6

Chicken Tacos

\$13.99

fried chicken fingers & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde.

Grouper Tacos

lightly fried grouper fingers & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde.

Steak Tacos**\$17.99**

grilled filet medallions & cabbage, topped with cheddar jack cheese, spicy baja sauce & house-made salsa verde

Avocado Tacos**\$13.99**

fried avocado, house-made salsa verde, cabbage, cheese, carrots & cilantro cream

Steak Bowl**\$15.99**

grilled filet medallions, coconut rice, avocado, cabbage, wonton strips, pico de gallo, cilantro cream sauce, and a soygave

Tuna Bowl***\$17.99**

coconut rice, avocado, carrots, wonton strips, seaweed salad, cilantro cream, and a soygave drizzle

SIDES 7**Fries****Cheese Grits****Coconut Rice****Half Ear Fresh Corn****Seasonal Veggies****Tropical Coleslaw****Mashed Potatoes****PREMIUM SIDES 5****Side Salad****AVAILABLE OPTIONS**

Substitute: \$1.99

A La Carte: \$4.99

Caesar Salad**AVAILABLE OPTIONS**

Substitute: \$1.99

A La Carte: \$4.99

Caribbean Street Corn**AVAILABLE OPTIONS**

Substitute: \$1.99

A La Carte: \$4.99

Baked Mac & Cheese**AVAILABLE OPTIONS**

Substitute: \$1.99

A La Carte: \$4.99

Hush Puppies**AVAILABLE OPTIONS**

Substitute: \$1.99

A La Carte: \$4.99

DESSERTS 2

Key Lime Pie

\$4.99

Four Time National Champ! Made with Nellie & Joe's Key Lime Juice, poured into a made-from-scratch graham cracker crust

Beignets

\$6.99

fried to a light golden brown & covered in powdered sugar

MAINLAND ⁵

Chicken Fingers

\$5.99

Grilled Chicken

\$5.99

Mac and Cheese

\$5.99

Hamburger or Cheeseburger

\$5.99

Alfredo Pasta

\$5.99

SEAFOOD ³

Grilled Fish

\$6.99

Fried Shrimp

\$6.99

Fish Fingers

\$6.99

ON TAP ²

Rum Runner

A delicious blend of Cruzan Rum, blackberry brandy, crème de banana and tropical juices.

Margarita Bucket

Our classic margarita made with Hornitos Tequila.

FROZEN DRINKS ⁶

Key Lime in the Coconut

We put the key lime in the coconut and shake it all about, made with Cruzan Key Lime and a Plantation Dark Rum floater.

Dirty Banana

Cruzan Rum, crème de cacao, Kahlua, banana puree, chocolate drizzle, and topped with a Plantation Dark Rum floater.

Perfect Pina Colada

A blend of Cruzan Silver and Coconut Rums, a vastly refreshing coconut mix, with a Plantation Dark Rum floater.

Florida Sunset

Hornitos Tequila blended with triple sec and our famous mango mix. Layered atop our strawberry mix and topped with a tequila floater to create the perfect Florida sunset.

Thunder Juice

Be the thunder! With this beverage of champions! Tito's Vodka blended with lemonade, blue curacao, and the secret to winning.

Beamsicle

Kentucky meets Florida with this Jim Beam Orange infused frozen favorite. A crafty twist on the traditional dreamsicle.

COASTAL COCKTAILS 5

Coconut Mojito

Cruzan Coconut Rum with fresh squeezed lime juice, mint, simple syrup and a splash of soda.

Strawberry Lemonade Mojito

Truly Strawberry Lemonade Vodka mixed with fresh muddled lemons, mint leaves, strawberries, lemonade and a splash of soda.

Twisted Lemonade

Get twisted! Our classic Titos Lemonade infused with a Twisted Tea bottle.

Florida Sunshine

A bright delicious drink mixed with Hornitos Tequila, Coconut Rum, fresh lime juice and mango puree mix.

1933 Hurricane

This cocktail is as strong as the famous storm that ripped through Okeechobee. Be careful with this one!

BRUNCH SERVED IN A CUP 4

Orange Crush

Nothing says summer like orange juice, paired with vodka, triple sec and a splash of lemon lime soda.

Ultimate Bloody

Featuring Tito's Vodka we garnish it with our signature spiced rim, olives, lime, celery, a slice of cherrywood smoked bacon, and skewered Royal Red shrimp. It doesn't get any better than this.

Dan the ManMosa

Kick start the day with this bold cocktail. Orange juice and a Prosecco split mixed with vodka, triple sec, and Red Bull.

All American Bloody Mary

A crafted classic made with Tito's Handmade Vodka.

RITAS & GRIAS 6

Dosarita

A 12oz Dos Equis Lager turned face down in a Crabby's Classico Margarita. Best of both worlds! Stay thirsty!

Organic Margarita

Fresh from the earth with Tres Agaves tequila and all organic blend of margarita goodness.

Casamigos Top Shelf

Casamigos Tequila with fresh lime juice agave nectar, organic margarita mix, topped with a Grand Marnier float.

Dragon Fruit

A blend of Tres Generaciones, organic margarita mix, with muddled limes and dragon fruit.

White Peach

A refreshing light sangria with fresh strawberries and Monin White Peach.

Red Sangria

Classic sangria with cinnamon, fresh orange juice, blackberry brandy, and red wine.

BOTTLES & CANS 18

Budweiser

Bud Light

Coors Light

Miller Lite

Guinness

Michelob Ultra

Yuengling

Heineken

Twisted Tea

Corona

Stella Artois

Dos Equis

Corona Light

Angry Orchard

(cider)

Modelo

Blue Moon

Nutrl

Vodka. Seltzer. Real Juice. Assorted Flavors. 12oz can.

Non Alcoholic option available

DRAFT BEER 2

Michelob Ultra

Reef Donkey

by Tampa Bay Brewing Co.

WINE 1

House Wine

by Woodbridge

SPECIALS 9

Rum Punch

\$10.00

Cruzan silver rum mixed with tropical juices and served in our color changing souvenir cup

Caffeinated Refreshers

AVAILABLE OPTIONS

Choice of peach mango or watermelon kiwi.

\$6.00

Add a shot of Tito's Handmade Vodka:

\$5.00

Yuengling Flights for the Stars & Stripes

ask your server for details!

Lobster Bisque

\$8.99

a rich creamy tomato-based broth with lobster, shallots, and sherry.

Clam Strip Appetizer

\$14.99

Large, lightly breaded Ipswich clam strips, served with Greg's wicked famous tahtah sauce.

Cold Lobstah Roll

\$24.99

Large chunks of pulled Maine lobster gently tossed in Hellman's Mayo and served on a grilled New England split top roll. Served with one side.

Alaskan King Crab

\$89.99

Because you serve it! Two pounds of the deep-sea delicacy steamed and served with two sides.

Fish & Strips Combo

\$25.99

Ipswich clam strips and a flounder fillet hand breaded, then fried golden brown. Served with two sides.

Better Than You Mom's Chocolate Cake

\$10.00

Sourced locally from Mike's Pies.
