

Crab & Fin

420 Saint Armands Cir 34236-1409 · +19413883964 · Updated: Jan 14, 2026

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APERITIFS & STARTERS 11

Shrimp Cocktail \$12.00

with cocktail sauce and lemon

Crispy Fried Oysters \$9.50

panko crusted, crispy fried with roasted corn-red pepper salsita & chili lime aioli

Calamari Salad \$10.50

lightly poached calamari served chilled in a marinade of olive oil, capers, garlic & fresh herbs

Baked Brie Almondine \$9.50

with toasted almonds, french bread and fresh fruit

Smoked Scottish Salmon \$11.75

served with capers, onions, cream cheese and toast rounds

Calamari AVAILABLE OPTIONS

crispy fried and served with a sesame dipping sauce

\$8.50

Cajun Style: \$8.75

Wild Cape Cod Bay Mussels \$9.75

steamed with garlic butter and sherry

Jonah Lump Crab Cake \$14.50

broiled and served with ruie sauce

Portuguese Grilled Octopus \$14.50

cork braised with preserved lemon, oregano, capers, oven dried tomatoes, olive oil, grilled focaccia and petite greens

Crepes Aubergine \$8.75

two fresh eggplant crepes stuffed with cheeses, served with our tomato provençale sauce

Caviar

german desietra osetra, california white sturgeon or sarasota mote marine siberian sturgeon served with traditional condiments and toast points

SOUPS & SALADS 8

Gazpacho AVAILABLE OPTIONS

chilled tomato soup with crispy vegetables, sour cream and croutons

\$7.75

Add Baby Gulf Shrimp:

\$2.00

Charley’s Chowder	\$5.25
a classic mediterranean fish chowder	
New England Clam Chowder	\$6.95
Shrimp Bisque	\$9.25
seasoned with tarragon & sherry	
Braised Beet And Mandarin Orange Salad	\$9.95
mesclun greens, candied walnuts, blue cheese crumbles served with a champagne-balsamic vinaigrette	
Hearts Of Romaine Wedge Salad	\$10.95
applewood smoked bacon, oven dried cherry tomatoes, pickled red onion, bleu cheese & aged balsamic drizzle	
Martha’s Vineyard Salad	\$8.75
baby field greens, crumbled bleu cheese, toasted pine nuts, red onion, & housemade raspberry maple vinaigrette	
Caesar Salad	AVAILABLE OPTIONS
fresh romaine tossed with our housemade caesar dressing with croutons & anchovies	\$6.25
	Half-order: \$4.75
	With Chicken: \$9.75
	Chilled Shrimp: \$14.50

THIS EVENING OFFERING 14

Potato Gnocchi & Baby Gulf Shrimp	AVAILABLE OPTIONS
hand rolled potato dumplings & baby gulf shrimp, preserved lemon-fennel pesto, crimini mushrooms, oven dried tomatoes, and baby spinach	\$19.50
	Early Dining: \$15.60
Frutti Di Mare	AVAILABLE OPTIONS
baby gulf shrimp, clams and mussels sautéed with fresh chopped tomatoes, garlic & olive oil tossed with housemade spaghetti	\$19.00
	Early Dining: \$15.20
Shrimp Alfredo	AVAILABLE OPTIONS
baby gulf shrimp sautéed with spinach, olive oil & garlic tossed in parmesan cream sauce with housemade fusilli & pinenut gremolata	\$24.00
	Early Dining: \$19.20
Chicken & Artichoke Spaghetini	AVAILABLE OPTIONS
chicken, artichoke hearts & black olives sautéed in a light tomato garlic sauce over housemade spaghetini	\$16.50
	Early Dining: \$13.20
Grilled Portobello Mushroom	\$14.50
caramelized onions, melted bleu cheese & roasted red pepper vinaigrette, artichoke flan, frizzled onions, garlic mashed potatoes	
Half Pound Burger	\$9.95
chargrilled and served with french fries	
Shrimp Chimichanga	\$14.25
shrimp, monterey jack & cheddar cheese, baked in a soft flour tortilla topped with guacamole & sour cream	

Seafood Gumbo	AVAILABLE OPTIONS
fresh fish, mussels & baby gulf shrimp in a hearty creole sauce infused with andouille sausage & okra served with rice pilaf	\$19.00
	Early Dining: \$15.20
Shrimp Scampi	AVAILABLE OPTIONS
chargrilled gulf shrimp with garlic, lemon and capers, served with applewood smoked bacon & parmesan grits	\$26.00
	Early Dining: \$20.80
Grilled Pork Porterhouse	AVAILABLE OPTIONS
16 oz. cut with napa cabbage, roasted garlic mashed potatoes, aged balsamic reduction & a crisp apple-bacon salad	\$21.00
	Early Dining: \$16.80
Coconut Crusted Chicken	AVAILABLE OPTIONS
with a rum-raisin glaze, rice pilaf and julienne vegetables	\$18.00
	Early Dining: \$14.40
Steak Frites	AVAILABLE OPTIONS
8 oz. usda prime sirloin steak chargrilled and served with french fries & brocolinni	\$24.95
	Early Dining: \$19.95
Usda Prime 14 Oz. Ribeye Steak	\$42.00
chargrilled with frizzled onions, brocolinni and roasted garlic mashed potatoes	
Filet Mignon	AVAILABLE OPTIONS
served with an artichoke flan, frizzled onions, roasted red pepper vinaigrette and garlic mashed potatoes	5 Oz: \$26.00
	9 Oz: \$36.50

FEATURED LAND & SEA SPECIALTIES 3

5oz. Filet Mignon & Gulf Shrimp Scampi	\$34.00
5oz. Filet Mignon & Jonah Lump Crab Cake	\$39.00
5oz. Filet Mignon & Snow Crab	\$35.00

FIN FISH, CRAB & CRUSTACEANS 11

Gulf Yellowfin Tuna	AVAILABLE OPTIONS
chargrilled rare, miso glaze, baby bok choy, cilantro sticky rice and crispy bean thread noodles	\$30.00
	Early Dining: \$25.60
Gulf Swordfish And Gulf Shrimp	AVAILABLE OPTIONS
cast iron seared, herb quinoa, butternut squash sauce, roasted brussels sprouts & smoked bacon	\$25.00
	Early Dining: \$20.00
Scottish Salmon	AVAILABLE OPTIONS
pan roasted, beet infused barley risotto, curry roasted cauliflower & stone ground mustard vinaigrette	\$26.00
	Early Dining: \$20.80
Canaveral Coast Golden Tile	AVAILABLE OPTIONS
sautéed, artichokes en barigoule, yukon gold potatoes, and lemon-fennel pesto	\$28.00
	Early Dining: \$22.40

Gulf Triple Tail	AVAILABLE OPTIONS
pan roasted, carrot infused couscous, pea & almond purée, roasted crimini mushrooms and romesco sauce	\$28.00
	Early Dining: \$22.40
Nantucket Bay Scallops	\$33.00
pan seared, butternut squash flan, sage brown butter & lemon-potato croquettes	
New Bedford Sea Scallops & Braised Beef Short Ribs	AVAILABLE OPTIONS
pan seared, whipped vanilla parsnips, braised baby carrots, mandarin orange vinaigrette and frizzled onions	\$30.00
	Early Dining: \$24.00
Jonah Lump Crab Cakes	AVAILABLE OPTIONS
broiled and served with ruie sauce	\$29.00
	Early Dining: \$23.20
14 Oz. North Atlantic Lobster Tail	AVAILABLE OPTIONS
broiled and served with warm drawn butter	Whole Tail: \$44.00
	Crab Stuffed: \$54.00
Alaskan Opilio Snow Crab	AVAILABLE OPTIONS
served chilled with warm drawn butter	½ Lb.: \$14.00
	1 Lb.: \$28.00
Alaskan Red King Crab	AVAILABLE OPTIONS
served chilled with warm drawn butter	½ Lb.: \$26.00
	1 Lb.: \$28.00

OYSTERS & RAW BAR SELECTIONS 11

Live Cedar Creek Little Neck Clams	AVAILABLE OPTIONS
served chilled on the half shell or steamed with warm drawn butter	By The Piece: \$1.25
	Half Dozen: \$7.50
	1 Dozen: \$15.00
Prince Edward Island Conway Royale	AVAILABLE OPTIONS
medium deep sized, full meat with mild salinity followed by a sweet buttery full bodied finish	Piece: \$2.55
	1/2 Dozen: \$15.30
Maine Bagaduce	AVAILABLE OPTIONS
harvested in the reversing falls of the bagaduce river this is a premium oyster with terrific consistency and balance	Piece: \$2.60
	1/2 Dozen: \$15.60
Massachusetts Wellfleets	AVAILABLE OPTIONS
medium to large size, from the estuaries of cape cod bay, has clean tasting plump meat with a balance of sweetness & brine	Piece: \$2.65
	1/2 Dozen: \$15.90
Rhode Island Bristol Bays	AVAILABLE OPTIONS
wild oysters that originate in northeast narragansett bay, large plump oyster with briny seaweed flavor and clean finish	Piece: \$2.70
	1/2 Dozen: \$16.20
Oyster Tasting	\$15.90
2 maine bagaduce, 2 massachusetts wellfleets, 2 rhode island bristol bays	

Yellowfin Tuna Tataki	\$14.50
sesame seed crusted & seared rare, pickled cucumber, wasabi, ginger & soy sauce	
Petite Indulgence	\$70.00
½ lb. alaskan red king crab, ½ lb. snow crab, 5 gulf shrimp, 5 oysters, 5 clams	
Grande Indulgence	\$140.00
1 lb. alaskan red king crab, 1 lb. snow crab, 10 gulf shrimp, 10 oysters, 10 clams	
Grand Oyster Tasting	\$31.50
3 prince edward island conway royale, 3 maine bagaduce, 3 massachusetts wellfleets, 3 rhode island bristol bays	
Yellowfin Tuna Tartare	\$14.50
chili lime aioli, crispy filo, aji soy marinade & fresh guacamole	