

# Crabby's Dockside

37 Causeway Blvd. 33767-2003 · +17272101313 · Updated: Jan 14, 2026

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## STARTERS 17

### Florida Alligator Bites

**\$13.99**

flash fried with hot cherry peppers and a side of Texas petal sauce.

### Easy Peel Shrimp

**AVAILABLE OPTIONS**

steamed wild caught royal red shrimp split for easy peeling, with old bay seasoning. served hot or cold.

Half Order: \$16.99

Full Order: \$24.99

### Bourbon Street Shrimp

**\$16.99**

large tail on red shrimp sautéed in a creole bbq with toasted bread for dipping

### Crabby's Calamari

**\$13.99**

lightly breaded and deep fried with hot cherry peppers.

### Killer Conch Fritters

**\$12.99**

Caribbean conch spiced fritters with honey mustard.

### Boom Boom Shrimp Bites

**\$12.99**

wild caught red shrimp deep fried & tossed in our spicy boom boom sauce.

### Short Rib Mac N Cheese

**\$16.99**

slow cooked short ribs and white cheddar mac and cheese baked and topped with toasted panko

### Onions Rings

**\$9.99**

deep fried, hand-cut, sweet onion rings, with Texas petal sauce.

### Smoked Fish Dip

**\$10.99**

delicious white fish dip with diced red onions and tangy cherry peppers, served with crackers

### Coconut Shrimp

**\$14.99**

butterflied royal reds tossed in coconut rum breading with a sweet pepper jam.

### Chicken Tenders

**\$11.99**

tossed in buffalo sauce with blue cheese.

### Crab Cake

**\$12.99**

grilled, house-made Florida style

### Creamy Crab & Spinach Dip

**\$12.99**

crab meat and spinach, cheddar jack cheese topped, with tortilla chips.

### Grouper Bites Basket

lightly breaded over a bed of crispy fries with Greg's signature key lime tartar sauce

## Avocado Egg Rolls

**\$13.99**

house-made egg rolls loaded with avocado chunks, cream cheese, chipotle peppers lightly fried with a sweet pepper jam

## Hush Puppies

**\$8.99**

house-made and deep fried

## Stuffed Mushrooms

**\$11.99**

stuffed with crab, spinach and cream cheese topped with white wine and butter sauce

## SHELL BAR 8

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### New Orleans Grilled Oysters\*

baked with spicy Cajun butter and parmesan cheese

### Cleveland Oysters\*

baked with Parmesan cheese, garlic butter, and secret spices.

### Crabbyfellar Oysters\*

baked with bacon and house-made crab & spinach dip, topped with beurre blanc sauce.

### Oyster 3-Way\*

four New Orleans Grilled, four Cleveland, and four Crabbyfellar

### Crabby's Fresh Oysters\*

freshly shucked. served raw or steamed.

### Prince Edward Island Mussels

**\$16.99**

one pound sauteed in garlic butter and white wine, served with garlic bread

### New England Middle Neck Clams

**\$16.99**

one dozen sauteed in garlic butter and white wine, served with garlic bread.

### The Big Bowl

**\$24.99**

one dozen New England middle neck clams and one pound Prince Edward Island mussels sauteed in garlic butter and white wine.  
served with garlic bread

## SALADS 4

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### Caesar

**AVAILABLE OPTIONS**

topped with grated Parmesan cheese and croutons

\$7.99

add a small caesar salad to your meal for:

\$3.99

### Calamari Caesar

**\$16.99**

classic Caesar topped with crispy calamari and fried cherry peppers.

### House Salad

**AVAILABLE OPTIONS**

romaine and spring mix blend, topped with tomatoes, onions, croutons, and cheddar jack cheese.

\$6.99

add a small house salad to your meal for:

\$2.99

## Protein Additions

### AVAILABLE OPTIONS

grilled chicken breast: \$7.99

grilled shrimp: \$9.99

blackened mahi: \$9.99

## CLAM CHOWDER 1

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### Clam Chowder

**\$6.99**

Try our Crabby's famous original recipe!

## CRAB OR LOBSTER PLUS! 3

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### Bairdi Crab

a house favorite! Served traditional steamed or fire-roasted with garlic butter and old bay seasoning

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### Jumbo Caribbean Lobster Tail

basted in garlic butter, seasoned with old bay and broiled

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### Make It A Platter!

Make a platter out of our two favorites by adding any of the following

### AVAILABLE OPTIONS

Calamari: \$12.00

Garlic Mussels: \$13.00

Crab Cake: \$10.00

Baked Oysters: \$10.00

Cod: \$9.00

Mahi: \$10.00

Grouper: \$16.00

EZ Peel Shrimp: \$10.00

Coconut Shrimp: \$10.00

Grilled or Fried Shrimp: \$10.00

Garlic Clams: \$13.00

Chicken Strips: \$9.00

New York Strip: \$24.00

## MAINLAND 4

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### New York Strip\*

**\$28.99**

Chairman's reserve cut, topped with garlic butter.

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### Chicken Strips

**\$14.99**

hand-breaded with choice of sauce.

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### Southern Most Chicken

**\$18.99**

grilled and basted in key lime honey mustard. Topped with house-made mango salsa.

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### Short Ribs

**\$24.99**

braised short ribs glazed with demi butter, grilled and served on cheesy smoked gouda grits with 1 side

## PASTA 3

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<b>Shrimp Alfredo</b>	<b>\$19.99</b>
wild caught royal reds over linguine and tossed in homemade alfredo sauce	
<b>Shrimp and Grits</b>	<b>\$19.99</b>
sauteed large wild red shrimp, smoked sausage, and local Piquillo peppers	
<b>Cajun Chicken Alfredo</b>	<b>\$18.99</b>
linguine pasta tossed in a creamy Cajun sauce with grilled chicken & smoked sausage topped with parmesan cheese.	

## FRESH SEAFOOD 11

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<b>Fresh Gulf Grouper</b>	
fried, grilled, blackened, or broiled.	
<b>Stuffed Flounder</b>	<b>\$19.99</b>
layered & baked with our handmade crab cake.	
<b>Atlantic Salmon</b>	<b>\$21.99</b>
lightly blackened.	
<b>Sea Scallops</b>	
pan seared and served on a bed of creamed corn topped with bacon. (served with one side)	
<b>Fried or Grilled Shrimp</b>	<b>\$18.99</b>
wild caught red shrimp served hand-breaded fried, or skewered and grilled.	
<b>Coconut Shrimp</b>	<b>\$21.99</b>
butterflied royal reds tossed in coconut rum breading with a sweet pepper jam.	
<b>Island Mahi Mahi</b>	<b>\$21.99</b>
seasoned with Cajun spices and topped with house-made mango salsa.	
<b>Fish &amp; Chips</b>	<b>\$18.99</b>
panko crusted Alaskan cod filets with sea salt and a malt vinegar mist. served with fries and one side.	
<b>Hogfish Imperial</b>	
pan fried hogfish topped with hand picked Bairdi crab meat and white wine butter sauce.	
<b>Hogfish Snapper</b>	
a local favorite! lightly baked with a Parmesan cheese and panko crust.	
<b>Crab Cake</b>	<b>\$22.99</b>
two house-made cakes	

## CRABBY'S COMBOS 3

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<b>Key West Grilled</b>	<b>\$25.99</b>
skewered shrimp and Caribbean mahi mahi, basted in key lime honey mustard with two conch fritters.	
<b>Grouper &amp; Shrimp</b>	
fresh Florida grouper and large wild caught red shrimp served broiled or fried.	

## No Worries Combo

\$28.99

fried grouper fingers, calamari and shrimp.

## SANDWICHES 6

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### Grouper Sandwich

fried, grilled, or blackened

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### Caribbean Mahi Mahi

grilled or blackened.

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\$15.99

### Crab Cake Sandwich

our Florida style crab cake grilled

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\$14.99

### Sirloin Burger\*

half pound of Angus beef and brisket blend.

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\$12.99

### Buffalo Chicken

fried and tossed in spicy buffalo sauce.

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\$11.99

### Black Bean Burger

grilled and topped with sautéed onions.

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\$12.99

## BEACH TACOS 6

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### Grouper

lightly fried Grouper fingers and cabbage, topped with cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our house-made salsa verde.

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### Mahi

blackened with shredded cabbage, cheddar jack cheese, and mango salsa. Topped with cilantro cream sauce.

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\$17.99

### Boom Boom Shrimp

fried shrimp tossed in boom boom sauce with crunchy cabbage and fresh cilantro.

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\$16.99

### Chicken

fried chicken fingers and cabbage, topped with cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our house-made salsa verde.

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\$14.99

### Avocado

fried avocado, cheddar cheese, cabbage, carrots, creamy cilantro sauce and our house-made salsa verde.

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\$12.99

### Short Rib

shredded short rib, cabbage, tangy baja sauce with fresh cilantro cream and red onion.

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\$17.99

## SIDES 10

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### Crispy Fries

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### Fresh Veggies

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## Crabby's Coleslaw

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## Mashed Potatoes

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## Coconut Rice

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## Cheese Grits

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## House Salad

**\$1.99**

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## Mac & Cheese

**\$0.99**

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## Creamed Corn with Bacon

**\$0.99**

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## Caesar Salad

**\$2.99**

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## DESSERT <sup>3</sup>

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### Killer Key Lime Pie

4-Time National Champion, all natural with no preservatives.

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### Reese's Peanut Butter Pie

light and creamy filling made with crunchy peanut butter, topped with REESE'S Peanut Butter Cups, drizzled with HERSHEY'S Dark Fudge Topping and caramel.

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### Sweet Willy's Ice Cream

named after our founder's daughter Sylvia, who was given the nickname Silly Willy.

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## DRINKS ON TAP <sup>2</sup>

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### Crabby's Crab Trap

a delicious mix of silver and tropical Cruzan Rum flavors and tropical juices.

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### Dragon Fruit Margarita

A blend of Hornito's Tequila, organic margarita mix, with muddled limes and dragon fruit.

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## FLOATED & FROZEN <sup>6</sup>

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### Perfect Pina Colada

everyone's favorite frozen drink. Hand-made with Cruzan Spiced Rum in a sugar rimmed glass and a Plantation Dark Rum float.

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### Florida Sunset

Hornito's 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.

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### Dirty Banana

Cruzan banana rum, banana puree, chocolate syrup and a Kahlua float.

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### 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 float.

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## Deep Blue

stay cool with this perfectly made Tito's Frozen Lemonade. Stay buzzed with extra float of Tito's on top!

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## Beamsicle

this Crabby's favorite is a crafty twist to a Dreamsicle, made with Jim Beam Orange.

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## BEACHSIDE BEVS 6

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### Top Shelf Margarita

Casamigos Tequila with a Grand Marnier float

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### Crabby's Crush

locally made with Big Storm Clementine Vodka and Florida Orange juice.

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### Pina Rita

this coconut twist on a margarita has rum, Hornito's tequila, and everything for needed for a good day.

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### Peachberry Lemonade

made with Jim Beam Peach, Monin Raspberry, and lemonade.

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### Rum Runner

we improved a beach favorite by making it with Pap's Pilar Rum and Monin Dragonfruit.

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### Mai Tai

you mai tai one on once you taste this fruity but potent blend of rum and juice.

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## HAND-CRAFTED COCKTAILS 9

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### Coco Mojito

Rum Haven Coconut Water Rum shaken with mint, lime and coconut cream making it easy for anyone who can't decide between a pina colada or a mojito.

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### Cure All

this cocktail made with Tres Generaciones Reposado tequila, fresh juices and coconut will cure all your worries.

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### Strawberry Lemonade Smash

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

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### Two to Mango

bringing bourbon to the beach in this perfectly balanced drink, mixing Jim Beam with mango puree and fresh juices.

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### Twisted Lemonade

this lemonade mixed with Twisted Tea Whiskey will surprise and delight you with its refreshing taste.

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### Easy Breezy

this Jim Beam orange cocktail goes down as smooth as the Sunset. Mixed with Amaretto, dragonfruit, and fresh juices.

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### Old Fashioned

sometimes it's better to stick to the classic. Traditionally made Basil Hayden's Bourbon old fashion.

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### Banana Bread Colada

Gasparilla Banana Bread Rum with Kahlua and house made pina colada mix.

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## Berry Mojito

Cruzan Tropical Fruit Rum, fresh lime juice, mint leaves, a fresh strawberry and blueberry puree shaken and poured over ice.

## BEER & WINE 7

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### Domestic Drafts

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### Import/Craft Drafts

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### Domestic Bottles

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### Premium & Craft Bottles

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### Ready to Drink Cocktails

Spike with an extra shot of Vodka!

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### House Wines

by Woodbridge Wines

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### Premium Wines

by Josh Cellars

## SEAFOOD 3

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**Grilled Fish** **\$6.99**

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**Fried Shrimp** **\$6.99**

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**Fish Fingers** **\$6.99**

## SPECIALS 9

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**Rum Punch** **\$10.00**

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

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### Caffeinated Refreshers

Choice of peach mango or watermelon kiwi.

#### AVAILABLE OPTIONS

\$6.00

Add a shot of Tito's Handmade Vodka:

\$5.00

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### Yuengling Flights for the Stars & Stripes

ask your server for details!

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**Lobster Bisque** **\$8.99**

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

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**Clam Strip Appetizer** **\$14.99**

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

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**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.

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**Alaskan King Crab****\$89.99**

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

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**Fish & Strips Combo****\$25.99**

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

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**Better Than You Mom's Chocolate Cake****\$10.00**

Sourced locally from Mike's Pies.

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