

Crabby's Oceanside

451 S Atlantic Ave 32118-4666 · +13864005560 · 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 freid	
Stuffed Mushrooms	\$11.99
stuffed with crab, spinach and cream cheese topped with white wine and butter sauce	

SHELL BAR 8

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

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

Clam Chowder	\$6.99
Try our Crabby's famous original recipe!	

CRAB OR LOBSTER PLUS! 3

Bairdi Crab
a house favorite! Served traditional steamed or fire-roasted with garlic butter and old bay seasoning
Jumbo Caribbean Lobster Tail
basted in garlic butter, seasoned with old bay and broiled

Make It A Platter!	AVAILABLE OPTIONS
Make a platter out of our two favorites by adding any of the following	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

New York Strip*	\$28.99
Chairman's reserve cut, topped with garlic butter.	
Chicken Strips	\$14.99
hand-breaded with choice of sauce.	
Southern Most Chicken	\$18.99
grilled and basted in key lime honey mustard. Topped with house-made mango salsa.	
Short Ribs	\$24.99
braised short ribs glazed with demi butter, grilled and served on cheesy smoked gouda grits with 1 side	

PASTA 3

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

FRESH SEAFOOD 11

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

CRABBY'S COMBOS 3

Key West Grilled	\$25.99
skewered shrimp and Caribbean mahi mahi, basted in key lime honey mustard with two conch fritters.	
Grouper & Shrimp	
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

Grouper Sandwich	
fried, grilled, or blackened	
Caribbean Mahi Mahi	\$15.99
grilled or blackened.	
Crab Cake Sandwich	\$14.99
our Florida style crab cake grilled	
Sirloin Burger*	\$12.99
half pound of Angus beef and brisket blend.	
Buffalo Chicken	\$11.99
fried and tossed in spicy buffalo sauce.	
Black Bean Burger	\$12.99
grilled and topped with sautéed onions.	

BEACH TACOS 6

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.	
Mahi	\$17.99
blackened with shredded cabbage, cheddar jack cheese, and mango salsa. Topped with cilantro cream sauce.	
Boom Boom Shrimp	\$16.99
fried shrimp tossed in boom boom sauce with crunchy cabbage and fresh cilantro.	
Chicken	\$14.99
fried chicken fingers and cabbage, topped with cheddar cheese, tangy baja sauce, chopped red onions, fresh cilantro and our house-made salsa verde.	
Avocado	\$12.99
fried avocado, cheddar cheese, cabbage, carrots, creamy cilantro sauce and our house-made salsa verde.	
Short Rib	\$17.99
shredded short rib, cabbage, tangy baja sauce with fresh cilantro cream and red onion.	

SIDES 10

Crispy Fries	
Fresh Veggies	

Crabby's Coleslaw	
Mashed Potatoes	
Coconut Rice	
Cheese Grits	
House Salad	\$1.99
Mac & Cheese	\$0.99
Creamed Corn with Bacon	\$0.99
Caesar Salad	\$2.99

DESSERT 3

Killer Key Lime Pie	
4-Time National Champion, all natural with no preservatives.	
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.	
Sweet Willy's Ice Cream	
named after our founder's daughter Sylvia, who was given the nickname Silly Willy.	

SEAFOOD 3

Grilled Fish	\$6.99
Fried Shrimp	\$6.99
Fish Fingers	\$6.99

DRINKS ON TAP 3

Crabby's Crab Trap	
a delicious mix of silver and tropical Cruzan Rum flavors and tropical juices.	
Oceanside Punch	
a fruity mix of Pinnacle Vodka flavors and juices	
White Sangria	
our twist on a classic summertime favorite with Pinnacle Georgia Peach, white wine, peach schnapps, agave nectar and fresh strawberries	

FLOATED FROZEN FAVORITES 6

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.	

Summer Crush

it's more than just a summertime crush, with Cruzan tropical, mango freeze, and a Truly Wild Berry Vodka float.

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.

Dirty Banana

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

Strawberry Mango Daiquiri

a frozen blend of strawberry and mango purees with Cruzan Rum and a Cruzan Spiced Rum float.

Titos Frozen Lemonade

Titos Vodka blended with strawberry lemonade ad topped with Jim Beam Peach.

RITAS & GRIAS 7

House Rita

Hornito's Tequila with curacao and Tres Agaves mix.

Gran Sangrita

our white sangria ad house margarita shaken together with a Grand Marnier float.

Tres Organico

Tres Agaves Organic Tequila and mix joined together with a slice of lime.

White Gria

our twist on a classic summertime favorite with Pinnacle Georgia Peach, white wine, peach schnapps, agave nectar and fresh strawberries.

Tres Top Shelf

Tres Generaciones Blanco Tequila with a Grand Marnier float.

Red Gria

a 15th century Spanish recipe that has been linked directly to the success of Don Quijote.

Add Flavors!

\$2.00

peach, mango, strawberry or coconut

HAND-CRAFTED COCKTAILS 10

Hurricane

Get ready for your taste buds to be blown away with our mix of tropical and dark rums combined with a tart but still sweet juice blend.

Mai Tai

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

Irish Mule

Two Gingers Whiskey, fresh lime juice and Goslings Ginger beer.

Peach at the Beach

with Jim Beam Peach, iced tea and lemonade.

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.

Wildberry Mojito

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

Dixie Black Pepper Bloody Mary

Get a little more than a kick start with Dixie's Black Pepper Vodka added to Tres Agaves spicy organic bloody mary mix with a salt and peppered rim.

Truly Berry Smash

Truly Wild Berry Vodka, fresh strawberries, lime juice, simple syrup, and sprite.

Blue Hawaiian

say aloha to this cocktail made with Cruzan Silver, pineapple juice, coconut cream, and blue curacao topped with a Spicy Cruzan floater.

Crabby's Old Fashioned

our take on a classic drink made with Chicken Cock Bourbon.

BEER & WINE 7

Domestic Drafts

Import/Craft Drafts

Domestic Bottles

Premium & Craft Bottles

Spiked Seltzers

House Wines

by Woodbridge Wines

Premium Wines

by Josh Cellars

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.	