



APPETIZERS 19

**Chowder Fries** **\$7.00**

Crabtown fries smothered with creamy clam chowder, cheddar cheese, crispy bacon and scallions! A Crabtown Favorite!!!

**Oysters on the Half Shell** **AVAILABLE OPTIONS**

Hand harvested from Federally inspected beds in the Gulf of Mexico

1 Don.: \$19.00

1/2 Doz.: \$10.00

**Peel & Eat Shrimp Bucket** **\$11.00**

**Shrimp & Peppers** **\$11.00**

Crispy Shrimp tossed with hot & spicy peppers, red onion, & garlic butter

**Crab Dip** **\$11.00**

Served with Mardi Gras chips

**Fried Calamari** **\$12.00**

Hand breaded. Served with red gravy

**Appetizer Trio** **\$11.00**

Crabcake, Chicken Tenders & Coconut shrimp

**Krabby Balls** **\$9.00**

Fried crab and cheese balls served with remoulade sauce

**Alligator** **\$11.00**

Hand breaded fried or blackened or 1/2 & 1/2

**Fried Clams** **\$10.00**

Hand breaded, crispy clams. The best you ever ate

**Crawfish Tails** **\$10.00**

Hand breaded, crispy fried with cocktail sauce

**Hot & Spicy Fried Calamari** **\$12.00**

Hand breaded. Tossed w/garlic butter & hot peppers

**Cheese Nerds** **\$6.00**

Crispy fried white cheddar cheese chunks served w/honey mustard sauce

**Crabtown Trash** **\$10.00**

When the "Krabby Kitchen Krew" breaks off a crab leg, knuckle, or claw, do we throw it away? "Heck No!" We Bag It up & Sell It to You! While it lasts

King Crab Trash

When available

Spinach & Artichoke Cheese Dip \$10.00

Served with Mardi Gras chips

CT's Hot Wings \$9.00

Served with blue cheese dressing and celery sticks

Louisiana Crab Cakes (2) \$12.00

Crabbiest cakes ever! Made in our kitchen. With tangy remoulade sauce

Coconut Shrimp \$10.00

Hand breaded, crunchy coconut breaded shrimp

SOUPS 2

Chicken Andouille Gumbo AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

Boston Clam Chowder AVAILABLE OPTIONS

Cup: \$4.00

Bowl: \$6.00

SALADS 2

Crabtown Salad AVAILABLE OPTIONS

Fresh UNINTIMIDATING mixed greens, cheddar cheese, egg, and bacon bits

\$9.00

Add Fried Chicken: \$12.00

Add Chilled Shrimp: \$14.00

Tabasco Caesar Salad AVAILABLE OPTIONS

With choice of:

\$8.00

Blackened Chicken: \$12.00

Blackened Shrimp: \$14.00

BOILS!! SPECIALTY OF CRABTOWN 3

Cajun Crab & Shrimp Boil AVAILABLE OPTIONS

1st we give you a bowl of our famous coleslaw. 2nd we cover your table in butcher paper (2

\$24.00

Crab Boils or more), 3rd we dump snow crab legs (over 1/2 lb per person), shrimp in the

Double your Crab Only: \$12.00

shell, andouille sausage, corn on the cob, red skin 'taters, even a boiled onion all over your

Add Steamed Mussels (1/2 Lb.) (Per Person):

table, and LET YOU AT IT!

\$4.00

All King Crab Boil \$48.00

Salty's Shrimp Boil \$20.00

We give you a bowl of our famous coleslaw, then a big mess of corn on the cob, andouille

sausage, red skin 'taters, boiled shrimp, even a boiled onion, and bring it to your table in a

bucket. Salty says, "DIG IN"!!

FAMOUS CRAB DINNERS 6

**Cheesy Crab & Shrimp Skillet** **\$16.00**

An Iron skillet lined with rice then topped with fresh crab, shrimp, jack and Parmesan cheeses then baked till golden and bubbly. A house specialty!

**Snow Crab Legs "Special"** **\$26.00**

Garlic or Cajun

**Louisiana Crab Cakes** **\$19.00**

Crispy crab cakes with remoulade sauce

**Stuffed Hardshell Crabs** **\$14.00**

Crab stuffing with hickory bacon & Pepper Jack cheese served with Creole cream sauce. (3)

**Crab Pot Pie** **\$16.00**

Fresh crab and shrimp with all the traditional pot pie fixings, topped with a flakey pastry crust

**King Crab Legs** **\$46.00**

Hunka Hunka big crab leg! The Ultimate in Eskimo Food! for "The King", Garlic or Cajun

CHICKEN & STEAK 4

**Chicken Fried Steak** **\$15.00**

Premium Angus Beef served w/our roasted garlic mashed potatoes & real cream gravy

**Hand Breaded Chicken Tender Platter** **\$15.00**

Served with roasted garlic mashed potatoes & real cream gravy

**Crabtown's Flatiron Special** **\$17.00**

Mesquite grilled, USDA Choice Flatiron steak served with french fries

**Flatiron Steak Combo** **AVAILABLE OPTIONS**

Served with roasted garlic mashed potatoes

With 1/2 lb. Snow Crab: \$23.00

With Fried Shrimp: \$20.00

CRISPY CAJUN SEAFOOD 8

**Butterfly Shrimp** **AVAILABLE OPTIONS**

Served with black cherry mustard sauce

Lite: \$14.00

Reg.: \$17.00

**Fried Clams** **\$15.00**

Served with cocktail sauce

**The Crabtown Fried Combo** **\$21.00**

Shrimp, catfish, clams

**Cajun Size Popcorn Shrimp** **AVAILABLE OPTIONS**

Lite: \$12.00

Reg.: \$14.00

|                                                               |                          |
|---------------------------------------------------------------|--------------------------|
| <b>Fish &amp; Chips</b>                                       | <b>\$15.00</b>           |
| PBR beer battered true cod                                    |                          |
|                                                               |                          |
| <b>Catfish Filets</b>                                         | <b>AVAILABLE OPTIONS</b> |
| Catfish tenderloins cut from filets. Served with tartar sauce | Lite: \$16.00            |
|                                                               | Reg.: \$19.00            |
|                                                               |                          |
| <b>Coconut Shrimp</b>                                         | <b>AVAILABLE OPTIONS</b> |
| Crunchy coconut breaded shrimp                                | Lite: \$17.00            |
|                                                               | Reg.: \$20.00            |
|                                                               |                          |
| <b>Fried Gator Dinner</b>                                     | <b>\$18.00</b>           |

THE ORIGINAL BUBBA BUCKET 6

|                              |                |
|------------------------------|----------------|
| <b>Famous Fried Shrimp</b>   | <b>\$17.00</b> |
|                              |                |
| <b>Fried Catfish Tenders</b> | <b>\$20.00</b> |
|                              |                |
| <b>Chicken Tenders</b>       | <b>\$16.00</b> |
| w/ homemade gravy            |                |
|                              |                |
| <b>Snow Crab Cluster</b>     | <b>\$21.00</b> |
|                              |                |
| <b>Peel n' Eat Shrimp</b>    | <b>\$18.00</b> |
|                              |                |
| <b>Cajun Steamed Mussels</b> | <b>\$20.00</b> |

CAJUN SPECIALTIES 4

|                                                                                           |                |
|-------------------------------------------------------------------------------------------|----------------|
| <b>Jambalaya</b>                                                                          | <b>\$16.00</b> |
| This Sassy rice dish from New Orleans is full of shrimp, chicken, and andouille sausage   |                |
|                                                                                           |                |
| <b>Crawfish Ettouffee</b>                                                                 | <b>\$18.00</b> |
| An original Prudhomme recipe, dark & spicy roux. Served with red beans and rice           |                |
|                                                                                           |                |
| <b>Shrimp Creole</b>                                                                      | <b>\$16.00</b> |
| Pearl's famous recipe of tomatoes, onions, peppers & okra. Served with red beans and rice |                |
|                                                                                           |                |
| <b>Blackened Gator Dinner</b>                                                             | <b>\$18.00</b> |
| Served with red beans and rice                                                            |                |

FRESH FISH & SEAFOOD 8

|                                                                                                                                                              |                |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Shrimp or Scallop Skillets</b>                                                                                                                            | <b>\$16.00</b> |
| Either blackened & topped with a brown butter sauce, or grilled with lemon pepper seasoning & topped with lemon butter & crispy capers. Served with broccoli |                |
|                                                                                                                                                              |                |
| <b>Blackened Catfish</b>                                                                                                                                     | <b>\$19.00</b> |
| Boneless filets, blackened and topped with Creole meuniere sauce. Served with red beans & rice                                                               |                |
|                                                                                                                                                              |                |

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|-----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Creole Stuffed Tilapia</b>                                                                                                                             | <b>\$19.00</b> |
| Tilapia wih a stuffing made of crab, shrimp, Andouille sausage and Ritz Cracker Crumbs. Drizzled with Creole cream sauce and served with red beans & rice |                |
| <b>Idaho Rainbow Trout</b>                                                                                                                                | <b>\$18.00</b> |
| Pan seared until golden brown, topped with a warm lemon butter sauce, crispy capers, toasted pine nuts, and diced tomatoes. Served with fried okra        |                |
| <b>Crab Crusted Salmon</b>                                                                                                                                | <b>\$20.00</b> |
| Grilled and topped with a crab, spinach, artichoke au gratin. Served over fettuccini with a lemon butter sauce                                            |                |
| <b>Sesame Crusted Ahi Tuna</b>                                                                                                                            | <b>\$20.00</b> |
| Sesame Crusted Ahi Tuna topped with ginger soy glaze and wasabi cream. Served with steamed broccoli                                                       |                |
| <b>Louisiana Mahi Mahi</b>                                                                                                                                | <b>\$19.00</b> |
| Blackened and served over sweet corn jalapeno maque choux (mock shoe). Served with fried okra                                                             |                |
| <b>Pecan Crusted Idaho Rainbow Trout</b>                                                                                                                  | <b>\$18.00</b> |
| Crispy fried & served over brown butter sauce. Served with roasted garlic mashed potatoes                                                                 |                |

PASTA 3

|                                                                                                |                |
|------------------------------------------------------------------------------------------------|----------------|
| <b>Blackened Chicken Fettuccine</b>                                                            | <b>\$15.00</b> |
| A mildly spiced tomato cream sauce with broccoli, mushrooms, and diced tomatoes                |                |
| <b>Shrimp Diablo</b>                                                                           | <b>\$15.00</b> |
| Shrimp, andouille sausage, broccoli, and mushrooms tossed with fettuccine in a spicy red sauce |                |
| <b>Shrimp Fettuccine Alfredo</b>                                                               | <b>\$15.00</b> |
| Shrimp, broccoli, and mushrooms tossed in a creamy Parmesan and Romano cream sauce             |                |

BURGERS, PO BOYS & SLIDERS 5

|                                                                                                                           |                |
|---------------------------------------------------------------------------------------------------------------------------|----------------|
| <b>Bourbon Street Burgers</b>                                                                                             | <b>\$10.00</b> |
| Pearls is famous for these! Three "Baby Burger Buns" stuffed with mini grilled onion burgers with cheese                  |                |
| <b>Fried Catfish or Shrimp Po Boy</b>                                                                                     | <b>\$9.00</b>  |
| <b>Fried or Blackened Chicken Po Boy</b>                                                                                  | <b>\$9.00</b>  |
| <b>Crab Cake Sliders</b>                                                                                                  | <b>\$13.00</b> |
| Pearls famous crab cakes tucked in twin mini buns with tartar sauce and coleslaw                                          |                |
| <b>Pepper Jack Ranch Po Boy</b>                                                                                           | <b>\$10.00</b> |
| Mesquite grilled chicken breast, melted pepper jack cheese, cool and creamy Ranch dressing, lettuce, tomato and red onion |                |

SIDE DISHES 11

|                                       |               |
|---------------------------------------|---------------|
| <b>"Pearl's" Red Beans &amp; Rice</b> | <b>\$3.00</b> |
| <b>French Fries</b>                   | <b>\$3.00</b> |

|                                       |               |
|---------------------------------------|---------------|
| <b>Fried Okra</b>                     | <b>\$3.00</b> |
| <b>Roasted Garlic Mashed Potatoes</b> | <b>\$3.00</b> |
| <b>Garlic Buttered Cabbage</b>        | <b>\$3.00</b> |
| <b>Steamed Broccoli</b>               | <b>\$3.00</b> |
| <b>Cole Slaw</b>                      | <b>\$3.00</b> |
| <b>"Pearl's" Rice</b>                 | <b>\$3.00</b> |
| <b>Corn on the Cob</b>                | <b>\$3.00</b> |
| <b>Redskin Potatoes</b>               | <b>\$3.00</b> |
| <b>Sweet Potato Fries</b>             | <b>\$4.00</b> |