

DON'T FORGET OUR DESSERTS

- Key West Key Lime Pie \$4.99
- NY Style Cheesecake \$4.99
- Chocolate Pecan Pie \$4.99
- Triple Layer Chocolate Cake \$5.99
- Chef's Dessert of the Day \$5.99
- Ice Cream Scoop \$1.99

Fiddler Crab MENU

- Mac 'n Cheese \$2.99
- Grilled Cheese Sandwich with Fries \$3.99
- Chicken Fingers with Fries \$4.99
- Popcorn Shrimp with Fries \$5.99
- Cheese Pizza \$4.99
- Hamburger with Fries \$4.99
- Fish Fingers with Fries \$5.99
- Grilled Chicken Sandwich with Fries \$5.99
- Cluster of Snow Crab \$8.49

ASK YOUR CREW MEMBER ABOUT OUR
T-SHIRTS, KID'S SHIRTS,
HATS, VISORS AND
GIFT CERTIFICATES

WINE LIST

WHITE WINE

	glass	bottle
Marcus James Chardonnay	\$4.85	
Yellow Tail Chardonnay A light wine with fruit flavors	\$5.50	\$18.95
Black Opal Chardonnay A great wine that goes well with all seafood	\$5.25	\$19.95
Trincherio Chardonnay Medium to full-bodied with nice balance	\$5.95	\$19.95
Rodney Strong Chardonnay A great accompaniment to shell fish. This wine is rich and full-bodied	\$7.25	\$24.95
Jacob's Creek Reserve Chardonnay A medium to full body wine perfect match with any seafood	\$7.50	\$25.95
Simi Chardonnay Beautifully balanced with oak and acidity, a softer style		\$29.95
Folonari Pinot Grigio Clean, crisp and refreshing	\$4.95	
Ruffino Pinot Grigio A tangy fruit flavor that goes well with creamy seafood dishes	\$5.95	\$20.95
Geyser Peak Sauvignon Blanc A nice mixture of grapefruit and citrus, a great wine to accompany seafood	\$6.25	\$22.95
Nobilo Sauvignon Blanc A refreshing wine that goes well with fish and has a beautiful balance	\$7.50	\$24.95
Beringer White Zinfandel Not too sweet, nor too dry, perfect with everything	\$4.95	\$16.95
Cht. Ste. Michelle Johannisberg Riesling A mildly sweet wine, it is light bodied and goes well with seafood	\$5.95	\$18.95

RED

Marcus James Cabernet Sauvignon	\$4.85	
Black Opal Cabernet / Merlot Blended with a small amount of merlot for added smoothness	\$5.50	\$19.95
Columbia Crest Merlot Softer fruit flavors with great structure	\$6.95	\$22.95
Chateau St. Jean Cabernet Sauvignon A full-bodied wine with blackberry undertones		\$20.95
Osborne Solaz - Tempranillo / Cabernet From Spain's first family of winemakers (Crab House Recommends!)	\$5.25	\$17.95
Ravenswood Zinfandel A mouth-watering wine filled with intense berried fruits	\$6.75	\$22.95
Concannon Pinot Noir A medium-bodied wine with light oak flavoring	\$6.95	\$21.95
Rodney Strong Pinot Noir One of the top rated California Pinot Noir		\$25.95
Yellow Tail Shiraz Rich and spicy with great fruit flavors	\$5.50	\$18.95

SPARKLING

Freixenet Cordon Negro Brut, Spain	\$6.95	\$19.95
Perrier Jouet Grand Brut, France	\$13.00	\$45.00



"The Crab House is an avid supporter of sustainable seafood and also uses local fish as reflected in their menu" Holly Herrick - Food Critic, Post & Courier

A few things about The Charleston Crab House

All of our menu items are made with the freshest ingredients available to us, from the greens in our salads to the seafood on our plates. Some of our items are marked as market and their availability depends on Mother Nature, ocean temperature, tides, favorable winds, the Dow Jones Index, the price of tea in China and among other things, how lucky our fishermen are. If something is not available, we apologize.

We are constantly trying to do the best job for you that we can. If you have any suggestions as to how we can improve our food or service, please pass this valuable information on to us. We would appreciate it.

So relax and enjoy the food, the spirits and the fun. And we thank you.

PROUD TO BE LOWCOUNTRY OWNED AND OPERATED SINCE 1991

John Keener & The Crab House Crew

Visit our website: www.charlestoncrabhouse.com
Gratuity added to parties of 6 or more

Crab-A-Tizers

“AWARD WINNING” SHE CRAB SOUP A Charleston Must Have! Creamy and sweet made with crab meat and crab roe cup \$4.79 • bowl \$6.99

CRAB HOUSE CRAB DIP From our old Charleston Family Recipe. It's a locals favorite. Served chilled with crackers \$6.99

LUMP CRAB CAKE Made with jumbo lump crab meat served with cilantro corn relish and tartar sauce \$8.99

FRIED GREEN TOMATOES Southern Tradition! Local green tomato slices lightly fried, topped with shredded parmesan and served with an apricot marmalade \$5.99

BUFFALO OYSTERS Deep fried oysters tossed in spicy hot sauce and served with bleu cheese and celery \$8.49

CRAB STUFFED MUSHROOMS Mushroom caps with crab meat stuffing covered in she crab soup and melted cheddar jack cheese \$8.49

BUFFALO WINGS Deep fried chicken wings tossed in spicy hot sauce served with bleu cheese and celery \$6.99

CRISPY CALAMARI Tender calamari lightly fried, served with marinara sauce and apricot marmalade \$6.99

BBQ SHRIMP AND GRITS A Crab House Specialty! Creamy Edisto grits topped with BBQ sauce, grilled shrimp, cheddar jack cheese and scallions \$7.99

SOFT SHELL CRAB Deep fried whole blue crab served with tartar sauce \$8.59

SESAME SEARED TUNA Ahi tuna thinly sliced and seared to rare. Served over cucumber-red onion slaw, sweet ginger soy glaze and a side of wasabi \$9.99

MOZZARELLA STICKS Hand breaded and lightly fried served with marinara sauce \$5.99

COCONUT FRIED SHRIMP Tender shrimp rolled in coconut breading and lightly fried, served with apricot marmalade \$7.99

CRAB WONTONS Lightly fried wontons stuffed with crab meat and cream cheese, served with ginger soy sauce \$6.99

BLUE CRAB CLAWS Fresh Charleston blue crab claws lightly fried and served with crab ranch dressing \$7.99

OYSTERS (STEAMED OR RAW) ½ Dozen \$7.99 • Dozen \$14.99

OYSTERS McCLELLANVILLE Select oysters baked in garlic butter topped with parmesan cheese ½ Dozen \$9.99 • Dozen \$16.99

PEEL N' EAT SHRIMP “We Steam’um, You Peel’um” ¼ lb \$6.99 • ½ lb \$11.99

MAINE MUSSELS Atlantic blue mussels sauteed in garlic butter, diced tomatoes, scallions and white wine \$9.49

BACON WRAPPED STUFFED SHRIMP Tender shrimp stuffed with fresh crab meat stuffing, wrapped in bacon and fried, served over red rice \$8.99

MARKET STREET SAMPLER Crispy Calamari, Mozzarella Sticks and Coconut Fried Shrimp \$11.99

Salads

DINNER OR CAESAR SALAD
A great starter with the freshest ingredients \$3.99

FRIED OR GRILLED SHRIMP SALAD
Fried or grilled tender shrimp served over mixed greens or Caesar salad \$8.49

FRIED OYSTER SALAD
Served over mixed greens or Caesar salad \$8.49

FRIED OR GRILLED CHICKEN SALAD
Tender chicken strips over mixed greens or Caesar salad \$7.99

All mixed green salads served with tomatoes, cucumbers, red onion and croutons

DRESSINGS:

House Crab Ranch • Balsamic Vinaigrette • Fat Free Italian
Honey Mustard • Bleu Cheese • Thousand Island

Crab House Favorites

LOWCOUNTRY SHRIMP BOIL

Seasoned steamed Shrimp, “We Steam’um, You Peel’um” served with corn on the cob, potatoes and sausage topped with old bay seasoning \$13.99

ISLAND SHRIMP

Seasoned and grilled on bamboo skewers basted with sweet and spicy Thai sauce over red rice \$13.99

SEAFOOD A LA WAPPOO

Sautéed Scallops, Shrimp and Mahi Mahi baked in an Alfredo cream sauce with melted cheddar jack cheese \$15.79

BACON WRAPPED STUFFED SHRIMP

Tender shrimp stuffed with fresh crab meat stuffing, wrapped in bacon and fried \$16.99

MAHI MAHI EL GRECO

Mahi Mahi lightly breaded and pan sauteed topped with crumbled feta, black olives and diced tomatoes \$16.99

GRILLED SALMON WITH GINGER SOY

Fresh Salmon grilled to perfection topped with our sweet ginger soy \$17.99

SOFT SHELL CRABS (2)

Deep fried whole blue crabs served with tartar sauce \$17.99

BROILED SEAFOOD TRIO

Fillet of Mahi Mahi, Sea Scallops and Shrimp broiled in a white wine and garlic butter \$18.49

CHARLESTON GROUPEL

Fresh Grouper lightly breaded and pan sautéed topped with cilantro corn relish \$19.99

WASABI ENCRUSTED TUNA

Ahi Tuna encrusted with Wasabi Japanese bread crumbs, seared to rare and served thinly sliced over cucumber-red onion slaw, sweet ginger soy glaze and a side of wasabi \$18.79

STUFFED BAKED FLOUNDER

Oven baked Flounder fillets stuffed with our deviled crab stuffing \$17.49

CRISPY WHOLE FLOUNDER

Tails and bones! The whole Flounder breaded and deep fried served with apricot marmalade \$17.49

LUMP CRAB CAKES “LOCAL’S FAVORITE”

Made with jumbo lump crab meat, served with cilantro corn relish and tartar sauce \$18.99

“OUR FAMOUS” MARINATED GRILLED PRIME RIB

14oz. Prime Rib oven roasted to rare then grilled to your desired temperature \$19.99

CAROLINA PLATTER

"The Triple Combo" Lump Crab Cake, Fried Shrimp, and Steamed Snow Crab Cluster \$21.99

BEER BATTERED FRIED LOBSTER TAIL

½ lb. Lobster tail battered and fried to perfection \$29.95

All “Crab House Favorites” are served with a salad and one side item

SIDE ITEMS:

EDISTO GRITS • VEGETABLE OF THE DAY • COLE SLAW
SMASHED POTATOES • FRENCH FRIES • CHARLESTON RED RICE

SeaFood Platters

Our fried seafood is lightly breaded in a seasoned flour mix then golden fried in 0 trans-fat oil. All seafood platters are served with a salad and one side item.

TENDER FRIED SHRIMP \$14.99

COCONUT SHRIMP Tender shrimp rolled in coconut breading then lightly fried and served with our apricot marmalade \$15.99

FRESH FILET OF FLOUNDER \$14.99

OYSTERS The best in town! \$15.49

SCALLOPS Succulent and fresh from the waters of the Atlantic \$16.49

CAROLINA DEVEILED CRAB

Crab shells stuffed with crab meat stuffing and deep fried \$14.99

THE DUO COMBO Choice of any two platter items \$16.99

FRIED SEAFOOD PLATTER
Choice of any three platter items \$18.79

JUMBO SEAFOOD PLATTER
Choice of any four platter items \$21.99

Crab & More Crab

All crabs served steaming hot and with a side salad.

WORLD FAMOUS “CRAB HOUSE” CRAB POT Steamed shrimp, snow crab legs, Dungeness crab, mussels, sausage, potatoes, and corn-on-the-cob in a garlic scampi butter \$23.99

ALASKAN SNOW CRAB LEGS
Steamed legs and clusters from the Arctic Sea 1lb \$18.99 • 1½lb \$25.99

ALASKAN KING CRAB LEGS The “King” of all crabs 1lb \$25.99 • 1½lb \$32.99

DUNGENESS CRAB Steamed crab clusters from the Pacific 1lb \$19.99 • 1½lb \$26.99

CHARLESTON BLUE CRAB Caught in the tidal creeks, very seasonal MARKET PRICE

Pasta & Grits

Served with a dinner salad

SHRIMP SCAMPI

Tender Shrimp simmered in scampi butter, white wine, scallions, and tossed over fresh pasta \$14.99

SHRIMP & GRITS

Sauteed Shrimp, sausage, scallions, mushrooms and brown gravy over creamy Edisto grits small \$11.99 large \$14.99

MEDITERRANEAN SEAFOOD PASTA

Sea Scallops and Shrimp, sauteed with garlic butter, fresh herbs, white wine, feta cheese, tomatoes and black olives tossed over fresh pasta \$15.79

CHICKEN PARMESAN PASTA

Chicken breast lightly breaded and fried, topped with melted mozzarella and marinara sauce tossed over fresh pasta \$12.99

Sandwiches

CRAB CAKE SANDWICH Served on a toasted bun with lettuce, tomato and tartar sauce \$9.99

FLOUNDER SANDWICH A fresh fillet of flounder, lightly fried and served on a toasted bun with tartar sauce, lettuce and tomato \$7.79

SOFT SHELL CRAB SANDWICH Served on a toasted bun with lettuce, tomato and tartar sauce \$9.49

GROUPEL SANDWICH A fresh fillet of grouper, lightly fried, served on a toasted bun with lettuce, tomato and tartar sauce \$9.99

GRILLED OR FRIED CHICKEN SANDWICH

Fresh chicken breast grilled to perfection or lightly fried. Served on a toasted bun with mayonnaise, lettuce and tomato \$7.49

OLD FASHION BURGER Thick, juicy, all-beef burger served on a toasted bun with mayonnaise, mustard, lettuce and tomato \$6.99

BLACKENED MAHI MAHI SANDWICH Served on a toasted bun with tartar sauce, lettuce and tomato \$8.49

All sandwiches are served with French Fries or Cole Slaw
Add Bacon or Cheese 79¢ each