



RED CRAB
JUICY SEAFOOD

SEAFOOD RESTAURANT & FULL BAR
JUICY NEVER TASTED SO DELICIOUS!

Parties Of 6 & Above
18% Gratuity Will Be Added

OPEN HOURS
Sun-Thurs: 12:00 noon-10:00pm
Fri-Sat: 12:00 noon-11:00pm

APPETIZERS

A1. Hushpuppies (10)	4
A2. Fried Cheesesticks (6)	6
A3. Onion Rings (10)	6
A4. Fried Calamari (10)	8
A5. Raw Oyster (6) 11 (12) 19	8
A6. Steamed Oyster (6) 12 (12) 21	8
A7. Live Clams (12)	12
A8. Chicken Wings (8) 8	8
A9. Crab Cakes (10) 9	9

SIDES

S1. Corn on the Cob (3)	3
S2. Potato (3)	2.5
S3. Cajun Fries	4
S4. Sweet Potato Fries	5
S5. French Fries	4
S6. Steamed Rice	2
S7. Sausage	2.0 @ 5
S8. Boiled Eggs	0.2
S9. Garlic Noodle	4.99
S10. Crabmeat Fries	8

SOMETHING FRIED

F1. Fried Shrimp Basket (8)	12
F2. Fried Tilapia Basket (6)	12
F3. Fried Catfish Basket (4)	12
F4. Fried Oyster Basket (10)	13
F5. Chicken Tender Basket (8)	11

SPECIAL ORDER

G1. Grill Salmon	21.95
G2. Grill Steak	21.95
G3. Cajun Rice W/ Shrimp(8)	13.95

SOUP & SALAD

S1. New England Clam Chowder	5.95
S2. Soup Of The Day	6.95
S3. Seafood Avocado Salad	9.99
S4. Chicken Salad	7.99
S5. Shrimp Salad	7.99

KID'S MENU

K1. Fried Shrimp Basket	(8) 6.99
K2. Chicken Tender Basket	(8) 5.99
K3. Fried Catfish Basket	(8) 5.99

DESSERT

D1. Cheese Cake	4.99
D2. Ice Cream	4.99

BEVERAGE

Soft Drinks

SWEET TEA (LUNGWEETEN)

MAKE YOUR OWN SEAFOOD COMBO

CHOOSE ANY 1/2 LB. (MIN 2 ITEMS) COMES WITH CORN & POTATO

C1. Blue Crab (Steamed)	\$8.00	1/2(LB/PP)
C2. Shrimp (No Head)	\$10.00	1/2(LB/PP)
C3. Snow Crab Legs	\$18.00	1/2(LB/PP)
C4. Crawfish	\$7.00	1/2(LB/PP)
C5. Shrimp (Head On)	\$9.00	1/2(LB/PP)
C6. Clams	\$6.00	1/2(LB/PP)
C7. Green Mussel	\$6.00	1/2(LB/PP)
C8. Black Mussel	\$6.00	1/2(LB/PP)
C9. Sausage	\$5.00	1/2(LB/PP)
C10. Scallop	\$15.00	1/2(LB/PP)

PARTY TRAY

Live Lobster Special \$68
(2 Live Lobster, 1lb Shrimp, 3 Corns & 4 Potatoes)

Snow Crab Special \$78
(1lb Snow Crab, 1lb Shrimp, 1lb Mussels, 1lb Blue Crab, 1/2 lb Sausage, 4 Corns & 4 Potatoes)

Lobster Tail Special \$88
(1lb Lobster Tail, 1lb Shrimp, 1lb Mussels, 1lb Blue Crab, 1/2 lb Sausage, 4 Corns & 4 Potatoes)

King Crab Special \$88
(1lb King Crab, 1lb Shrimp, 1lb Mussels, 1lb Blue Crab, 1/2 lb Sausage, 4 Corns & 4 Potatoes)

Party Tray \$100
Cajun Rice w/ Shrimp \$48
Garlic Noodle w/ Shrimp \$48
Chicken Wings(16 pcs) \$36
Catfish & Fried Shrimp \$50

STEP 1 Get Your Hands DIRTY
Seafood Comes With Corn & Potato

Blue Crab \$16 (LB/PP)	Shrimp \$17 (LB/PP)	Snow Crab Legs \$35 (LB/PP)	Crawfish \$13 (LB/PP)
Shrimp \$15 (LB/PP)	Clams \$12 (LB/PP)	Green Mussels \$11 (LB/PP)	Black Mussels \$10 (LB/PP)
King Crab Legs \$44 (LB/PP)	Lobster Tail \$42 (LB/PP)	Dungeness \$35 (LB/PP)	Warming \$35 (LB/PP)
Scallop \$28 (LB/PP)	Live Lobster \$35 (LB/PP)		

STEP 2 Throw In The SAUCE
+ Cajun
+ Lemon Pepper
+ Garlic Butter
+ Juicy Special (All Of The Above)
+ Garlic Butter Only (No Seasoning, No Spicy)

STEP 3 Spicy LEVEL
*No Spicy *Mild *Medium *Hot *Extra Hot

DAILY SPECIAL

Monday \$34.99	Tuesday \$34.99
* 1/2 Lb Black Mussel * 1/2 Lb Shrimp (No Head) * 1/2 Lb Snow Crab	* 1/2 Lb Crawfish * 1/2 Lb Shrimp (No Head) * 1/2 Lb Snow Crab
Wednesday \$35.99	Thursday \$40.99
* 1 Lb Shrimp (No Head) * 1/2 Lb Snow Crab	* 1 Lb Shrimp (No Head) * 1 Lb Snow Crab
Weekend Special \$41.99	
* Lobster Tail (1 piece) * 1/2 Lb Shrimp (No Head) * 1/2 Lb Snow Crab	

Party Tray \$100
Cajun Rice w/ Shrimp \$48
Garlic Noodle w/ Shrimp \$48
Chicken Wings(16 pcs) \$36
Catfish & Fried Shrimp \$50

We Offer A Full Liquor Bar With Daily Specials Bottle Beer, Draught Beer, Spirits And Wine. Please Ask Server For Details

RED CRAB WINE BY GLASS

Red Wine \$7 Pinot Noir Merlot Cabernet	White Wine \$7 Sauvignon Blanc Chardonnay Riesling Pinot Grigio
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International Cocktail
(Please ask server for your other international cocktail request)

Pina Colada
Sex On the Beach
Bahama Mama
Zombie
Blue Hawaii

MANHATTAN
Moscow Mule
Long Island Ice Tea

TOM COLLINS
Cosmopolitan
Side Car
French 75

AMARETTO SOUR
Gimlet
Mai Tai
Old Fashion

Anyone under the age of 21 is considered to be a minor. Minors are not permitted to purchase or consume alcohol.

Red Crab Signature Cocktail

Orange Passion \$14
Patron, Cointreau, orange nectar, fresh lime juice & splash of club

Bubble Bath \$13
Jack Daniel, Chambord, triple sec, sour mixed, splash of club soda & cranberry juice top

Emerald Mummy Eyes \$12
Midori, Bacardi superior, dashes of pineapple & sour mixed

Blue Turaki \$14
Don Julio or patron, blue curacao, fresh lime juice & sour mixed, splash of sprite

Triple XXX \$16
Captain Morgan + Bacardi superior white rum + Malibu rum + OJ sour mixed + fresh diced pineapple & fresh orange slice

Miami Hurricane \$12
Southern comfort, St Germain, pineapple juice, fresh lime juice, splash of grenadine

Jokester \$14
Grey Goose vodka Bacardi superior rum, Cointreau, Japanese Migori sake, cranberry juice & pineapple juice

Bounce \$15
Top shelf whiskey or bourbon (your choice) sour mixed, fresh lime juice, top splash w/ pomegranate juice

Coconut Martini Rim \$13
Malibu rum + organic creme de coco + half & half + honey rim coconut flakes

Sexy Dynamite \$13
Top shelf mango flavor vodka, triple sec, mango puree, fresh lime juice & dashes of pomegranate juice

Bottle Beer

Heineken 4.25
Corona 4.25
Stella 4.25
Sam Adam 4.25
Budlight 3.95
Cool Light 3.95

Draft Beer

Angry Orchard 5.50
Blue Moon 5.50
Sapporo 5.50
IPA (Seasonal, please ask server) 5.50

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Red Crab Signature Cocktail

Jawbreaker \$14
Ketel, Malibu rum, peach schnapps, blue curacao, dashes of pineapple juice & fresh dice pineapple

Freedom \$15
Jamaican rum + dark rum + Bacardi white rum + apricot brandy lime juice + OJ + dashes of grenadine & top w/ Myers rum

VIP Dark Knight \$22
Hennessy VS + 1 side shot + Chambord + splash of pineapple juice + fresh pineapple diced & splash of club & Sprite

Martini \$15

Watermelon	Pomegranate
Chocolate	Jalapeno
Coconut	Lychees

Margarita \$15

Strawberry Classic Berry	Pineapple Mango
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Mojito \$15

(All our signature mojito is made with fresh fruits puree & organic brown sugar only)

Strawberry	Pineapple
Jalapeno	Mango
Classic	Berry