



CRAB MENU

SOUP

Cray Fish Soup\$1000

APPETIZERS

Calamari.....\$2200
Served with tartar and buffalo sauce

Crab Back\$2400
Two crab backs served with tartar sauce

ENTREES

All you can eat Crab.....\$7500
Garlic, Spicy or Curry, served with 2 pieces of
garlic bread and your choice of 2 pieces of festival
or bammy

1 Lb Crab\$2500
Garlic, Spicy or Curry, served with 2 pieces of
garlic bread and your choice of 2 pieces of festival
or bammy

½ Lb Peppered Shrimp.....\$3500
Spicy or Mild, served with 2 pieces of festival or bammy

Whole Fried Lobster\$4500
Approx. 1 lb served with 2 pieces of festival or bammy
Seasonal

PRICES DO NOT INCLUDE 10% GCT OR SERVICE CHARGE.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the risk of
foodborne illness. Some of our dishes may contain allergens. Please advise your server of any
allergies you may have.





CRAB MENU

Seafood Platter.....\$6500

1 Whole Lobster, ½ lb Crab garlic, spicy, or curry,
¼ lb Peppered Shrimp, 3 Crab Back, served
with 2 pieces of festival or bammy

Seafood Boil.....\$4800

Crayfish, Shrimp, Crab, Potatoes & Corn

SIDES

Festival.....\$300
(2 Per Serving)

Half Bammy.....\$300

Whole Bammy.....\$600

Garlic Bread.....\$200
(2 Per Serving)

French fries.....\$750

Corn.....\$900
(2 Per Serving)

DESSERTS

100 Bread Pudding a la Mode.....1800

House made bread pudding baked in a rum vanilla
sauce, drizzled with caramel syrup and served with
vanilla ice cream

Strawberry Cheesecake.....\$1800

A light and creamy NY Style cheesecake with a generous
topping of fresh strawberry compote

NB* Prices don't include GCT & service charge
876-665-3238 / 876-456-6100

