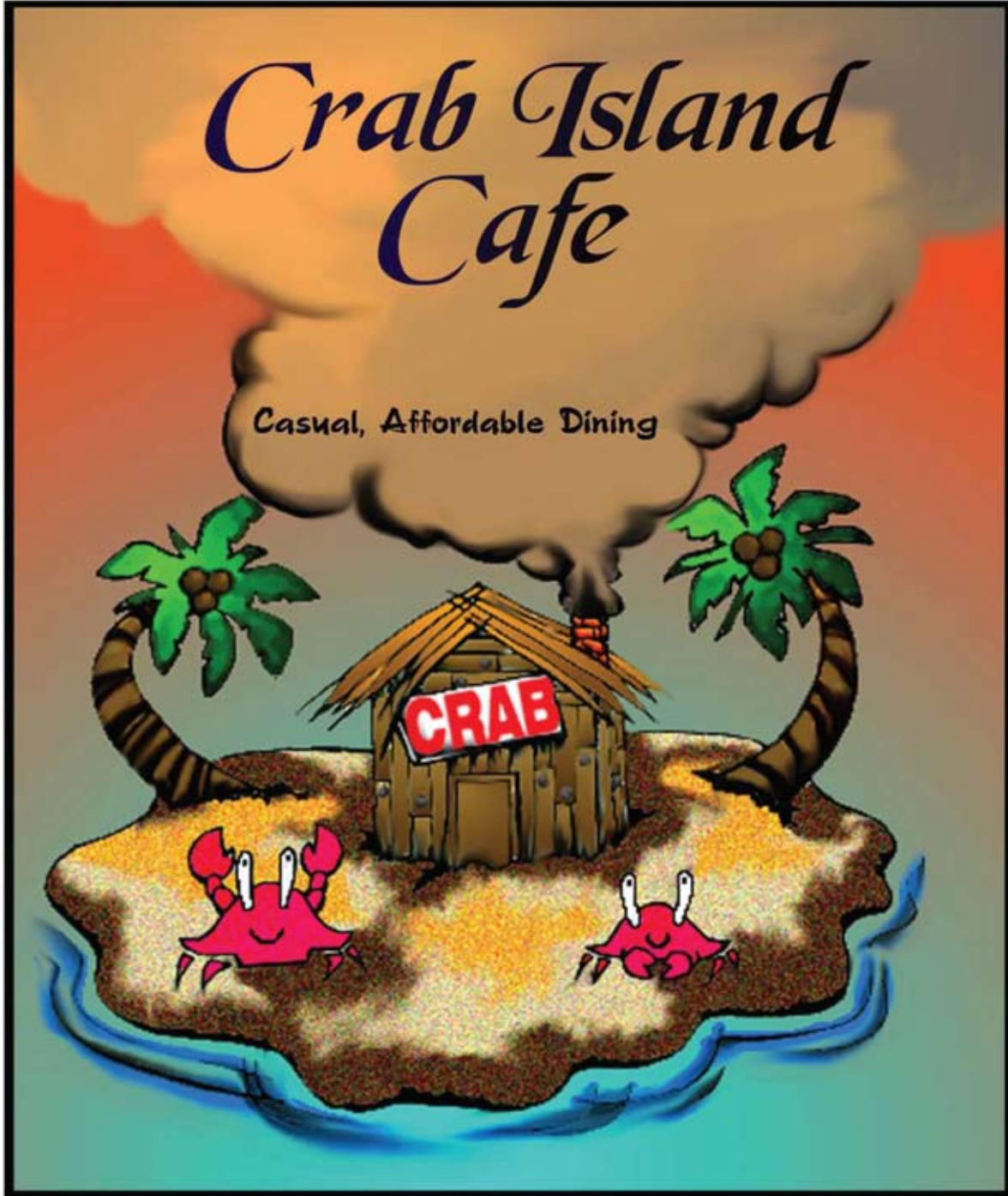


Crab Island Cafe

Casual, Affordable Dining



Appetizers

Crab Cakes

Our own homemade recipe with lots of crab served with our special remoulade sauce. Get'em fried or broiled... **8.99**

Blue Crab claws

A locals favorite, its all the pleasure of crab with none of the work. We recommend getting broiled claws, but we make them fried too... **10.99**

Lobster Salad

Our secret recipe that is too good for chicken. We use big chunks of sweet lobster to make the best thing that ever happened to crackers... **8.99**

Boiled Shrimp

8 Plump and Spicy gulf shrimp. Boiled prepeeled and ready to eat. We serve them hot or cold... **8.99**

Jalapeno Poppers

Cheddar cheese stuffed Jalapenos, breaded and fried to perfection. Served with classic ranch dipping sauce... **6.99**

Cheese Sticks

Delicious mozzarella cheese rolled in Italian bread crumbs, fried just right, Served with marinara, its always a crowd pleaser... **6.99**

The Sampler

Fresh blue crab claws, juicy gulf shrimp, a homemade crabcake, and our secret recipe lobster salad. Fried or broiled... **15.99**

Land Sampler

Cheese Sticks, Jalapeno Poppers, Onion Rings & Chicken Tenders... **10.99**

Soups and Salads

She Crab Soup

Our own recipe, we make this soup a small batch at a time. Just tell us how hungry you are.

Cup... **2.99**
Bowl... **4.99**

Just a salad

Light and crispy, our house salad comes with juicy cherry tomatoes, fresh cucumber, sliced onion, shredded cheese.

..... **2.99**

Blackened Chicken Caesar

A bed of fresh chopped romaine awaits our spicy blackened chicken, served hot off the grill. With tons of zest, your taste-buds leave happy... **9.99**

Grilled Sirloin Caesar

The classic with 6oz. Grilled Sirloin. Topped with fresh shredded cheese and crunchy croutons... **12.99**

Seafood Gumbo

Not for the tender tongued, we like to think our carefully made rendition rivals the cajun original

Cup... **2.99**
Bowl... **4.99**

The Caesar

The classic. Topped with fresh shredded cheese and crunchy croutons... **3.99**

Big Deal Salad

We expand (literally) on our basic salad, and top it off with your choice of our delicious shrimp or tender chicken. This one is a meal in itself... **10.99**

Buffalo Chicken Salad

Our house salad comes with juicy cherry tomatoes, fresh cucumbers, sliced onion, shredded cheese served with our spicy buffalo chicken strips... **10.99**

Entrees

*Entrees are served with your choice of two side items, and a roll.
Pasta is served with a salad.*

Crab Island Platter

Can't decide? You don't have to. The platter comes with a mound of blue crab claws, gulf shrimp, sweet mahi mahi, and our rich crab cake

Fried or Broiled **23.99**

Crab Stuffed Tilapia

Broiled tilapia filled to the max with our homemade crab stuffing **17.99**

Chicken Alfredo

Grilled chicken breast served over a bed of pasta tossed in our creamy from scratch sauce. Chicken can be grilled or blackened **15.99**

Coconut Shrimp

Shrimp with a twist! We roll these shrimp in a special coconut batter, and fry them golden. Served with a Key Lime drizzle, its shrimp done the beach way **17.99**

Mahi Mahi Dinner

Locals love the mahi for its great flavor, and with our delicious blackened or perfectly char grilled version, you will too. **15.99**

Add Grilled or Fried Shrimp **5.99**

Add a Crab Cake **4.99**

Fried Tilapia Dinner

Sweet, mild flavor meets firm, flaky texture. We batter up a generous portion and then fry it to perfection **14.99**

Crab Cake Dinner

Our homemade recipe is packed with lump crab meat. Fried or broiled, they are so tender you don't need a knife. **16.99**

The House Steak

A big 12oz ribeye well-marbled and hand cut fresh in house. We cook it to your liking, but recommend medium temperature or rarer **22.99**

Fried Gulf Shrimp

We choose plump gulf shrimp, double batter them, and then fry 'em till they are crispy and sweet. A baker's dozen served with our from scratch cocktail sauce... **17.99**

Grilled Chicken Breast

Fresh chicken breast, grilled just right with our special blend of seasonings and spices **14.99**

Sides

Garlic Mashed Potatoes * Coleslaw * French Fries

Veggie Medley * Roasted Potatoes * Rice Pilaf

Pizza

*We make our own dough from scratch and bake our pizzas in a real stone oven for an authentic taste.
Please allow 30-45 minutes as we prepare your pizza especially for you. You can order one of our specials or choose your own toppings.
Each pizza is 12" and has 8 slices. Pizza orders taken till 9pm*

-Build your own-

Meatlover
Beef, sausage, ham, bacon
and pepperoni **14.95**

Cheese Pizza **10.95**
Each Adt'l topping **.95**
Pepperoni Sausage Beef Ham
Bacon Onion Diced Tomato
Mushroom Black Olive
Green Pepper Jalapeno

Supreme
Pepperoni, beef, sausage,
onions, green peppers
and mushrooms **14.95**

Island Sandwiches

Served with fries and coleslaw

Hamburger

A fresh all ground beef patty, grilled and seasoned..... **6.99**

Add Cheese..... **7.99**

Chicken Sandwich

Chicken breast fried or grilled..... **7.99**

Add Cheese..... **8.99**

Shrimp Pobo

Sweet gulf shrimp fried and served on a fresh open faced hoagie..... **8.99**

Mahi Mahi Sandwich

Mahi served grilled or blackened..... **8.99**

Chicken Parmesan Pobo

Italian hand breaded chicken breast smothered with our homemade marinara topped with mozzarella cheese. **9.99**

Fresh Tilapia Sandwich

Sweet tilapia fried until flaky and perfect..... **8.99**

Add Cheese..... **9.99**

Desserts

Homemade Key Lime Pie..... **3.99**

Rich Cheesecake..... **4.99**

Chocolate Volcano..... **5.99**

Make it ala mode with a scoop of vanilla ice cream .99

The Bar

We are proud to offer a full service bar, and can make most any drink desired.

Don't be shy, ask your server what's recommended.

Bushwacker

Pina Colada

Margarita

Mudslide

Strawberry Daiquiri

Bottled Beer

Budweiser

Bud Light

Miller Lite

Corona

Fire Rock

Coors Light

Michelob Light

Michelob Ultra

Heineken

Carib

Yuengling

Bud Lime

O'Doul's

Newcastle

Killian's

Becks

Sparkling

Iron Horse Wedding Cuvee, Russian River Valley California.....	46.00
<i>Rich and creamy, like pure strawberries and cream, this is without doubt the most romantic of sparkling wine</i>	
Piper Sonoma, Sonoma California.....	34.00
<i>Lively fruit flavors of strawberry, orange and grapefruit with hints of ginger</i>	
Cristalino Brut, Spain.....	28.00
<i>Rich texture of vanilla, cream and apple flavors, lightly sweet and fruity</i>	

White Wines

Sonoma Cutrer "RRR" Chardonnay, Sonoma Coast California.....	28.00
<i>Beautifully balanced, delicate yet rich and creamy with well integrated oak</i>	
Ravenswood "Vintner's Blend" Chardonnay, California.....	24.00
<i>Flavors of pear and melon with a touch of smoke and toasty oak</i>	
Kendall Jackson "Vintners Reserve" Sauvignon Blanc, California.....	22.00
<i>Lime, melon and pears intermingle with sweet and tropical fruits to create this delightfully refreshing wine</i>	
Danzante Pinot Grigio, Italy.....	18.00
<i>Full bodied, fresh and lively crisp apples and sweet pears flavors</i>	
Jekel Monterey Riesling, Monterey California.....	23.00
<i>A rich mouth feel and good balance of fresh apricots and pineapple</i>	

Blush Wine

Kenwood White Zinfandel, California.....	15.00
<i>Bright and fruity, with hints of strawberry, cherry and melon</i>	

Red Wines

Smoking Loon Pinot Noir, California.....	34.00
<i>Smoked cherry wood with aromas of eucalyptus and tea, good fruit and soft tannins</i>	
Bonterra Merlot (Organic Grown Grapes), Mendocino California.....	26.00
<i>Aromas of cranberry, chocolate, cola, wonderfully dry, with compelling fruit and touches of light oak add to the old-world style.</i>	
Blackstone Merlot, California.....	24.00
<i>Soft with spice, black cherry and pomegranate flavors and a herbal finish</i>	
Liberty School Cabernet Sauvignon, Paso Robles California.....	26.00
<i>Vibrant rich berry flavors with silky firm tannins lend excellent structure for a long finish</i>	
Rancho Zabaco Zinfandel, California.....	24.00
<i>Distinctive and robust flavors full of spice</i>	
Peter Lehmann Shiraz, Australia.....	26.00
<i>The wine is powerful with layers of ripe blackberries, dark cherries and luscious chocolate, mocha and macerated fruit characters</i>	

The Crab Island Cafe proudly pours

Bel Arbor, California
Chardonnay, Cabernet Sauvignon,
Merlot, White Zinfandel

Mezzacorona, Italy
Pinot Grigio & Pinot Noir

Glass Price \$5.50

Featured Cocktails

Peachy Parrot

Bacardi Peach Red combined with tropical juices
and a splash of grenadine

Mermaid Seduction

A Mellow Temptress!

Castillo Spice Rum, Peach Schnapps, Amaretto
combined with pineapple and cranberry juice

Bahama Mama

Oh Mama!

Bacardi Superior and Coco Rums combined with
Orange and pineapple juice and a splash of grenadine

Island Rum Runner

Not for the timid!

Bacardi Select and Superior Rums combined with
raspberry and banana liqueurs with pineapple juice
and topped with a Bacardi 151 floater

Dreamsicle

Frozen to perfection!

Bacardi O, Banana Liqueur, Vanilla Rum and
orange curacao combined with Pina Colada

The Emerald Cooler

Bacardi Superior Rum, Melon Liqueur combined with
pineapple juice and topped with a splash of blue curacao

Fruit Loop

Bacardi Superior combined with
Banana Liqueur, strawberry and pina colada

Parakeet Smoothies

Frozen Non Alcoholic Delights!

Strawberry ~ Pina Colada ~ Chocolate

