



Great Food with an Attitude!

SOUP & SALADS

Add:	Chilled Shrimp 6	(50 Cal.)
	Battered Shrimp 6.50	(210 Cal.)
	Grilled Shrimp 7	(220 Cal.)
	Breaded Chicken 5.50	(280 Cal.)
	Grilled Chicken 5	(420 Cal.)
	Grilled Salmon 10	(520 Cal.)
	Crispy Tofu 6	(670 Cal.)
Dressing & Condiments:	Ranch	(320 Cal.)
	Balsamic	(100 Cal.)
	Caesar	(240 Cal.)
	Honey Mustard	(260 Cal.)
	Tartar Sauce	(320 Cal.)
	Cajun Mayo	(360 Cal.)
	Cocktail Sauce	(360 Cal.)

Gumbo 540 Cal.
Homemade Creole stew with shrimp, sausage, crawfish, and rice with side of crackers. **8**

Clam Chowder 530 Cal.
Boston style clam chowder with side of crackers. **6**

House Salad 80/100 Cal.
Artisan and romaine lettuce with tomatoes, cucumbers, croutons and your choice of dressing. **SIDE 5 | ENTREE 10**

Caesar Salad 450/770 Cal.
Chopped romaine, Parmesan cheese, Caesar dressing and croutons. **SIDE 5 | ENTREE 10**

SHACK FAVORITES

Tambalaya 530 Cal.
Traditional spicy Creole base with chicken, sausage, rice topped with jumbo grilled shrimp and side of soppin bread (240 Cal.). **12**

Twin Lobster Rolls 290 Cal.
Lobster meat seasoned with house Cajun spice, served cold on two New England rolls, with green onions, lemon, side of warm butter and Cajun fries (400 Cal.). **28**

Po'Boy

Lettuce, tomatoes, pickles and Cajun mayo on baguette with side of Cajun fries (370 Cal.)



Cod 15	(650 Cal.)
Battered Shrimp 16	(730 Cal.)
Catfish 14	(830 Cal.)
Soft Shell Crab 18.50	(900 Cal.)
Fried Oyster 15	(770 Cal.)

Shrimp and Grits 770 Cal.
Creamy southern style grits with grilled shrimp covered in trifacta sauce. **14**

Red Beans & Rice 760 Cal.
Tender red beans with onion, celery, bell pepper, garlic and Cajun spices. **8**
Add choice of grilled shrimp 7 (220 Cal.), grilled chicken 5 (260 Cal.), or sausage 3.50 (540 Cal.).

Grilled Salmon 690 Cal.
Salmon fillet grilled with garlic butter. Served with vegetables over rice or noodles and your choice of sauce. **17**

SANDWICHES

Served with cajun fries (370 Cal.), sub onion rings (540 Cal.) or sweet potato fries (400 Cal.) \$1

Cheeseburger* 1100 Cal.
7oz fresh Angus patty, 2 slices American cheese, with lettuce, pickle, mayo, and crispy onion rings on a toasted Hawaiian bun. **15**

Spicy Fried Chicken Sandwich 1760 Cal.
Southern fried chicken breast smothered in Trifacta sauce, with coleslaw and pickles on toasted Hawaiian bun. **15**

BASKETS

Served with cajun fries (370 Cal.) and your choice of potato salad (140 Cal.), coleslaw (190 Cal.), grits (115 Cal.) or red beans & rice (180 Cal.)

Catfish 240 Cal.
Southern style lightly breaded with fresh lemon and Cajun mayo. **14**

Gator Nuggets 430 Cal.
Breaded and fried served with fresh lemon and Cajun mayo. **16**

Fish and Chips 390 Cal.
Beer battered cod served with fresh lemon and tartar sauce. **16**

Soft Shell Crab 380 Cal.
Light tempura battered fried crisp, seasoned, and served with fresh lemon and Cajun mayo. **18**

Chicken Tenders 570 Cal.
Home-style breaded and fried served with ranch. **12**

Fried Shrimp 350 Cal.
Crispy panko butterflied shrimp, served with fresh lemon and cocktail sauce. **16**

BOWLS

Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (270 Cal.) and your choice of sauce

Grilled Shrimp 220 Cal.
Tender shrimp grilled with garlic butter. **15**

Scallop Bowl 250 Cal.
Tender sea scallops boiled to perfection. **22**

Tofu Bowl 670 Cal.
Tofu fried crisp and golden brown. **14**

WE SERVE



PRODUCTS

\$3.50
(0-200 CAL.)
Free Refills

APPETIZERS *Gotta have me some!*

Fresh Oysters 130/260 Cal.
Raw* oysters from east and west coast. Served with fresh lemon and cocktail sauce. **1/2 dz MARKET | 1 dz MARKET**

Charred Oysters 1200/2400 Cal.
Oysters with garlic butter, Parmesan cheese, crushed red pepper and side of soppin bread. **1/2 dz MARKET | 1 dz MARKET**

EZ Peel & Eat Shrimp 90 Cal.
Tender boiled shrimp, chilled and served with fresh lemon and cocktail sauce. **10**

Fried Sampler 850-1480 Cal.
Wanna Share? Choose three of your favorites! **15**
Cajun Fried Pickles • Battered Shrimp
Hush Puppies • Calamari
Onion Rings • Jumbo Wings • Fries

Fried Oysters 410 Cal.
Lightly breaded and cajun dusted. Served with fresh lemon and cocktail sauce. **12**

Onion Rings 330 Cal.
Golden crispy and served with ranch. **6**

Calamari 330 Cal.
Fried light and crisp, with cocktail sauce and fresh lemon. **12**

Cajun Fried Pickles 300 Cal.
Fried crispy, and dusted with cajun seasoning. Served with ranch. **10**

Lobster Crostini 470 Cal.
Succulent and sweet lobster meat with celery, green onions and Cajun mayo. **14.50**

Fries 470 Cal.
Crisp fries with house Cajun or Lemon pepper seasoning. **6**



Benefits your community's kids! ↗

Hush Puppies 520 Cal.
Crispy jalapeno cornbread and served with ranch. **6**

Angry Edamame 850 Cal.
Whole edamame boiled and smothered in Trifacta sauce. **5**

Jumbo Wings 770-1530 Cal.
1/2 dz **9** | 1 dz **16**
Buffalo • BBQ • Boil Sauces • Dry Rub

You sauce it!
You spice it!

ANGRYCRABSHACK.COM



2,000 CALORIES PER DAY USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.
Items subject to availability. 18% service charge added for parties of 6 or more adults.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Seafood Boil

MARKET PRICE BY THE POUND

(All weights are measured pre-cooked)

MIXED BAG SPECIALS

YOUR CHOICE OF SAUCE AND SPICE

1 CHOOSE IT

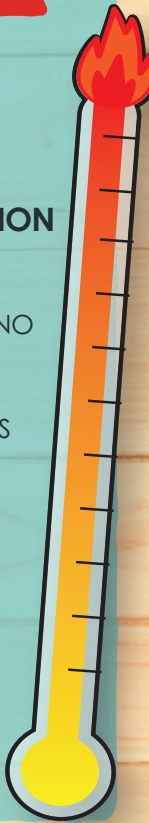
-  **HEAD ON SHRIMP** (200 Cal.)
-  **HEAD OFF SHRIMP** EZ PEEL (200 Cal.)
-  **NAKED SHRIMP** P&D (240 Cal.)
-  **SNOW CRAB** (270 Cal.)
-  **KING CRAB** (440 Cal.)
-  **LOBSTER** (350 Cal.)
-  **DUNGENESS** (390 Cal.)
-  **CLAMS** 1 LB (90 Cal.)
-  **CRAWFISH** (100 Cal.)
-  **BLUE MUSSELS** (390 Cal.)
-  **GREEN LIP MUSSELS** (240 Cal.)
-  **DUNGENESS CLUSTERS** (2) (370 Cal.)

2 SAUCE IT

- CAJUN** (1280 Cal.)
- LEMON PEPPER** (1230 Cal.)
- GARLIC** (1250 Cal.)
- TRIFECTA** 3 ABOVE (1285 Cal.)
- PACIFIC RIM** (660 Cal.)
- SWEET N TANGY** WATER BASED (380 Cal.)
- TRADITIONAL BOIL** WATER BASED (70 Cal.)

3 SPICE IT

- 6 - RIDICULOUSLY HOT** AT YOUR OWN RISK, NO RETURNS \$1 MORE
- 5 - SCORCHING SCORPION**
- 4 - ANGRY GHOST** INFERNO
- 3 - HOT** I CAN'T FEEL MY LIPS
- 2 - MEDIUM** SIZZLIN'
- 1 - MILD** WIMPY
- 0 - ME NO LIKEY** SPICE



EXTRAS

- SEASONAL VEGETABLES** 5 (60 CAL.)
- 4 PIECES OF SAUSAGE** 3.50 (540 CAL.)
- HARD BOILED EGG** 2 (80 CAL.)
- CORN ON THE COB** 2 (90 CAL.)
- RED POTATO** 50¢ (150 CAL.)
- CRISPY TOFU** 6 (670 CAL.)

ADD TO BAG 1/2LB

- | | | |
|---|---------------------------------------|--------------------------------------|
| HEAD OFF SHRIMP (100 Cal.) EZ PEEL | LOBSTER TAIL (70 Cal.) | GREEN MUSSELS (120 Cal.) |
| HEAD ON SHRIMP (100 Cal.) | CLAMS (45 Cal.) 1/2 LB | SCALLOPS (250 Cal.) |
| NAKED SHRIMP (120 Cal.) P&D | DUNGENESS (190 Cal.) 1 CLUSTER | BLUE MUSSELS (195 Cal.) |
| | | JUMBO WINGS (770 Cal.) 1/2 dz |

ADDITIONAL FIXIN'S:

- | | |
|---|---|
| SWEET POTATO FRIES 6.50 (500 Cal.) | PINT O'MELTED BUTTER 6 (2440 Cal.) |
| RED BEANS AND RICE 3 (360 Cal.) | SIDE O'MELTED BUTTER 1.50 (610 Cal.) |
| GRITS 3 (230 Cal.) | PINT O'SAUCE 8 (110-2860 Cal.) |
| COLESLAW 3.50 (380 Cal.) | SIDE O'SAUCE 1.50 (25-680 Cal.) |
| POTATO SALAD 3.50 (280 Cal.) | STEAMED RICE 3 (210 Cal.) |
| CORNBREAD 2 (240 Cal.) | NOODLES 3.50 (270 Cal.) |
| BREAD FOR SOPPIN' 2 (480 Cal.) | |

Boil for Two 1840 Cal.
King crab, head-off shrimp, snow crab, 2 delicious lobster tails, corn, red potatoes and sausage. **130**

Add two recipes of sauce for calorie count. Serves 2 people

Surf No Turf 1480 Cal.
3 lbs of tasty head-off shrimp, lobster tails, corn and red potato. **80**

Add three recipes of sauce for calorie count. Serves 2-3 people

Family Feast 4710 Cal.
Whole lobster and dungeness crab, accompanied by head-off shrimp, king crab, snow crab, corn, red potato and sausage. **190**

Add four recipes of sauce for calorie count. Serves 3-4 people

Shack Mixed Bag 950 Cal.
Snow crab, head-off shrimp, lobster tail, corn and red potato. **100**

Add two recipes of sauce for calorie count. Serves 1-2 people

Neighborhood Block Party 7750 Cal.

Whole lobster and dungeness crab, king and snow crab with delicious head-off shrimp, blue mussels, clams, lobster tails, corn, red potato and sausage. **260**

Add six recipes of sauce for calorie count. Serves 5-8 people

Lil' Ones Menu

Served with fountain drink and choice of french fries (330 Cal.), onion rings (430 Cal.), carrot sticks (15 Cal.), or apple slices (30 Cal.)

- Chicken Tenders** 6.50 (300 Cal.)
- Battered Shrimp** 6.50 (540 Cal.)
- Mac N' Cheese** 6.50 (310 Cal.)
- Kid's Cheeseburger** 6.50 (590 Cal.)
- Corn Dog** 6.50 (200 Cal.)
- Kid's Cod** 7.50 (460 Cal.)

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