



## 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 **MP** | 1 dz **MP**

### Charred Oysters 1200/2400 Cal.

Oysters with garlic butter, Parmesan cheese, crushed red pepper and side of soppin bread.  
1/2 dz **MP** | 1 dz **MP**

### Fried Oysters 410 Cal.

Lightly breaded and Cajun dusted. Served with fresh lemon and cocktail sauce. **12**

### Fried Sampler 850-1480 Cal.

Wanna Share? Choose three of your favorites! **18**

Cajun Fried Pickles • Battered Shrimp  
Hush Puppies • Calamari • Clam Strips  
Onion Rings • Jumbo Wings • Fries

### Clam Strips 780 Cal.

Fried light and crisp, with cocktail sauce and fresh lemon. **15**

### Calamari 330 Cal.

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

### EZ Peel & Eat Shrimp 90 Cal.

Tender boiled shrimp, chilled and served with fresh lemon and cocktail sauce. **12**

### Onion Rings 330 Cal.

Golden crispy and served with ranch. **8**

### 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 remoulade. **12**



*Proceeds help feed the Gulf Coast!*

### Fries 470 Cal.

Crisp fries with house Cajun or Lemon Pepper seasoning. **6**

### Hush Puppies 520 Cal.

Crispy jalapeno cornbread. Served with ranch. **7**

### Angry Edamame 850 Cal.

Whole edamame boiled and smothered in Trifecta sauce. **6**

### Jumbo Wings 770-1530 Cal.

1/2 dz **9** | 1 dz **18**

Buffalo • BBQ • Boil Sauces • Dry Rub  
(all flats/drums + \$2)

*You sauce it!  
You spice it!*

**ANGRYCRABSHACK.COM**



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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.

# Great Food with an Attitude!

## SOUP & SALADS

<i>Add:</i>	Battered Shrimp	8	(210 Cal.)
	Grilled Shrimp	9	(220 Cal.)
	Breaded Chicken	6	(350 Cal.)
	Grilled Chicken	7	(420 Cal.)
	Grilled Salmon	10	(520 Cal.)
	Crispy Tofu	6	(180 Cal.)

<i>Dressing &amp; Condiments:</i>	Ranch	(320 Cal.)
	Balsamic	(100 Cal.)
	Caesar	(240 Cal.)
	Honey Mustard	(260 Cal.)
	Tartar Sauce	(320 Cal.)
	Remoulade	(360 Cal.)
	Cocktail Sauce	(360 Cal.)
	Extra Dressing/Condiments	50¢

### Gumbo 540 Cal.

Homemade Creole stew with shrimp, sausage, crawfish, and rice with side of soppin' bread. **9**

### Clam Chowder 530 Cal.

Boston style clam chowder with side of soppin' bread. **9**

### House Salad 80/100 Cal.

Artisan and romaine lettuce with tomatoes, cucumbers, croutons and your choice of dressing.  
SIDE **6** | ENTREE **10**

### Caesar Salad 450/770 Cal.

Chopped romaine, Parmesan cheese, Caesar dressing and croutons.  
SIDE **6** | ENTREE **10**

## SHACK FAVORITES

### Jambalaya 530 Cal.

Traditional Creole base with shrimp, chicken, sausage, and a Southern mirepoix over rice with a side of soppin bread (240 Cal.). **15**

### 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.). **30**



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



Cod	15 (655 Cal.)
Battered Shrimp	15 (756 Cal.)
Catfish	16 (835 Cal.)
Soft Shell Crab	18 (905 Cal.)
Fried Oyster	15 (775 Cal.)

### Shrimp and Grits 770 Cal.

Creamy southern style grits with grilled shrimp covered in trifecta sauce. **14**

### Red Beans & Rice 760 Cal.

Tender red beans with onion, celery, bell pepper, garlic and Cajun spices. **9**  
Add choice of grilled shrimp 8 (220 Cal.), grilled chicken 6 (420 Cal.), or sausage 4 (320 Cal.).

### Grilled Salmon 520 Cal.

Seared with garlic butter served over rice (210 Cal.) or noodles (320 Cal.) with vegetables (60 Cal.) and your choice of sauce. **20**

## SANDWICHES



Served with Cajun fries (370 Cal.), sub onion rings (540 Cal.) sweet potato fries (400 Cal.) \$2

### Cheeseburger\* 1100 Cal.

7oz fresh Angus patty, 2 slices American cheese, with lettuce, pickles, mayo, and crispy onion rings on a toasted King's Hawaiian bun. **16**

### Spicy Fried Chicken Sandwich 1420 Cal.

Hand-breaded and fried chicken breast smothered in Trifecta sauce, with coleslaw and pickles on toasted King's Hawaiian bun. **16**

## 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 245 Cal.

Southern style lightly breaded with fresh lemon and remoulade. **15**

### Fish and Chips 390 Cal.

Beer battered cod served with fresh lemon and tartar sauce. **16**

### Soft Shell Crab 385 Cal.

Tempura battered, fried crisp, seasoned, and served with fresh lemon and remoulade. **18**

### Chicken Tenders 530 Cal.

Hand-breaded and fried, served with ranch. **15**

### Fried Shrimp 350 Cal.

Crispy panko butterflied shrimp, served with fresh lemon and cocktail sauce. **16**

## BOWLS

### Grilled Shrimp 220 Cal.

Tender shrimp grilled with garlic butter. Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (320 Cal.) and your choice of sauce **18**

### Scallop Bowl 250 Cal.

Tender sea scallops boiled to perfection. Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (320 Cal.) and your choice of sauce. **22**

### Tofu Bowl 180 Cal.

Tofu fried crisp and golden brown. Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (320 Cal.) and your choice of sauce. **14**

### Garlic Noodle Bowl 550 Cal.

Lo mein noodles tossed in lemon pepper garlic butter and garnished with green onion and grated Parmesan **10**

Add choice of grilled shrimp 8 (220 Cal.), battered shrimp 6 (210 Cal.), grilled chicken 5 (420 Cal.), or hand-breaded chicken 5 (350 Cal.).



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



# Seafood Boil

## MARKET PRICE BY THE POUND

(All weights are measured pre-cooked)

### 1 CHOOSE IT

-  **HEAD ON SHRIMP** (140 Cal.)
-  **HEAD OFF SHRIMP** EZ PEEL (150 Cal.)
-  **NAKED SHRIMP** P&D (190 Cal.)
-  **SNOW CRAB** (270 Cal.)
-  **KING CRAB** (340 Cal.)
-  **LOBSTER** (260 Cal.)
-  **DUNGENESS** (270 Cal.)
-  **CLAMS 2 LBS** (210 Cal.)
-  **CRAWFISH** (100 Cal.)
-  **BLUE MUSSELS** (390 Cal.)
-  **GREEN LIP MUSSELS** (240 Cal.)
-  **DUNGENESS CLUSTERS (2)** (330 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.)

MAKE IT SOUTHERN STYLE +50¢

### 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 4** (320 CAL.)
- HARD BOILED EGG 1** (80 CAL.)
- CORN ON THE COB 1.50** (90 CAL.)
- RED POTATO 50¢** (150 CAL.)
- CRISPY TOFU 4** (180 CAL.)

### ADD TO BAG 1/2LB

- |  |                                 |                                       |
|--|---------------------------------|---------------------------------------|
| <b>HEAD OFF SHRIMP</b> (75 Cal.) EZ PEEL | <b>LOBSTER TAIL</b> (70 Cal.)   | <b>DUNGENESS</b> (195 Cal.) 1 CLUSTER |
| <b>HEAD ON SHRIMP</b> (70 Cal.)          | <b>CLAMS</b> (105 Cal.) 1 LB    | <b>SNOW CRAB</b> (135 Cal.) 1 CLUSTER |
| <b>NAKED SHRIMP</b> (165 Cal.) P&D       | <b>BLUE MUSSELS</b> (195 Cal.)  | <b>SCALLOPS</b> (250 Cal.)            |
|  | <b>GREEN MUSSELS</b> (120 Cal.) |                                       |

### ADDITIONAL FIXIN'S:

- |  |   |
|--|---|
| <b>SWEET POTATO FRIES 6</b> (500 Cal.) | <b>STEAMED RICE 3</b> (210 Cal.)          |
| <b>RED BEANS AND RICE 4</b> (360 Cal.) | <b>GARLIC NOODLES 5</b> (410 Cal.)        |
| <b>GRITS 4</b> (230 Cal.)              | <b>PINT O'MELTED BUTTER 6</b> (2440 Cal.) |
| <b>COLESLAW 4</b> (380 Cal.)           | <b>SIDE O'MELTED BUTTER 2</b> (560 Cal.)  |
| <b>POTATO SALAD 4</b> (280 Cal.)       | <b>PINT O'SAUCE 8</b> (110-2860 Cal.)     |
| <b>CORNBREAD 2</b> (240 Cal.)          | <b>SIDE O'SAUCE 2</b> (50-1360 Cal.)      |
| <b>BREAD FOR SOPPIN 4</b> (480 Cal.)   | <b>SIDE DRESSING 50¢</b> (100-360 Cal.)   |

## MIXED BAG SPECIALS

YOUR CHOICE OF SAUCE AND SPICE

### Shrimp & Crab Combo 450 Cal.

½ lb head-off shrimp, 1 snow crab cluster, 1 corn, 1 potato. **30**

Add one recipe of sauce for calorie count.

### The Shack Trio 520 Cal.

½ lb head-off shrimp, 2 lbs snow crab, 1 lobster tail, 1 corn, 1 potato. **110**

Add one recipe of sauce for calorie count.

### Shellfish Sampler 820 Cal.

1 lb head-off shrimp, 1 snow crab cluster, 1 lobster tail, 1 lb green mussels, 1 lb blue mussels, 1lb clams, 1 corn, 1 potato & 4 sausage. **110**

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

### Boil for Two 1500 Cal.

1 lb king crab, ½ lb head-off shrimp, 1 snow crab cluster, 2 lobster tails, 2 corn, 2 red potatoes and 4 sausage. **140**

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

### Family Feast 3750 Cal.

Whole lobster and dungeness crab, 1 lb head-off shrimp, ½ lb king crab, 1 snow crab cluster, 4 corn, 8 red potato and 8 sausage. **225**

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

### Neighborhood Block Party 6290 Cal.

Whole lobster and dungeness crab, 1 lb king, 1 lb snow crab, 1 lb head-off shrimp, 1 lb blue mussels, 2 lb clams, 2 lobster tails, 8 corn, 12 red potato and 16 sausage. **295**

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

### Lil' Ones Menu

Served with fountain drink and choice of french fries (190 Cal.), onion rings (430 Cal.), carrot sticks (15 Cal.), or orange wedges (30 Cal.)

- Chicken Tenders 7** (260 Cal.)
- Popcorn Shrimp 7** (540 Cal.)
- Mac N' Cheese 7** (310 Cal.)
- Kid's Cheeseburger 7** (590 Cal.)
- Corn Dog 7** (200 Cal.)
- Kid's Cod 7** (460 Cal.)

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