



SPRING INTO FLAVOR
FRESH, FRUITY, AND
REFRESHING COCKTAILS
HERE FOR A LIMITED TIME!



AT ANGRY CRAB SHACK



SPRING COCKTAIL MENU



AVAILABLE THIS SPRING SEASON ONLY

Blueberry Bees Knees

Bombay Sapphire, lavender simple syrup, lemon wedges, blueberries, honey **12**

Pairs well with the Fried Calamari. The gin's botanical notes enhance the seafood flavors without overpowering them.



Lemon Blossom

Deep Eddy Lemon, lavender simple syrup, triple sec and cranberry juice **12**

This cocktail pairs beautifully with the Twin Lobster Roll. The lemon and cranberry juice add a bright, citrusy contrast that enhances the sweet, buttery lobster.



Boujee Blackberry Bourbon

Bulleit Bourbon, blackberry puree, unsweetened tea, mint, blueberries and lemon wedges **12**

Pairs with the mild or medium heat level Trifecta sauce Shrimp & Crab Combo. Blackberry and lemon add a refreshing contrast to balance the bold Asian-Cajun spice.



Spicy Guava Margarita

Patron Silver tequila, triple sec, guava puree, lime juice, jalapeno, sweet & sour and a sugar rim **12**

This drink pairs well with the Catfish Basket. The sweet guava and citrus contrast nicely with the crispy, savory fried catfish.

