

APPETIZERS

THE TORTUGA DIPS ~ \$12

Three tiny island samples of our famous crab dips. One Mama's Mild, Original Hot & Spicy, and Crab, Spinach and Artichokes. Served with grilled pita points.

Add one more for dip \$3 Extra pita's \$2

CONCH FRITTERS ~ \$9

A Key West favorite served with our warm tropical sunshine sauce.

CARIBBEAN CURRIED SHRIMP ~ \$10

Jumbo black tiger shrimp sauteed with fresh apples, peppers and onions in a caribbean curry sauce.

Served over a bed of mixed greens.

HARKERS ISLAND CLAMS ~ \$12

This recipe comes from our first menu! Local Littlenecks poached in a broth of white wine, garlic butter, tasso ham, red bell peppers, onions and cilantro.

Served with house baked bread.

JALAPENO CORNBREAD ~ \$6

A basket of our house baked "Southwestern Style" cornbread.

PEEL AND EAT SHRIMP

Served steamed or chilled with key lime cocktail sauce and lemon.

Market Price

1/4# 1/2# 1#

SAUTEED MUSSELS ~ \$12

Your choice of diablo sauce or white wine sauce

Sauteed Blue Mussels in a hearty, spicy red sauce or a traditional white wine sauce, garnished with housemade bread points and Pecorino Romano cheese.

CALICO JACK'S BACON WRAPPED SCALLOPS ~ \$12

Eight jumbo scallops wrapped in bacon, smothered in our homemade peach bourbon barbecue sauce.

SUN RIO GREEN TOMATO & BLACKENED SHRIMP CANAPE ~ \$12

Fried green tomatoes layered with six jumbo blackened shrimp over a bed of greens topped with a sweet roasted red pepper sauce.

We sell our Jammin' Jamaican Mon (Jam-Jam)! This is our housemade Habenero Sauce.

 A party for your taste buds. Spicy food is good for your heart. 

SOUP

CRYSTAL COAST CLAM CHOWDER

A cream based clam chowder with chunks of potatoes and chopped clams with a smoked bacon flavor.

Served by the Bowl ~ \$7

GAZPACHO

Summer veggies diced and chilled with tomatoes, cucumbers, cilantro and lime.

Served by the Bowl ~ \$7

SALADS

HOUSE SALAD

SMALL ~ \$6 LARGE ~ \$8

Baby greens with fresh veggies tossed with your choice of dressing.

Mango Vinaigrette ~ Blackberry Maple Vinaigrette ~ Sweet Basil Vinaigrette ~ French Roquefort ~

Creamy Peppercorn Dill

Add Roquefort Cheese to your salad ~ \$2

How about a filet of grilled fish on that salad?

Salmon ~ \$6 or Tuna ~ \$8 ~ Mahi or Grouper

BLACKBERRY CHICKEN SALAD ~ \$14

Another favorite at The Crab's Claw! Blackberry marinated chicken breast grilled with portabella mushroom served on fresh greens tossed with blackberry maple vinaigrette and garnished with candied pecans and Roquefort cheese.

CAT ISLAND GRILLED TIGER SHRIMP ~ \$14

Jumbo grilled black tiger shrimp served on an island of fresh greens surrounded by our golden pineapple mango salsa with a drizzle of mango coulis.

ST. MARTIN SPICY SHRIMP SALAD ~ \$14

Six deep fried shrimp tossed in a spicy Buffalo sauce over fresh greens garnished with Roquefort cheese and celery sticks.

FOODS FOR OUR GUESTS UNDER 12

Crabby Patties & Fries ~ \$6

(Cheeseburger)
Chicken Dinosaur & Fries ~ \$6

Fried Shrimp & Fries ~ \$7

Bowl of Noodles (Butter, Tomato or Plain) ~ \$6


FREE STUFF

Directions, Cooking Tips, Hugs and the Ocean

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Sunkist, Mountain Dew, Gingerale, Tonic, Dr. Pepper ~ \$2.50

We proudly serve Shangri-La Sweetened & Unsweetened Tea, Coffee & Decaf.

We have Caffeinated Tea and Decaffeinated Green Tea and a variety of Decaffeinated all organic Yogi Teas! 

We have Perrier Water and Bottled Spring Water

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From the Crab's Claw

STEAM BAR

CRAB'S CLAW STEAMER POTS

All steamer pots are steamed with onion, celery, carrot, redskin potatoes, fire roasted sweet corn.

Served with our house baked jalapeno cornbread.

Market Price (substitutions are \$4.00)

YOUR CHOICE:

Combo Pot ~ 10 Shrimp, 10 Clams, 10 Mussels, & 2 Clusters of Snow Crab Legs

Snow Crab Pot ~ 1 1/2#

King Crab Pot ~ 1#

Shrimp Pot ~ 1#

Littleneck Clam Pot ~ 2 dozen

Steamed Veggie Pot ~ All the veggies in the house.

STEAMER POT DINNER FOR 2

We start off with 2 small salads (your choice of dressings).

Two 10 oz. cold water lobster tails, 2 clusters of Snow Crab, 10 clams, and 6 shrimp accompanied by onion, celery, carrot, redskin potatoes, fire roasted sweet corn and a basket of cornbread.

Market Price

STEAM BAR ALA CARTE

"Ala Carte" served with melted butter and lemon wedge

1# Snow Crab ~ \$24

1# Alaskan King Crab ~ \$29

Littleneck Clams - Steamed or Raw ~ \$12 dozen

Wild Maine Blue Mussels ~ \$9 dozen

DESSERTS

"Better Than the Keys" Key Lime Pie ~ \$6

Chef's Choice Cheesecake ~ \$6

Barbados Brownie ~ \$6

Blackberry Cobbler ala mode ~ \$7

Shark Fin Pie ~ \$7

Coconut Creme Brulée ~ \$7

SIDE ITEMS

Basket O' Fries ~ \$5 Creamy Cole Slaw ~ \$5

Redskin Potato Salad ~ \$5

Small Jalapeno Cornbread ~ \$2

Fire Roasted Sweet Corn ~ \$5

Steamed Broccoli ~ \$5

Sauteed Spinach and Garlic ~ \$5

Basket of Onion Rings ~ \$5

Rules of the Crab's Claw



Life should be a delicious feast. Do and EAT what makes you happy.

Share what you have - even if it's just one bite - with your neighbor.

Be ADVENTUROUS! Try something NEW - and surprise your taste buds.

Good food deserves good CONVERSATION. Help yourself to both!

Say "YES" as often as possible - ESPECIALLY to dessert!

We sell really cool T-shirts....Regular, Long Sleeve or Sweatshirts!

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ENTREES

CARIBBEAN GROUPER ~ \$25

Fresh pan seared grouper filet rolled in an almond dredge and nestled on a bed of mixed greens. Topped with our caribbean curried shrimp.



BLACKENED TUNA OR MAHI ~ \$25

Fresh local tuna or fresh local mahi rolled in cajun spices and blackened. Your fish is served over coconut fried rice topped with a sweet roasted red pepper sauce garnished with golden pineapple mango salsa.

SWEET SUNSHINE SALMON ~ \$24

Fresh Atlantic salmon filet lightly seasoned and chargrilled or blackened, served over coconut fried rice with sauteed squash, red peppers, red onions, and topped with a warm sweet sunshine sauce.

TUNA IN A CABANA ~ \$25

Fresh local tuna wrapped in puff pastry and baked nestled in a bed of greens topped with a Portabella mushroom sautee in a sweet cabernet reduction. Served over wild rice pilaf and garnished with golden pineapple mango salsa.

NY STRIP WITH GRILLED SHRIMP ~ \$28

A peppercorn dredged 10 oz. NY Strip chargrilled to your liking accompanied with 4 jumbo black tiger shrimp grilled or blackened served with chef's choice potatoes and sauteed spinach and garlic.



CALICO JACK'S BABY BACK RIBS

1/2 RACK ~ \$22 FULL RACK ~ \$26

Special spice rubbed and hickory smoked ribs glazed in our peach bourbon barbecue sauce served up with fire roasted sweet corn and redskin potato salad.

CRAB CAKE ~ \$25

Our house recipe crab cake stuffed into a portabella mushroom cap and baked. Your crab cake will be served to you over a bed of spinach tossed with angel hair pasta, kalamata olives and artichokes in a red crab sauce.



SWEETIE CAJUN SHRIMP, CHICKEN & CRAB PENNE ~ \$25

Sauteed jumbo black tiger shrimp with julienned chicken strips, crab, tasso ham, red bell peppers, red onions and squash lightly creamed in penne pasta. Garnished with feta cheese and fresh basil.

Relax and enjoy the view!

Our yummy food is prepared with tender loving care,
please give us a little time to make it perfect!

An 18% gratuity may be added to parties of six or more.



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