

# STARTERS

- NEW ENGLAND CLAM CHOWDER** \$12  
Our signature creamy chowder, with tender clams, smoky bacon, hearty potatoes, and fresh herbs. A comforting classic made in-house from scratch
- DEVILED EGGS** \$12  
Classic deviled eggs topped with shrimp, spicy habanero bacon jam, and a sprinkle of fresh chives
- OCTOPUS CARPACCIO** \$17  
Citrus tangy sauce topped with arugula orange segments & a crispy quinoa
- CALAMARI** \$17  
Crispy fried calamari in a spicy batter, served with a pepperoncini dipping sauce
- POPCORN SHRIMP** \$17  
Crispy, golden shrimp in a spicy seasoned batter, served with a side of creamy ranch
- SPICY AHI TUNA NACHOS** \$17  
Crispy wonton chips piled high topped with Ahi tuna, avocado, jalapeños, and a spicy house-made sriracha mayo drizzle
- HEAD-ON PEEL N' EAT SHRIMP** \$18  
Shell-on shrimp tossed in a Cajun spice blend
- GRILLED BACON** \$18  
Thick cut. Served over a spicy sticky sauce
- GRILLED OCTOPUS SALAD** \$19  
Mixed with celery, onions, cherry tomatoes, greek olives and a light salad dressing. Topped with feta cheese
- P.E.I MUSSELS** \$19  
Fresh Prince Edward Island mussels sautéed in a white wine, shallots, chili flakes, and lemon-parsley butter. Served with bread for dipping
- GARLIC SHRIMP** \$19  
Juicy Gulf shrimp in a white wine garlic butter sauce. Served with warm sourdough for dipping into every savory drop
- LOBSTER & SHRIMP GNOCCHI** \$21  
Cheese gnocchi in cajun spice cream sauce. Finished with fresh herbs
- GRILLED LOBSTER TAIL** \$21  
One split lobster tail topped with a white wine garlic and herbs butter sauce. Server with crostini for dipping
- SEARED TUNA TIRADITO** \$23  
Pan seared tuna with sesame seeds, orange segments and quail egg. Topped with a cilantro aioli
- WATERMELON SALAD** \$25  
A refreshing mix of juicy watermelon, grilled shrimp, peppery baby arugula, and creamy feta, finished with a sweet balsamic glaze. Summer in every bite



# SIGNATURE BROOKLYN CRAB ROYALE

**FOR ONE** \$105  
1/2 LB of Snow Crab,  
1/2 LB of Dungeness Crab,  
1/2 LB of Peel + Eat shrimp, 1 Lobster Tail  
Prepared cajun or traditional  
Served with corn, potatoes and coleslaw

**FOR TWO** \$195  
Our signature dish.  
1.25 LB of Snow Crab, 1.25 LB of Dungeness Crab,  
1.25 LB Whole Maine Lobster, 1/2 LB of Peel + Eat shrimp  
Prepared cajun or traditional  
Served with corn, potatoes and coleslaw

Add a signature butter (+ 5)



Cajun Spice



Garlic Parmesan

Add sausage or egg (+ 5)



## RAW BAR

1/2 DOZEN / 1 DOZEN

- SHRIMP COCKTAIL** \$16/\$29  
Poached jumbo shrimp served with cocktail sauce
- OYSTERS** \$19/\$36  
Buck Wild, Little Wicomico River, VA Mild, approachable, slightly sweet with a crisp finish
- SEAFOOD CEVICHE** \$21  
A mix of shrimp, scallops, and calamari marinated in citrus tossed with peppers, onions and herbs  
Served with freshly made plantain chips
- SNOW CRAB CLAWS** \$24/\$47  
Sweet meat. Served with citrus aioli and lemon

## STEAMPOTS

SERVED TRADITIONAL OR CAJUN  
SERVED WITH CORN AND COLESLAW

- HONEY CRAB** \$56  
1.25lbs of a rare ocean delicacy known for its naturally sweet, rich meat
- SNOW CRAB** \$57  
1.25 lbs. of flaky, savory meat
- DUNGENESS CRAB** \$58  
1.25 lbs. of sweet, firm & tender crab
- MAINE LOBSTER** MP  
1.25 lb Maine Lobster

Add a signature butter (+ 5)



Cajun Spice



Garlic Parmesan

Add sausage or egg (+ 5)



## ROLLS & MORE

THE ROLLS ARE CHILLED AND  
SERVED WITH CHIPS

- BKC BURGER** \$21  
Beef patty melted American cheese, caramelized onions, pickles and our signature BK sauce on a toasted Kaiser bun served with fries. (Upgrade your fries: Cajun +\$1 / Truffle +\$3)
- SNOW CRAB ROLL** \$26  
Topped with old bay mayo. Served on a toasted split potato bun
- BLUE ROLL** \$26  
Lump crab meat topped with old bay mayo. Served on a toasted split potato bun
- SCALLOP ROLL** \$26  
Grilled with romaine lettuce and cajun spice. Topped with old bay mayo
- CLASSIC LOBSTER ROLL** \$38  
Handpick lobster meat tossed in melted butter. Served warm on a toasted split potato bun topped with old bay mayo

## JOIN US FOR HAPPY HOUR

Monday - Friday 3pm-6pm

\$1 Oyster | \$10 Peel + eat Shrimp |  
\$6 beers | \$10 margaritas | \$3 off specialty cocktails

\*Happy hour not honored during holidays.

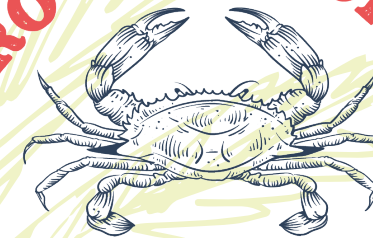
\*There will be a 2.55% cc processing fee

\*Parties of 6 or larger are subject to 20% gratuity.

\*Please inform your server of any food allergies or dietary restrictions before placing your order.

\*Consuming raw or undercooked meats increases your risk of food borne illness.

# BROOKLYN CRAB



EST.

2012

YOUR PLACE FOR AN ENDLESS SUMMER

# MAINS

- SHRIMP BASKET** \$26  
Crispy, golden-fried jumbo Gulf shrimp in a light, flavorful batter. Served with house-made tartar sauce, creamy coleslaw, and crispy fries. (Upgrade your fries: Cajun style +\$1 / Truffle fries +\$3)
- FISH N' CHIPS** \$26  
Two flaky, line-caught Alaskan cod fillets, dipped in our signature beer batter and fried until crisp. Comes with tartar sauce, coleslaw, and fries. (Upgrade your fries: Cajun +\$1 / Truffle +\$3)
- LAMB SPARE RIBS** \$28  
Braised with a spicy sticky sauce. Topped with chopped nuts and scallions. Served with a broccoli and pineapple slaw and a side of Tzatziki sauce
- CRAB CAKES** \$34  
Jumbo lump crab seared and oven-baked to a golden crust. Served with a fresh arugula salad and our zesty Cajun remoulade
- GRILLED BRANZINO** \$34  
A whole bone-in fish topped with a chili oil ginger sauce, scallions and herbs. Served with a cucumber salad
- \*\* CHEF'S SPECIALTY \*\***
- THE DUNGEON** \$65  
Whole mild and tender Dungeness Crab with flavorful pad Thai noodles mixed with shrimp chili peppers and a tamarind sauce

# SIDES

- CORN** \$6  
Served with warm butter
- COLESLAW** \$6
- RED POTATOES** \$6  
Served in a lemon parsley butter
- FRIES** \$7
- MAC & CHEESE** \$12  
Three cheese blend. Topped with cheese (Add lobster for +12 and bacon for +2)

# SPECIALTY COCKTAILS

<b>BLOODY BREUCKELEN</b>	\$19
Grey goose, house-made bloody mary mix, topped with cocktail shrimp & smoked bacon	
<b>WATERMELON MARGARITA</b>	\$18
Cazadores blanco, fresh watermelon juice, lime	
<b>RED HOOK ICED TEA</b>	\$18
Deep Eddy Sweet tea vodka, Juliette peach liquor, topped off with lemonade	
<b>GUAVA SPRITZ</b>	\$18
Amermelade aperitivo, fresh guava puree, Le Moné, bubbles	
<b>ST GERMAIN HUGO SPRITZ</b>	\$18
Elderflower, prosecco, mint leaves	
<b>EL GRAN JEFE</b>	\$18
Our famous cucumber margarita with YaVe jalapeño tequila	

<b>PASSION PROJECT</b>	\$18
Teremana blanco tequila, Amarás mezcal, Mike's hot honey, passion fruit, lemon	
<b>STRAY KIWI MULE</b>	\$18
Stray dog gin, kiwi, lime, ginger beer	
<b>PINEAPPLE MOJORITO</b>	\$18
Espolon blanco tequila, pineapple chinola, lime, agave	
<b>COMO LA FLOR PALOMA</b>	\$18
Milagro blanco, fresh hibiscus, lime, grapefruit jarrito	
<b>THE FRUITY PEBBLE (CLARIFIED)</b>	\$21
** AVAILABLE UNTIL WE RUN OUT ** Su casa mezcal, strawberries, pineapple, fruity pebbles	

## FROZEN DRINKS

add flavor +2 add floater +6

<b>PATRON FROZEN MARGARITA</b>	\$19
Simple smooth featuring Patron blanco tequila	
<b>ROTATING FROZEN</b>	\$19
Ask your server for today's selection	
<b>BACARDI PIÑA COLADA</b>	\$20
Our signature recipe featuring Bacardi añejo rum	
<b>BULLDOG</b>	\$32
Our Patron frozen margarita served with a modelito	

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## MEGA MULE

Our Absolut Moscow mule. Served in a 96oz copper mug.  
ADD A FLAVOR +7.

\$68

## MEGA SPRITZ

The classic Aperol Spritz... just completely out of control. Served in a massive 200 oz wine glass. Perfect for sharing, but we won't judge

\$125

## DRAFT BEERS

PINT/PITCHER

<b>MICHELOB ULTRA</b>	\$8/\$30
4.2% ABV, very light, crisp, and refreshing American lager	
<b>NARRAGANSETT LAGER</b>	\$8/\$30
5% ABV, light bodied, slightly sweet and malty	
<b>KONA BIG WAVE</b>	\$8/\$30
4.4% ABV, easy drinking golden ale	
<b>SAM ADAMS SUMMER ALE</b>	\$9/\$34
5.5% abv, wheat ale with a citrus blend of orange, lemon & lime peel	
<b>STELLA ARTOIS</b>	\$9/\$34
5% ABV, Belgian pale ale lager. Crisp and clean with a medium body	
<b>CONEY ISLAND MERMAID PILSNER</b>	\$9/\$34
5.2% ABV, light bodied, crisp-drinking	
<b>MONTAUK WAVE CHASER IPA</b>	\$9/\$34
6.4% ABV, pine and tropical fruit flavors	
<b>BRONX WORLD GONE HAZY IPA</b>	\$9/\$34
7% ABV, soft, tropical, juicy. Packed with orange, mango & pineapple	
<b>BROOKLYN CRAB MICHELADA</b>	\$13
Vinny's famous michelada mix served with a Corona bottle	

## BOTTLES & CANS

CANS/BUCKETS

<b>MONTAUK</b>	\$8/\$35
Choice of summer ale or watermelon	
<b>AUSTIN CIDER</b>	\$8/\$35
<b>CORONA</b>	\$8/\$35
<b>BUDWEISER</b>	\$8/\$35
<b>STELLA ARTOIS</b>	\$8/\$35
<b>MICHELOB ULTRA</b>	\$8/\$35
<b>"SMILE MY GUY" IPA</b>	\$9/\$40
<b>HIGH NOON VODKA SELTZER</b>	\$10/\$45
Choice of passionfruit or grapefruit	
<b>NUTRL VODKA SELTZER</b>	\$10/\$45
Choice of watermelon or raspberry	
<b>SUNCRUISER</b>	\$11/\$50
Iced tea + Vodka	

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24 REED ST • RED HOOK BROOKLYN • 11231  
718-643-CRAB (2722)

## WINES

GLASS/BOTTLE

<b>SAUVIGNON BLANC</b>	\$16/\$64
Grass stains, France	
<b>ROSE</b>	\$16/\$80
Rioja Milenrama, Spain	
<b>PROSECCO</b>	\$16/\$60
Peperino, Italy	
<b>SANCERE</b>	\$20/\$76
Loire Valley, France	

## ZERO PROOF

<b>BROOKLYN BEST</b>	\$7
Peach tea	
<b>GINGER BEER</b>	\$7
<b>SAM ADAMS IPA</b>	\$8
<b>MICHELOB ULTRA</b>	\$8
<b>VIRGIN PIÑA COLADA</b>	\$12
<b>NOT A GIN &amp; TONIC</b>	\$13
Seedlip grove 42 with elderflower tonic	
<b>PHONY NEGRONI</b>	\$13



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