BROOKLYN CRAB

EST. 2012

YOUR PLACE FOR AN ENDLESS SUMMER

SIGNATURE BROOKLYN CRAB ROYALE

FOR ONE
CASH $105 / CREDIT $108.15
½ LB of Snow Crab, ½ LB of Dungeness Crab,
½ LB of Peel + Eat shrimp, 1 Lobster Tail
Add 1 LB King Crab +$65.
Add a signature butter +$5
Prepared Cajun or traditional.
Served with corn, potatoes and coleslaw

FOR TWO
CASH $195 / CREDIT $200.85
Our signature dish.
1.25 LB of Maine lobster, 1LB of Snow Crab, 1LB of Dungeness Crab, ½ LB of Peel + Eat shrimp
Add 1 LB King Crab +$65
Prepared Cajun or traditional.
Served with corn, potatoes and coleslaw

THE KING POT
CASH $120 / CREDIT $123.60
1LB of sweet and meaty Alaskan king crab,
½ LB peel n' eat shrimp,
½ LB crawfish,
corn & potatoes

Add a signature butter (+CASH $5 / CREDIT $5.15)
Cajun Spice | Garlic Parmesan

Add sausage or egg (+CASH $5 / CREDIT $5.15)

STARTERS

NEW ENGLAND CLAM CHOWDER
CASH $12 / CREDIT $12.36
Our signature creamy chowder with tender clams, smoky bacon, hearty potatoes, and fresh herbs. A comforting classic made in-house from scratch

CAULIFLOWER CAKES
CASH $12 / CREDIT $12.36
Two rich buttery cauliflower au gratin cakes, oven baked until golden brown. Served with an arugula salad and corn relish

GRILLED BACON CASH $16 / CREDIT $16.48
Thick cut. Served over a spicy sticky sauce

CALAMARI CASH $17 / CREDIT $17.51
Crispy fried calamari in a spicy batter, served with a pepperoncini dipping sauce

SPICY AHI TUNA NACHOS
CASH $17 / CREDIT $17.51
Crispy wonton chips piled high topped with ahi tuna, avocado, jalapeños, and a spicy house-made sriracha mayo drizzle

EZ PEEL SHRIMP CASH $17 / CREDIT $17.51
Shell-on shrimp tossed in a Cajun spice blend

POPCORN SHRIMP CASH $17 / CREDIT $17.51
Crispy, golden shrimp in a spicy seasoned batter, served with a side of creamy ranch

COBB SALAD CASH $17 / CREDIT $17.51
Romaine lettuce, avocado, cherry tomatoes, diced bacon, boiled egg, and ranch dressing.
Add chicken +$6. Add lobster +$12

LOBSTER & SHRIMP HUSH PUPPIES
CASH $18 / CREDIT $18.54
5 golden-fried cornmeal hush puppies loaded with sweet lobster, tender shrimp, and sweet corn

P.E.I. MUSSELS CASH $19 / CREDIT $19.57
Fresh Prince Edward Island mussels sautéed in white wine, shallots, chili flakes, and lemon-parsley butter. Served with bread for dipping

GARLIC SHRIMP CASH $19 / CREDIT $19.57
Juicy Gulf shrimp in a white wine garlic butter sauce. Served with warm sourdough for dipping into every savory drop

GRILLED LOBSTER TAIL
CASH $21 / CREDIT $21.63
One split lobster tail topped with a white wine garlic and herb butter sauce. Served with crostini for dipping

CLASSIC OYSTERS ROCKEFELLER
CASH $21 / CREDIT $21.63
6 fresh oysters baked on the half shell with rich, creamy spinach and a golden Parmesan cheese topping

RAW BAR
1/2 DOZEN | 1 DOZEN

SHRIMP COCKTAIL
CASH $16 | $29 / CREDIT $16.48 | $29.87
Poached jumbo shrimp served with cocktail sauce

OYSTERS
CASH $19 | $36 / CREDIT $19.57 | $37.08
Buck Wild, Little Wicomico River, VA Mild, approachable, slightly sweet with a crisp finish

CHEF'S SPECIALTY

THE DUNGEON CASH $65 / CREDIT $66.95
Whole mild and tender Dungeness crab with flavorful pad Thai noodles mixed with shrimp, chili peppers and a tamarind sauce

STEAMPOTS
SERVED TRADITIONAL OR CAJUN
SERVED WITH CORN AND COLESLAW

SNOW CRAB CASH $57 / CREDIT $58.71
1.25 lbs. of flaky, savory meat

DUNGENESS CRAB CASH $58 / CREDIT $59.74
1.25 lbs. of sweet, firm & tender crab

MAINE LOBSTER MP
1.25 lb Maine Lobster

Add a signature butter (+CASH $5 / CREDIT $5.15)
Cajun Spice | Garlic Parmesan

Add sausage or egg (+CASH $5 / CREDIT $5.15)

ROLLS & MORE
THE ROLLS ARE CHILLED AND
SERVED WITH CHIPS

SMASHBURGER CASH $21 / CREDIT $21.63
Beef patty, melted American cheese, caramelized onions, pickles and our signature BK sauce on a toasted Kaiser bun, served with fries. Add Salt + Vinegar Fries +2.
Add Cajun Fries $1. Add Truffle Fries $3

SNOW CRAB ROLL CASH $26 / CREDIT $26.78
Topped with Old Bay mayo. Served on a toasted split potato bun

BLUE ROLL CASH $26 / CREDIT $26.78
Lump crab meat topped with Old Bay mayo. Served on a toasted split potato bun

THE ULTIMATE SEAFOOD SLIDER TRIO
CASH $29 / CREDIT $29.87
Three signature pretzel bun sliders featuring a golden blue crab cake, a succulent lobster cake, and a sweet Dungeness crab cake, topped with roasted garlic lemon aioli, crisp cucumber, and fresh arugula

CLASSIC LOBSTER ROLL
CASH $38 / CREDIT $39.14
Handpicked lobster meat tossed in melted butter. Served warm on a toasted split potato bun topped with Old Bay mayo

MAINS

SHRIMP BASKET CASH $26 / CREDIT $26.78
Crispy, golden-fried jumbo Gulf shrimp in a light, flavorful batter. Served with house-made tartar sauce, creamy coleslaw, and crispy fries. Add Salt + Vinegar Fries +2.
Add Cajun Fries $1. Add Truffle Fries $3

FISH N' CHIPS CASH $26 / CREDIT $26.78
Two flaky, line-caught Alaskan cod fillets, dipped in our signature beer batter and fried until crisp. Comes with tartar sauce, coleslaw, and fries. Add Salt + Vinegar Fries +2.
Add Cajun Fries $1. Add Truffle Fries $3

BAYOU-STYLE GUMBO
CASH $26 / CREDIT $26.78
A hearty Louisiana-style gumbo brimming with shrimp, a 2oz lobster tail, tender chicken, grilled sausage, and okra, slow-simmered in a rich, dark roux with a hint of Cajun spice. Served with steamed white rice

PORTERHOUSE VEAL
CASH $28 / CREDIT $28.84
Pan-seared 15oz veal served over creamy mashed potatoes with grilled asparagus and drizzled with a rich cognac cream sauce

ATLANTIC SALMON CASH $28 / CREDIT $28.84
8oz grilled salmon & 4 pieces of grilled shrimp served over mashed potatoes, grilled asparagus, finished with a rich and velvety cognac cream sauce

CRAB CAKE CASH $34 / CREDIT $35.02
Jumbo lump crab seared and oven-baked to a golden crust. Served with a fresh arugula salad and our zesty Cajun remoulade

SIDES

RED POTATOES CASH $6 / CREDIT $6.18
Served in a lemon parsley butter

CORN CASH $6 / CREDIT $6.18
Served with warm butter

COLESLAW CASH $6 / CREDIT $6.18

GRILLED ASPARAGUS CASH $6 / CREDIT $6.18
Perfectly grilled for a delicious side

FRIES CASH $7 / CREDIT $7.21
Add Salt + Vinegar Fries +2.
Add Cajun Fries $1. Add Truffle Fries $3

MAC & CHEESE CASH $12 / CREDIT $12.36
Three cheese blend. Topped with cheese
Upgrade: Lobster for $12. Bacon for $2

JOIN US FOR HAPPY HOUR

Wednesday and Thursday 3pm-6pm
Sunday (Bar ONLY) Until 5pm

$1 Wings | $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.

SPECIALTY COCKTAILS

HOT CIDER CASH $16 / CREDIT $16.48
With spiced rum or bourbon

BEET MULE CASH $18 / CREDIT $18.54
Brooklyn Gin, house-made beet syrup, lime, ginger beer

COMO LA FLOR CASH $18 / CREDIT $18.54
Yave jalapeño tequila, fresh hibiscus, lime

PALOMA ROSA CASH $18 / CREDIT $18.54
Milagro blanco tequila, Su Casa Mezcal, rosemary, lime, grapefruit

RED HOOK ICED TEA CASH $18 / CREDIT $18.54
Deep Eddy sweet tea vodka, Juliette peach liqueur, topped off with lemonade

GUAVA SPRITZ CASH $18 / CREDIT $18.54
Ammerlande Aperitivo, fresh guava purée, Le Moné, bubbles

ESPRESSO MARTINI CASH $18 / CREDIT $18.54
Vodka, espresso, coffee liqueur, a touch of sweetness. Shaken hard for a velvety foam

PASSION PROJECT CASH $18 / CREDIT $18.54
Teremana Blanco Tequila, Amarás Mezcal, Mike's Hot Honey, passion fruit, lemon

BLOODY BREUCKELEN CASH $19 / CREDIT $19.57
Grey Goose, house-made bloody mary mix, topped with cocktail shrimp

MAPLE & OAK CASH $19 / CREDIT $19.57
Maker's Mark Bourbon, pure maple syrup, angostura and orange bitters

MEGA MULE

**Our Moscotw mule.
Served in a 96oz copper mug.
ADD A FLAVOR +7.**

**CASH $65 /
CREDIT $66.95**

FROZEN DRINKS
add flavor +2 add floater +6

ROTATING FROZEN CASH $19 / CREDIT $19.57
Ask your server for today's selection

PATRÓN FROZEN MARGARITA CASH $19 / CREDIT $19.57

BACARDI PIÑA COLADA CASH $20 / CREDIT $20.60

BULLDOG CASH $32 / CREDIT $32.96

MEGA SPRITZ

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

**CASH $125 /
CREDIT $128.75**

DRAFT BEERS
PINT | PITCHER

KONA BIG WAVE CASH $8 | $30 / CREDIT $8.24 | $30.90
4.4% ABV, easy drinking golden ale

MICHELOB ULTRA CASH $8 | $30 / CREDIT $8.24 | $30.90
4.4% ABV, easy drinking golden ale

NARRAGANSETT LAGER CASH $8 | $30 / CREDIT $8.24 | $30.90
5% ABV, light bodied, slightly sweet and malty

ROTATING LINE CASH $9 | $34 / CREDIT $9.27 | $35.02
Please ask your server for today's selection

MONTAUK WAVE CHASER IPA
CASH $9 | $34 / CREDIT $9.27 | $35.02
6.4% ABV, pine and tropical fruit flavors

BRONX WORLD GONE HAZY IPA
CASH $9 | $34 / CREDIT $9.27 | $35.02
7% ABV, soft, tropical, juicy. Packed with orange, mango & pineapple

CONEY ISLAND MERMAID PILSNER
CASH $9 | $34 / CREDIT $9.27 | $35.02
5.2% ABV, light bodied, crisp-drinking

STELLA ARTOIS CASH $9 | $34 / CREDIT $9.27 | $35.02
5% ABV, Belgian pale ale lager. Crisp and clean with a medium body

BROOKLYN CRAB MICHELADA CASH $13 / CREDIT $13.39
Vinny's famous michelada mix served with a Corona bottle

BOTTLES & CANS
CANS | BUCKETS

AUSTIN CIDER CASH $8 | $34 / CREDIT $8.24 | $35.02
Ask your server for today's selection

CORONA CASH $8 | $34 / CREDIT $8.24 | $35.02

BUDWEISER CASH $8 | $34 / CREDIT $8.24 | $35.02

MONTAUK CASH $8 | $35 / CREDIT $8.24 | $36.05
Choice of summer ale or watermelon

STELLA ARTOIS CASH $8 | $35 / CREDIT $8.24 | $36.05

MICHELOB ULTRA CASH $8 / CREDIT $8.24

"SMILE MY GUY" IPA CASH $9 | $39 / CREDIT $9.27 | $40.17

HIGH NOON VODKA SELTZER
CASH $10 | $45 / CREDIT $10.30 | $46.35
Choice of passion fruit or grapefruit

NUTRL VODKA SELTZER
CASH $10 | $45 / CREDIT $10.30 | $46.35
Choice of watermelon or raspberry

SUNCRUISER CASH $11 | $50 / CREDIT $11.33 | $51.50
Iced tea + vodka

BROOKLYN CRAB

EST. 2012

YOUR PLACE FOR AN ENDLESS SUMMER

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

WINES
GLASS | BOTTLE

SAUVIGNON BLANC CASH $16 | $64 / CREDIT $16.48 | $65.92
Grass stains, France

ROSÉ CASH $16 | $80 / CREDIT $16.48 | $82.40
Rioja Milenrama, Spain

PROSECCO CASH $16 | $60 / CREDIT $16.48 | $61.80
Peperino, Italy

SANCERRE CASH $20 | $76 / CREDIT $20.60 | $78.28
Loire Valley, France

ZERO PROOF

BROOKLYN BEST CASH $7 / CREDIT $7.21
Choice of peach tea, pink lemonade or half & half

GINGER BEER CASH $7 / CREDIT $7.21

SAM ADAMS CASH $8 / CREDIT $8.24
Please ask your server for today's selection

VIRGIN PIÑA COLADA CASH $12 / CREDIT $12.36

PHONY NEGRONI CASH $13 / CREDIT $13.39

NOT A GIN & TONIC CASH $13 / CREDIT $13.39
Seedlip Grove 42 with elderflower tonic

JOIN US FOR HAPPY HOUR

Wednesday and Thursday 3pm-6pm

Sunday (Bar ONLY) Until 5pm

$1 Wings | $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.

Follow us on Instagram
@brooklyn_crab
www.brooklyncrab.com