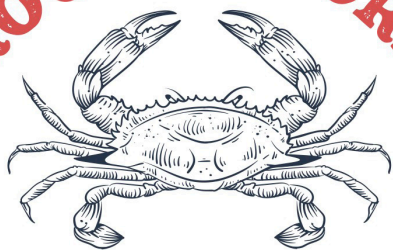


BROOKLYN CRAB



EST.

2012

YOUR PLACE FOR AN ENDLESS SUMMER
 24 REED ST • RED HOOK BROOKLYN • 11231
 718-643-CRAB (2722)

STARTERS

- NEW ENGLAND CLAM CHOWDER** \$12
Our house recipe made with potatoes, bacon, celery, thyme & tender clams
- WATERMELON SALAD** \$24
Grilled jumbo gulf shrimp, baby arugula and feta cheese. Served with a balsamic glaze
- GRILLED OCTOPUS SALAD** \$22
House marinated octopus mixed with celery, cucumber, onions, cherry tomatoes and greek olives. Tossed in a citrus vinaigrette
- BELLY CLAMS** \$18
Battered and fried. Served with tartar sauce
- SHRIMP SPRING ROLL** \$13
Cucumbers, carrots, rice noodles and shrimp wrapped in rice paper. Served chilled with a peanut sauce
- DEVILED EGGS** \$10
Fluffy egg yolk mix topped with shrimp, bacon bits & chives
- SPICY AHI TUNA NACHOS** \$17
Crispy wonton chips, jalapeños, avocado, and Ahi tuna drizzled with a house-made sriracha mayo
- POPCORN SHRIMP** \$14
Fried in a spicy batter, served with ranch sauce
- GARLIC SHRIMP** \$18
Gulf shrimp cooked in a white wine garlic butter sauce. Served with sourdough
- HEAD-ON PEEL N' EAT SHRIMP** \$17
Cooked in a spicy cajun boil
- CALAMARI** \$14
Fried in a spicy batter. Served with ranch sauce
- P.E.I MUSSELS** \$18
White wine sauce, shallots, garlic, lemon parsley butter, chili flakes

RAW BAR

1/2 DOZEN / 1 DOZEN

- SHRIMP COCKTAIL** \$15/\$29
Poached jumbo shrimp served with cocktail sauce
- SNOW CRAB CLAWS** \$24/\$47
Sweet meat. Served with citrus aioli and lemon
- OYSTERS** \$19/\$36
Please ask your server for today's selection
- GRAND CHILL PLATTER** MP
A two tiered platter served with 12 oysters, 6 cocktail shrimp, 6 snow crab claws, a split whole lobster (Chilled), and shrimp ceviche. Served with cocktail sauce, citrus mayo and mignonette

MAINS

- SHRIMP BASKET** \$25
Jumbo gulf shrimp fried in a batter. Served with tartar sauce, coleslaw and fries (add cajun fries +1 or truffle fries +3)
- SOFT SHELL BLUE CRAB** \$24
A mix of Jimmy #1 & Jimmy #2 deeply fried and served with fries, coleslaw and cajun remoulade sauce (add cajun fries +1 or truffle fries +3)
- FISH N' CHIPS** \$25
2 pieces of line caught Alaskan cod fried in beer batter. Served with tartar sauce, coleslaw, and fries (add cajun fries +1 or/and truffle fries +3)
- WHOLE RED SNAPPER** \$28
Deep fried bone-in snapper. Served with a green papaya salad, yuca fries and a house-made chili aioli
- RIBEYE STEAK** \$32
14 oz Grilled Ribeye served with a house-made chimichurri sauce and fries
- CRABCAKES** \$36
Jumbo lump crab meat. Seared and oven baked. Served with an arugula salad and cajun remoulade

STEAMPOTS

SERVED TRADITIONAL OR CAJUN
 SERVED WITH CORN AND COLESLAW

- SNOW CRAB** MP
1.25 lbs. of flaky, savory meat
- DUNGENESS CRAB** MP
1.25 lbs. of sweet, firm & tender crab
- ALASKAN KING CRAB** MP
1.25 lb. firm & hearty with a distinct ocean flavor
- MAINE LOBSTER** MP
1.25 lb Maine Lobster
- BK STEAMPOT** MP
1/2 pound peel N' eat shrimp, 1 cluster of Dungeness crab, lobster tail, 1 boiled egg, sausage, and potatoes

ADD A SIGNATURE BUTTER (+ 5)



Cajun Spice



Garlic Parmesan

ROLLS & MORE

THE ROLLS ARE CHILLED AND SERVED WITH CHIPS

- SNOW CRAB ROLL** \$26
Topped with old bay mayo. Served on a toasted split potato bun
- BLUE ROLL** \$26
A mix of lump and jumbo lump crab meat topped with old bay mayo. Served on a toasted split potato bun
- CLASSIC LOBSTER ROLL** \$31
Handpicked lobster meat with butter. Served on a toasted split potato bun
- SMASHBURGER** \$20
Angus beef patty, American cheese, lettuce, tomato, bk smash sauce on a Kaiser bun (add bacon +2) and fries (add cajun fries +1 or truffle fries +3)
- BUFFALO CHICKEN SANDWICH** \$20
Crispy fried chicken breast with bacon blue cheese coleslaw on a kaiser bun. Served with buffalo ranch chips

SIGNATURE

BROOKLYN CRAB ROYALE FOR TWO MP

Our signature dish. 1.25 lbs of Maine Lobster, 1lb of King Crab, 1lb of Snow crab, 1lb of Dungeness Crab, 1/2 pound of peel n' eat shrimp. Prepared cajun or traditional. Served with corn, potatoes and coleslaw

ADD A SIGNATURE BUTTER(+ 5)



Cajun Spice



Garlic Parmesan

SIDES

- MAC & CHEESE** \$12
Three cheese blend. Topped with cheese
- RED POTATOES** \$6
Served in a lemon parsley butter
- TRUFFLE FRIES** \$11
Traditional long cut with truffle oil and parmesan cheese
- CORN** \$6
Served with warm butter
- JALAPEÑO CORNBREAD** \$6
Traditional Brooklyn Crab's recipe
- COLESLAW** \$6

JOIN US FOR HAPPY HOUR

3 pm- 6 pm Monday - Thursday: \$5 Beers, \$8 margaritas, \$1 oysters, \$1 wings, \$10 peel n' eats
12 pm -4 pm Friday: \$40 off Brooklyn Crab royale for two
All day Sunday at our bars: \$5 Beers, \$8 margaritas
2% DISCOUNT ON CASH PAYMENTS

*Happy hour not honored during holidays.

*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

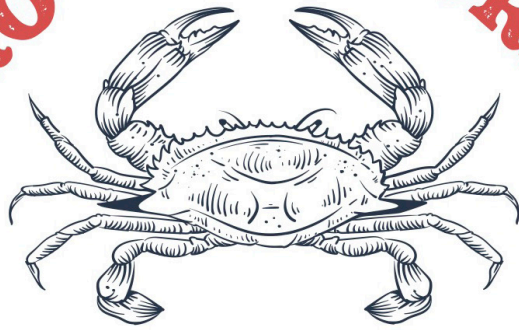


@brooklyn_crab



www.brooklyn-crab.com

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DRAFT BEERS PINT/PITCHER

- SAM ADAMS SUMMER ALE** \$8/\$28
5.5% abv, wheat ale with a citrus blend of orange, lemon & lime peel
- DOS EQUIS LAGER** \$8/\$28
4.2% ABV, Classic Mexican lager
- PACIFICO** \$8/\$28
4.5% abv, classic Mexican pilsner
- WEIHENSTEPHANER HEFEWEIZEN** \$9/\$34
5.4% ABV, Hops bitterness upfront, with wheat sweetness in the background
- SIX POINT CRISP PILSNER** \$8/\$28
5.4% ABV, bitter taste of herbal hops and sweet oranges
- MONTAUK WAVE CHASER IPA** \$9/\$34
6.4% ABV, pine and tropical fruit flavors
- CITRUS SQUALL GOLDEN ALE** \$8/\$28
8% ABV, citrusy hops and grapefruit aromas
- BRONX WORLD GONE HAZY IPA** \$9/\$34
7% abv, soft, tropical, juicy, packed with orange, mango & pineapple
- BROOKLYN CRAB MICHELADA** \$12
Vinny's famous michelada mix topped with Pacifico

BOTTLES & CANS CANS/BUCKETS

- MONTAUK** \$8/\$34
Choice of summer ale or watermelon
- ACE CIDER** \$8/\$34
Choice of apple or pineapple
- KEG & LANTERN** \$9/\$39
Please ask your server for today's selection
- TWO ROBBERS VODKA SELTZER** \$10/\$42
Choice of blood orange, pineapple or grapefruit
- KCBC SOUR** \$11/\$44
Ask your server for today's selection
- SPRITZ SOCIETY** \$11/\$44
Ask your server for today's selection
- BUDWEISER** \$8/\$34
- CORONA** \$8/\$34
- ESTRELLA JALISCO** \$8/\$34
- CATSKILLS BALL LIGHTING PILSNER** \$8/\$34
- NARRAGANSETT FRESH CATCH** \$8/\$34
- "SMILE MY GUY" IPA** \$9/\$39

ZERO PROOF

- BROOKLYN BEST** \$7
Choice of peach tea, pink lemonade, or half & half
- SAM ADAMS** \$8
Please ask your server for today's selection
- NOT A GIN & TONIC** \$13
Seedlip grove 42 with elderflower tonic
- NAH SPRITZ** \$13
- PHONY NEGRONI** \$13
- GINGER BEER** \$6
- VIRGIN PIÑA COLADA** \$11

WINES GLASS/BOTTLE

- SAUVIGNON BLANC** \$15/\$52
Les folies coudraies, France
- MELON DE BOURGONE** \$15/\$52
Oyster king, France
- ROSE** \$15/\$52
Domaine Montrose, France
- MONTEPULCIANO D'ABRUZZO** \$14/\$49
Il conte, Italy
- SPARKLING** \$14/\$52
Blanc de blanc, France

FROZEN DRINKS ADD FLAVOR +2 ADD FLOATER +6

- BACARDI PIÑA COLADA** \$17
- PATRON MARGARITA** \$18
- BULLDOG** \$32

SPECIALTY COCKTAILS

- RED HOOK ICED TEA** \$14
Deep Eddy's sweet tea & peach flavored vodka topped off with lemonade
- WATERMELON MARGARITA** \$15
Cazadores blanco, fresh watermelon juice, lime
- BLOODY BREUCKELEN** \$17
Grey goose, house-made bloody mary mix, topped with cocktail shrimp
- COMO LA FLOR** \$14
Tanteo blanco tequila, house-made syrup from imported hibiscus flowers, lime
- GUAVA SPRITZ** \$14
Amermelade aperitivo, fresh guava puree, Le Moné, bubbles
- EL GRAN JEFE** \$15
Our famous cucumber margarita with Tanteo jalapeño tequila
- PASSION PROJECT** \$15
Teremana blanco tequila, illegal mezcal, Mike's hot honey, passion fruit, lemon
- BROOKLYN MULE** \$15
Brooklyn gin, muddled cucumber, house-made rosemary syrup, ginger beer
- HOTEL LOBBY** \$15
D'ussé, Le moné, demerara syrup, lemon
- BLOOD ORANGE PALOMA** \$15
Amarás mezcal, house-made blood orange syrup, lime, orange bitters, soda



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