



JOIN US FOR HAPPY HOUR

Wednesday and Thursday 3pm-6pm

\$1 Wings | \$1 Oyster
\$10 Peel + eat Shrimp
\$5 beers | \$8 margaritas
\$3 off specialty cocktails

Sunday (Bar ONLY) All day

\$1 Wings | \$1 Oyster
\$10 Peel + eat Shrimp
\$5 beers | \$8 margaritas
\$3 off specialty cocktails

STARTERS

GRILLED LOBSTER TAIL | 21

One split Lobster Tail topped with a white wine garlic and herbs butter sauce. Served with Crostini for dipping

CHICKEN CAESAR SALAD | 19

Fried Chicken Breast with Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

P.E.I MUSSELS | 18

Fresh Prince Edward Island mussels sautéed in a white wine, shallots, chili flakes, and lemon-parsley butter. Served with bread for dipping

GARLIC SHRIMP | 18

Juicy Gulf Shrimp served in a white wine garlic and herbs butter sauce. Served with Crostini for dipping into every savory drop

SHRIMP & CRAB TOSTONA | 18

Jumbo shrimp, stuffed with crab meat over fried plantains. Finish with a cajun remoulade sauce

CALAMARI | 17

Crispy fried calamari in a spicy batter, served with a pepperoncini dipping sauce

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 | 17

Shell-on shrimp tossed in a Cajun spice blend

OCTOPUS CARPACCIO | 16

Citrus tangy sauce topped with arugula orange segments & a crispy quinoa

DUCK WINGS | 16

Crispy duck wings glazed in a zesty orange ginger sauce, served with a side of ranch

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

RAW BAR

1/2 dozen / 1 dozen

OYSTERS | 26/48

Fanny Bay, Vancouver, BC, Canada

Plump, firm flesh, moderate salinity, and a crisp, pronounced cucumber and mineral finish

SEAFOOD CEVICHE | 21

A mix of Shrimp, Scallops, and Calamari marinated in citrus tossed with peppers, onions and herbs. Served with freshly made Plaintaine Chips

OYSTERS | 19/36

Buck Wild, Little Wicomico River, VA

Mild, approachable, slightly sweet with a crisp finish

SHRIMP COCKTAIL | 15/29

Poached jumbo shrimp served with cocktail sauce

SIGNATURE

BROOKLYN CRAB ROYALE

FOR ONE | 105

½ LB of Snow Crab,
½ LB of Dungeness Crab,
½ LB of Peel + Eat shrimp,
1 Lobster Tail

Prepared cajun or traditional. Served with corn, potatoes and coleslaw

Add a signature butter (+ 5)



Cajun Spice



Garlic Parmesan

FOR TWO | 185

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 sausage or egg (+ 5)



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www.brooklyncrab.com

- * 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.

MAINS

Upgrade your fries:
Cajun style +1
Truffle fries +3

NEW ORLEANS STYLE JAMBALAYA | 38

Shrimp & lobster tail cooked in a rich, spiced creole tomato sauce with rice

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

BEEF SHORT RIB PAPPARDELLE | 28

Slow Braised, over homemade white Pappardelle noodles. Tossed with mushrooms in a rich sauce

MEDITERRANEAN SEABASS | 27

Pan seared on a bed of Yuca. Served with roasted vegetables in a cajun cream sauceroasted vegetables in a cajun cream

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

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

STEAMPOTS

Served traditional or cajun
Served with corn and coleslaw

DUNGENESS CRAB | 56

1.25 lbs. of sweet, firm & tender crab

MAINE LOBSTER | 56

1.25 lb Maine Lobster

SNOW CRAB | 55

1.25 lbs. of flaky, savory meat

SEASONAL STEAMPOT | MP

Please ask your server for today's special steampot

Add a signature butter (+5)



Cajun Spice



Garlic Parmesan

Add sausage or egg (+5)



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

Lump crab meat topped with old bay mayo. Served on a toasted split potato bun

SMASHBURGER | 20

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 style +1
Truffle fries +3

CLASSIC LOBSTER ROLL | MP

Handpick lobster meat tossed in melted butter. Served warm on a toasted split potato bun topped with old bay mayo

SIDES

LOBSTER MASHED POTATOES | 19

Buttery mashed potatoes loaded with chunks of Lobster Meat. Topped with Scallions and a Brown Savory Gravy

MAC & CHEESE | 12

Three cheese blend. Topped with cheese

Upgrade

Lobster for +12
Bacon for +2

ZUCCHINI FRIES | 8

Crispy golden zucchini sticks. Served with a housemade dipping sauce

RED POTATOES | 6

Served in a lemon parsley butter

CORN | 6

Served with warm butter

COLESLAW | 6

FRIES | 6

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





SPECIALTY COCKTAILS

- BLOODY BREUCKELEN**

| 18

Grey goose, house-made bloody mary mix, topped with cocktail shrimp & smoked bacon
- THE SMOKED RABBIT**

| 16

Illegal mezcal, St. germain, lime, agave, carrot juice, eggwhites
- COMO LA FLOR**

| 16

Yave jalapeno tequila, fresh hibiscus, lime
- BLOOD ORANGE PALOMA**

| 16

Amaras mezcal, milagro tequila, blood orange, pepper jam, grapefruit

- RED HOOK ICED TEA**

| 16

Deep Eddy Sweet tea vodka, Juliette peach liquor, topped off with lemonade
- PEAR PRESSURE**

| 16

Brooklyn gin, pear, lemon, allspice liquor, soda
- BEET AROUND THE BUSH**

| 16

Greygoose, housemade beet syrup, lime, ginger beer
- HOT CIDER**

| 15

With spiced rum or bourbon

FROZEN DRINKS

Add flavor +2
Add floater +6

- BULLDOG**

| 32
- ROTATING FROZEN**

| 19

Ask your server for today's selection
- BACARDI PIÑA COLADA**

| 18
- PATRON FROZEN MARGARITA**

| 18

MEGA MULE

Our moscow mule
with housemade beet syrup.
Served in a 96oz copper mug

65

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DRAFT BEERS

Pint/Pitcher

BROOKLYN CRAB MICHELADA | 12

Vinny's famous michelada mix topped with Pacifico

ROTATING LINE | 9/34

Please ask your server for today's selection

WEIHENSTEPHANER HEFEWEIZEN | 9/34

5.4% abv, hops bitterness upfront, with light wheat sweetness in the background

MONTAUK WAVE CHASER IPA | 9/34

6.4% ABV, pine and tropical fruit flavors

BRONX WORLD GONE HAZY IPA | 9/34

7% ABV, soft, tropical, juicy. Packed with orange, mango & pineapple

DOS EQUIS LAGER | 8/30

4.2% ABV, classic mexican lager

PACIFICO | 8/30

4.5% abv, classic mexican pilsner

CONEY ISLAND MERMAID PILSNER | 8/30

5.2% ABV, light bodied, crisp-drinking

KONA BIG WAVE | 8/30

4.4% ABV, easy drinking golden ale

BOTTLES & CANS

Cans/Buckets

TWO ROBBERS VODKA SELTZER | 10/42

Choice of blood orange, pineapple or grapefruit

KCBC SOUR | 10/42

Ask your server for today's selection

"SMILE MY GUY" IPA | 9/39

AUSTIN CIDER | 8/34

Ask your server for today's selection

CORONA | 8/34

BUDWEISER | 8/34

ESTRELLA JALISCO | 8/34

NARRAGANSETT FRESH CATCH | 8/34

WINES

Glass/Bottle

SANCERE | 20/76

Loire Valley, France

SAUVIGNON BLANC | 16/54

Grass stains, France

ROSE | 16/54

Rioja Milenrama, Spain

PROSECCO | 14/52

Peperino, Italy

MONTEPULCIANO D'ABRUZZO | 14/50

Vignete del sole, Italy

ZERO PROOF

PHONY NEGRONI | 13

NOT A GIN & TONIC | 13

Seedlip grove 42 with eldelfower tonic

VIRGIN PIÑA COLADA | 12

SANGRIA SEÑORIAL | 9

Aged in oak barrels

SAM ADAMS | 8

Please ask your server for today's selection

BROOKLYN BEST | 7

Choice of peach tea, pink lemonade or half&half

GINGER BEER | 7



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