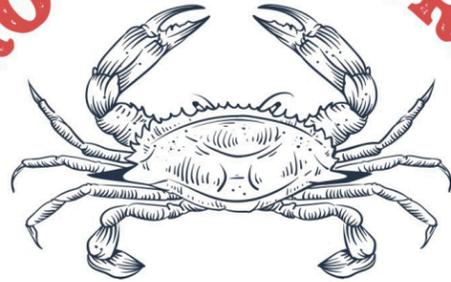


BROOKLYN CRAB

EST.



2012

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

RAW BAR

1/2 DOZEN / 1 DOZEN

- OYSTERS** **\$19/\$36**
Please ask your server for today's selection.
- SNOW CRAB CLAWS** **\$24/\$47**
Sweet meat. Served with citrus aioli and lemon
- SHRIMP COCKTAIL** **\$22/\$42**
Poached shrimp. Served with cocktail sauce
- 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 horseradish

ROLLS & MORE

THE ROLLS ARE CHILLED AND SERVED WITH CHIPS

- BLUE ROLL** **\$26**
A mix of lump and jumbo lump crab meat Old Bay mayo, chives, on a split potato bun served chilled with potato chips & a pickle.
- SNOW CRAB ROLL** **\$26**
Served chilled and topped with old bay mayo. Served on a split potato bun. Served with potato chips and a pickle.
- LOBSTER GRILLED CHEESE** **\$24**
Served in a sliced sourdough with a tomato soup.
- SMASHBURGER** **\$20**
6oz. beef patty, American cheese, lettuce, tomato, bk smash sauce on a brioche bun. Served with a pickle and fries (add bacon +2, add cajun fries +1 or add truffle fries +3).

STARTERS

- NEW ENGLAND CLAM CHOWDER** **\$12**
Potatoes, bacon, thyme, onion, celery, garlic, and cream
- CLASSIC CAESAR SALAD** **\$13**
Romaine lettuce, homemade dressing.
Add chicken (+7) or 6 grilled shrimp (+10).
- WINTER SALAD** **\$14**
Mixed greens, cucumbers, cherry tomatoes, sesame sticks, cranberries and watermelon radish. Tossed in a sweet vidalia onion dressing. Add chicken (+7) or 6 Grilled Shrimp (+10)
- POPCORN SHRIMP** **\$14**
Fried in a spicy batter, served with ranch sauce
- DEVEILED EGGS** **\$10**
Topped with shrimp, bacon bits and chives
- CALAMARI** **\$14**
Fried in a batter served with pepperoncini aioli
- CLAM CASINO** **\$14**
3 large cherrystone clams, bacon, onion, peppers and breadcrumbs
- P.E.I MUSSELS** **\$18**
White wine sauce, shallots, garlic, lemon parsley butter, chili flakes
- DIJON MUSSELS** **\$18**
Creamy Dijonnaise Mustard shallots, garlic, white wine, heavy cream, butter
- FRIED BLUE CRAB CLAWS** **\$18**
Deep fried. Served with old bay mayo
- GARLIC SHRIMP** **\$18**
Gulf Shrimp cooked in white wine garlic butter sauce, served with sour dough
- HEAD-ON PEEL N' EAT SHRIMP** **\$17**
Cooked in a spicy cajun boil

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)

- Lemongrass
- Cajun Spice
- Key Lime Jalapeño

MAINS

- SHRIMP BASKET** **\$25**
Jumbo gulf shrimp fried in a batter. Served with coleslaw and fries (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 truffle fries +3).
- LOBSTER N' CHIPS** **\$26**
A lobster tail fried in batter. Served with fries and coleslaw. (add Cajun fries +1 or truffle fries +3)
- CRABCAKES** **\$36**
Jumbo lump blue crab meat. Seared and oven baked. Served with an arugula salad.
- LOBSTER PASTA** **\$27**
Lobster linguini topped with a bacon wrapped jalapeño, stuffed with lobster and cheese.
- GRILLED BRANZINO** **\$29**
A whole grilled branzino served with sautéed green beans, cherry tomatoes and grilled onion.
- CHICKEN MARSALA** **\$25**
A thigh and a leg, pan seared in a Marsala sauce. Served with sautéed mushrooms and green beans over mashed potatoes.



SCAN TO KNOW MORE ABOUT
BROOKLYN CRAB

STEAMPOTS

PREPARED WITH TRADITIONAL OR CAJUN
SERVED WITH CORN AND COLESLAW
ADD SAUSAGE +5 AND/OR ADD EGG +3

- 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.
- THE SHACK POT** **MP**
1 pound of Dungeness crab, 1 pound of Snow crab, corn, potatoes, chorizo. Served with a white wine garlic pasta.

ADD A SIGNATURE BUTTER(+ 5)

- Lemongrass
- Cajun Spice
- Key Lime Jalapeño

SIDES

- LOBSTER MASHED POTATOES** **\$13**
Topped with gravy and scallions.
- MAC & CHEESE** **\$12**
White cheddar cheese sauce, elbow noodles topped with panko crust and parmesan cheese (add bacon +2)
- RED POTATOES** **\$6**
Served in a lemon parsley butter.
- TRUFFLE FRIES** **\$11**
Traditional long cut with truffle oil and parmesan cheese.
- GREEN BEANS** **\$8**
Sautéed and topped with crispy fried onions.
- CORN** **\$5**
Served with warm butter

JOIN US FOR HAPPY HOUR

Friday: \$1 Oysters, \$5 Beers, and 1/2 off Bottles of wine
 Saturday: Build your own pot
 Sunday: \$1 Oysters, \$1 Wings, \$3 Sliders, and \$5 glasses of wine (bar only)

*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.



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ABOUT US

Opened in 2012, Brooklyn Crab has been a staple establishment in Red Hook, Brooklyn. With different varieties of seafood, drinks, & games — it's the perfect place for the perfect hang.

In addition to our restaurant, we have a large party space & events program. With such a large space — we are able to accommodate groups of various sizes.



▲ **SCAN TO KNOW MORE ABOUT BROOKLYN CRAB**

SPECIALTY COCKTAILS

HIBISCUS MARGARITA Tanteo Jalapeño Tequila, Hibiscus, Lime	\$15	BROOKLYN MULE Brooklyn Gin, Rosemary, Lime, Grapefruit, Ginger Beer	\$14
BERRY NICE Cava, Blueberry, Lavender, Lime	\$14	RED HOOK ICED TEA Deep Eddy's sweet tea Vodka, Deep Eddy's peach, Lemonade	\$15
BLOODY BREUCKELEN: House Vodka, House Bloody Mary mix, topped with an oyster	\$14	BROOKLYN CRAB MICHELADA Vinny's famous mix topped with Pacifico	\$11
COQUITO MARTINI Rumchata, Jack fire, Coconut puree	\$14	FINDING DORY Vodka, malibu, cotton candy, lime	\$15
PENICILLIN Monkey shoulder, Lagavulin, Ginger, Honey, Lemon	\$15	HOT CIDER Add spiced rum +5 or bourbon +5	\$8
PAIR TO PEAR 400 Conejos Mezcal, Milagro, Gentian Amaro, Ginger, Pear, Lime	\$14		

FROZEN DRINKS

WINTER FROST Our winter frozen pina colada	\$16
FROZEN PATRON MARGARITA Add a Flavor (+2)	\$16
FROZEN PATRON BULLDOG Frozen Margarita topped with a coronita bottle. Add a Flavor (+2)	\$30

DRAFT BEERS

PINT/MUG/PITCHER

FOUNDERS BREAKFAST STOUT 8.3% ABV, Double Chocolate Coffee Oatmeal Stout	\$8
PACIFICO 4.5 % ABV, classic Mexican pilsner	\$8/\$10/\$28
FIVE BOROUGHS PUMPKIN ALE 6% ABV, Fresh Pumpkin, Aromas of Allspice, Caramel and Warm Pumpkin Pie	\$8/\$10/\$28
FOREVER EVER IPA 4.7% ABV, A Crusher	\$8/\$10/\$28
SIX POINT BENGALI TIGER IPA 6.6% ABV, Bled of new hop strains for a juicy, pine hop slashing	\$8/\$10/\$28
KEG & LANTERN Rotating line from our Neighbors	\$8/\$10/\$28
HEINEKEN 5% ABV, Fresh, fruity aroma and a mild bitter taste	\$8/\$10/\$28
BEER FLIGHT Selection of 4 craft beers	\$16

BOTTLES & CANS

CANS/BUCKETS

BUDWEISER	\$7/\$30
CORONA	\$8/\$33
DOWNEAST CIDER Choice of our seasonal options	\$8/\$33
ALLAGASH WHITE Array of tropical flavors	\$8/\$33
LEFT HAND MILK STOUT	\$8/\$33
MONTAUK WAVECHASER	\$8/\$33
WILD LITTLE THING SOUR	\$8/\$33
STELLA	\$8/\$33
PERONI	\$8/\$33
HIGH NOON Array of tropical flavors	\$8/\$33

WINES

GLASS/BOTTLE

PINOT NOIR Contour, USA	\$13/\$52
CABERNET Lodi, California	\$14/\$55
MELBEC Clos Siguier les camilles, France	\$13/\$52
MONTEPULCIANO D'ABRUZZO Abruzzo, Italy	\$12/\$48
SAUVIGNON BLANC Where's linus, California	\$14/\$55
CHARDONNAY The expressionist, AU	\$14/\$55
PINOT GRIGIO Ruffino, Italy	\$13/\$52
ROSE The expressionist, AU	\$14/\$55
PROSECCO Santa Marina prosecco brut. ITA	\$13/\$52

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