



CRAB-A-TIZERS / STARTERS

SHE CRAB SOUP 	cup 5.49	bowl 8.99
An "Award Winning" Charleston tradition. Cream based with blue crab meat and crab roe, topped with a dash of sherry		
CHILLED BLUE CRAB DIP 	8.99	
Our signature recipe with blue crabmeat, mayo and mixed chesses ,served with Captain wafers		
LOWCOUNTRY CRAB CAKE	11.59	
Traditional southern blend of breading, herbs, lump and claw crabmeat; pan sautéed		
SOUTHERN FRIED GREEN TOMATOES	7.49	
Thai Chili sauce and sprinkled with Parmesan		
BUFFALO STYLE OYSTERS	11.79	
Fried Carolina oysters tossed in hot sauce		
CRAB STUFFED MUSHROOMS	10.59	
Loaded with Lowcountry crab stuffing, topped with she crab and melted cheeses		
BUFFALO CHICKEN NUGGETS	9.89	
All white meat nuggets, hand breaded, tossed in hot sauce served with celery and blue cheese		
CRISPY CALAMARI	9.59	
Thai chili sauce and sprinkled with Parmesan		
BBQ SHRIMP & GRITS	9.79	
Sautéed shrimp placed on Carolina grits topped with melted cheeses and BBQ sauce		
BACON WRAPPED SHRIMP SKEWER	10.79	
Stuffed with Lowcountry crab stuffing, wrapped in bacon and deep fried		
SESAME SEARED TUNA	13.79	
Seared To Rare over Asian Slaw topped with a ginger soy glaze		
MARKET STREET SAMPLER 	14.99	
Chilled Peel 'n' Eat Shrimp, Crispy Calamari and Southern Fried Green Tomatoes		



SALADS

CRAB HOUSE SALAD	5.99
Mixed greens, tomato, red onion, cheese, cucumber and herbed croutons	
CAESAR SALAD	5.99
Hearts of romaine with fresh Parmesan, herbed croutons, Caesar dressing	
SEARED SALMON SALAD	13.99
6oz. fillet, seasoned, grilled and placed over mixed greens, tomatoes, cucumber, red onion and cheese	
DRESSINGS	
Crabmeat Ranch • Italian • Honey Mustard	
Blue Cheese • Balsamic • Caesar • Oil & Vinegar	

ADD TO ANY ENTREE OR SALAD

½ LB SNOW CRAB	11.99
FRIED OR GRILLED SHRIMP	7.99
CRAB CAKE	10.59
GRILLED OR FRIED CHICKEN NUGGETS	6.99

FRIED SEAFOOD PLATTERS

Served with seasoned waffle fries and slaw

LARGE SHRIMP	18.95
Hand breaded cooked to golden brown	
GRAND BANKS SEA SCALLOPS	22.79
Tender and fresh, from the Atlantic	
CAROLINA OYSTERS	20.95
Select oysters from the Carolina waters and creeks	
EAST COAST FLOUNDER FILLET	18.95
Hand breaded cooked to golden brown	
DECK HAND'S PLATTER	21.99
Choose two: Shrimp, oysters, sea scallops, or flounder fillet	
FIRST MATE'S PLATTER	23.99
Choose three: Shrimp, oysters, sea scallops, or flounder fillet	
CAPTAIN'S PLATTER 	26.99
Shrimp, oysters, sea scallops, and flounder fillet	



CRABHOUSE SPECIALTIES

"YOU HOOK IT WE'LL COOK IT" 	12.59
Bring us your fresh catch cleaned, we'll cook it, with two sides	
LARGE GRILLED SHRIMP	18.95
White wine garlic butter sauce, with two sides	
BACON WRAPPED STUFFED SHRIMP	20.79
Stuffed with Lowcountry crab stuffing, wrapped in bacon and deep fried, with two sides	
GRILLED MAHI-MAHI	19.89
White wine garlic butter sauce, with two sides	
NORTH ATLANTIC SALMON	21.99
Seared, placed over cucumber slaw, topped with ginger soy glaze, with two sides	
LOWCOUNTRY CRAB CAKES 	22.99
Traditional southern blend of breading, herbs, lump and claw crabmeat; pan sautéed served with two sides	
STEAMIN' TAILS n' LEGS	20.89
Steamed peel n' eat shrimp and Alaskan snow crab legs, with two sides	
CHARLESTON SHRIMP & GRITS 	18.95
Shrimp, sausage, mushrooms and scallions simmered in brown gravy over Carolina grits	
CRISPY WHOLE FLOUNDER	20.89
Tail, bones and all! Served with apricot marmalade and two sides	
GRILLED GRAND BANKS SEA SCALLOPS	22.79
White wine, garlic butter sauce, with two sides	
CHARLESTON GROUPER	21.79
Lightly breaded, pan sautéed, topped with cilantro corn relish, with two sides	
GRILLED SEAFOOD TRIO	23.99
Grilled Mahi-Mahi, sea scallops and shrimp in white wine garlic butter sauce, with two sides	
WASABI ENCRUSTED TUNA	22.99
Seared to rare, thinly sliced over Asian slaw, topped ginger soy glaze, with two sides	
CAROLINA PLATTER 	26.99
Pan sautéed Lowcountry crab cake, fried shrimp and steamed Alaskan snow crab cluster, with two sides	



CRABS & RAW BAR

RAW OYSTERS	½ Dz MKT	Dz MKT
Served chilled on the half shell (very seasonal)		
OYSTERS MCCLELLANVILLE	½ Dz MKT	Dz MKT
Baked In garlic butter, Parmesan cheese (very seasonal)		
CHILLED PEEL N' EAT SHRIMP	¼ lb 7.99	½ lb 12.99
We Steam'um & Chill'um - You Peel'um		
SAUTEED P.E.I. MUSSELS		9.89
Garlic butter, tomatoes, scallions in a white wine sauce		
LOWCOUNTRY SHRIMP BOIL		15.79
Steamed hot peel n' eat shrimp with corn, potatoes & sausage		
BLUE CRABS "CHARLESTON STYLE"	½ Dz MKT	
Split ,cleaned and steamed. Served with garlic butter (very seasonal)		
SOFT SHELL BLUE CRABS		24.99
Two deep fried soft shell crabs...The whole blue crab...shell, legs, claws.....you eat it all! Served with two sides		
WORLD FAMOUS! "CRAB HOUSE" CRAB POT		28.99
Steamed shrimp, Alaskan snow crab legs, King crab legs, P.E.I. mussels, sausage, potatoes, onions, served with garlic scampi butter		
ALASKAN SNOW CRAB LEGS		1lb 24.99
with corn on the cob		
KING CRAB LEGS		1lb 38.95
with corn on the cob		



STEAK, CHICKEN & PASTAS

BREADED CHICKEN TENDERS	13.95
Deep fried served with seasoned waffle fries and slaw	
BLACKENED CHICKEN ALFREDO	14.95
Tossed with Alfredo cream sauce and sautéed mushrooms over linguine	
MEDITERRANEAN SEAFOOD PASTA 	19.89
Scallops, P.E.I. mussels, and shrimp sautéed with garlic butter, fresh herbs, white wine, feta cheese, tomatoes and black olives over linguine	
SEAFOOD WAPPOO	19.79
Shrimp, scallops, & mahi-mahi sautéed in Alfredo cream sauce topped with melted cheeses over linguine	
12oz NEW YORK STRIP	27.95
Certified Angus Beef grilled to temperature, with sautéed mushrooms and onions and two sides.	



SIDES

CAROLINA GRITS • COLLARD GREENS
COLE SLAW • SMASHED POTATOES • RED RICE
SEASONED WAFFLE FRIES • VEG OF THE DAY



= LOCAL'S FAVORITE

BURGERS AND SANDWICHES

Served with seasoned waffle fries or slaw

FRIED SOFT SHELL CRAB SANDWICH 14.99

The whole blue crab...shell, legs and claws...you eat it ALL! Served on a fresh baked brioche bun, with lettuce and tomato

BLACKENED MAHI-MAHI SANDWICH 12.79

Fresh baked brioche bun, with lettuce and tomato

ALL AMERICAN BURGER 10.95

A half pound of Certified Angus Beef on a fresh baked brioche bun with lettuce and tomato

PALMETTO BURGER 12.95

A half pound of Certified Angus Beef topped with pimento cheese and crab meat, served with lettuce and tomato on a fresh baked brioche bun

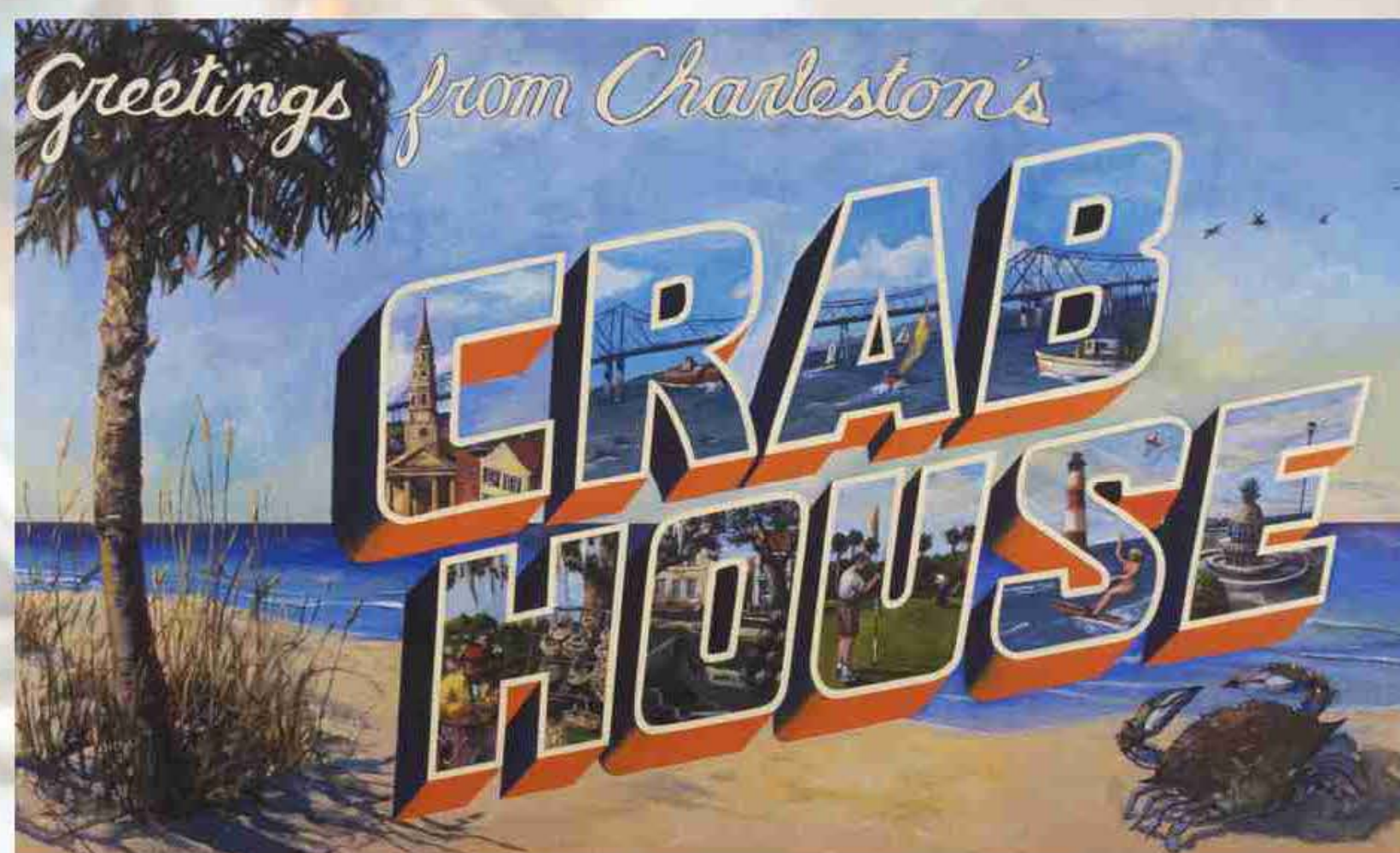
DESSERTS

KEY LIME PIE 5.99

REESE'S PEANUT BUTTER PIE 5.99

CHOCOLATE CHEESECAKE 6.99

SEA SALT CARAMEL CHEESECAKE 6.99



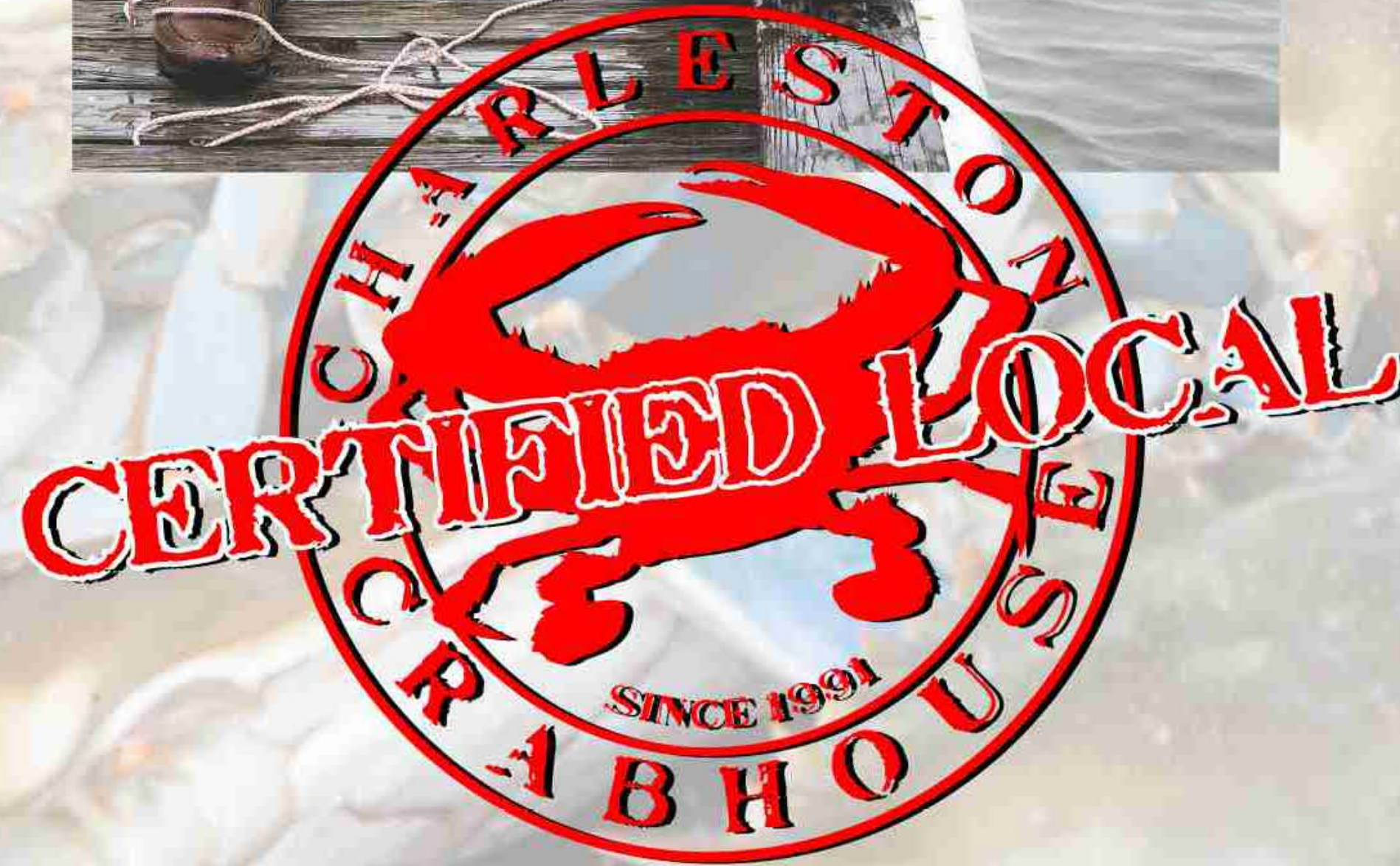
Charleston Crab House is a proud participant in the Sustainable Seafood Initiative. Sustainable seafood is harvested and produced in a manner that provides for the needs of today, without compromising the environment or the ability to provide for the needs of future generations.



ASK YOUR SERVER ABOUT OUR GLUTEN FREE SELECTIONS

BRING YOUR OWN SPECIAL OCCASION CAKE add \$15

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE



A FEW THINGS ABOUT THE CRABHOUSE

All of our menu items are made with the freshest ingredients available to us, from the greens in our salads to the seafood on our plates. Some of our items are marked as market and their availability depends on Mother Nature, ocean temperature, tides, favorable winds, the Dow Jones Index, the price of tea in China, and among other things, how lucky our fishermen are.

We are constantly trying to do the best job for you that we can. If you have suggestions as to how we can improve our food or service, please pass this valuable information on to us. We would appreciate it.

So relax and enjoy the food, the spirits and the fun. And we thank you.

John Keener, Owner

john@charlestoncrabhouse.com

Rooftop Dining, Downtown
41 S. Market St.
843-853-2900

Waterfront Dining, James Island
145 Wappoo Creek Dr.
843-795-1963

WHAT'S ON THE MENU?



King Crab
(*Paralithodes camtschatica*)

The king crab, as its name might imply, is the largest of all the commercially important crab species and is always in high demand. An adult king crab might reach lengths of up to 2.5 meters (8 ft). King crabs are unique from other crabs in that they have only 6 legs while most crabs have 8.



Snow Crab
(*Chionoecetes opilio*, *C. hairdi*, *C. tanneri*, *C. japonicus*)

The market name of snow crab applies to four species, the Latin names of which are listed above. The snow crab is a member of the spider crab family. Snow crabs can grow to about 2.5 kg (5 lbs) and 60 cm (2 ft) in length. *C. opilio* is also known as queen crab.

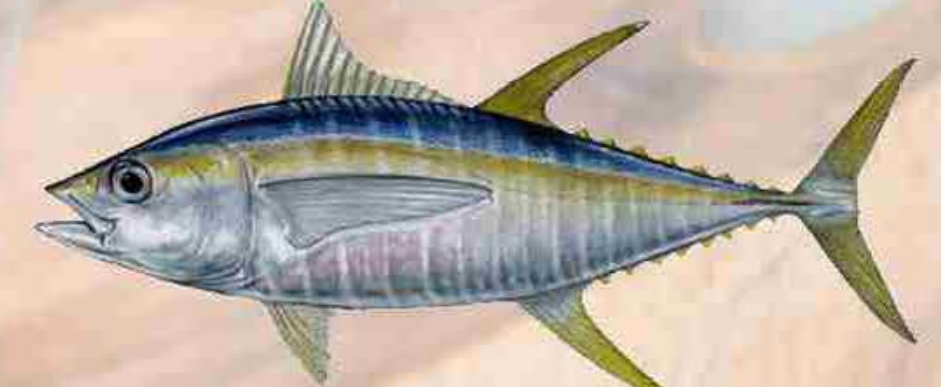


Blue Crab
(*Callinectes sapidus*, which translates to "savory beautiful swimmer") In spite of their colorful name, blue crabs are mainly grayish to bluish green. Only the claws are blue, and the claws of mature females also have bright orange-red tips. Crabs grow by shedding their shells, a process called molting. They take in water to expand and break out of the old shell. A new soft shell underneath hardens quickly. "Soft shell" crabs are enjoyed lightly fried and the entire crab is eaten, shell and all.



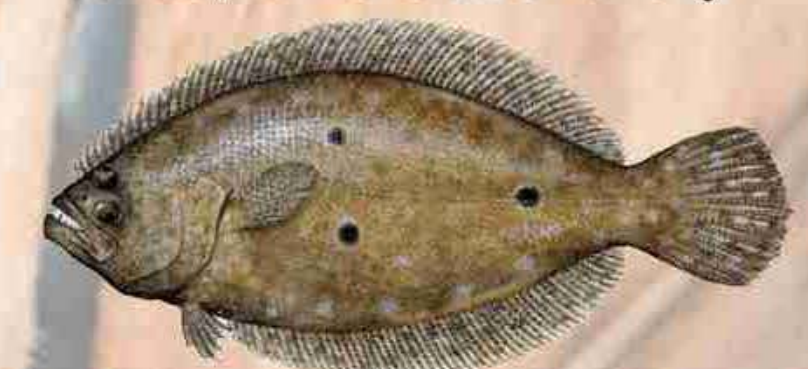
Mahi-Mahi
(*Coryphaena hippurus*)

Mahi-Mahi is a Hawaiian word that means "strong-strong" for dolphin fish. Waters: Warm saltwater worldwide. Bright and colorful, this fish ranges in weight from 3 to over 45 lbs. The firm-textured, meat of the Mahi-Mahi turns white and opaque when cooked. It is a moderately fatty fish with a strong, pleasant flavor.



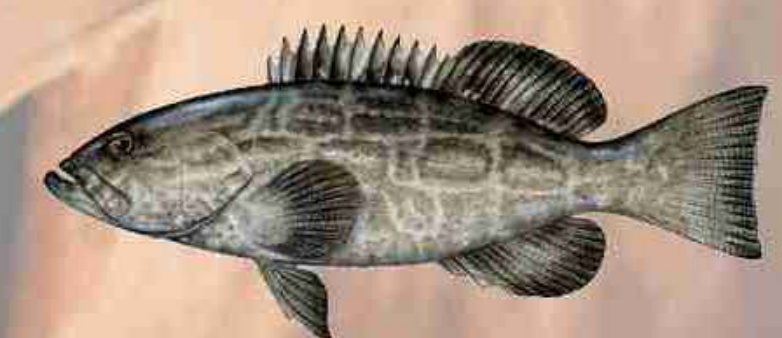
Tuna
(*Thunnus thynnus*)

Waters: Temperate salt waters worldwide. Tuna are a large, muscular, extremely fast swimmer of the mackerel family. Most species have blue or blue-black backs that fade into silvery sides and bellies. Smallest are skipjacks (5 to 40 lbs.), followed by albacores (10 to 60 lbs.) and yellow-fin (can weigh several hundred lbs.). Blue-fin are the largest (up to one ton). The dense and firm meat is tender, full-flavored and flaky.



Flounder
(*Hippoglossoides platessoides limandoides*)

Waters: Atlantic and Pacific coasts. Flounder can refer to any member of a species of thin, flat fish that swim on one side both eyes are located on the side that faces up. Size and color vary depending on the species. The downward-facing side of the fish is always pale and nearly colorless. In general, flounder have lean white or off-white flesh that's fine-textured and mild in flavor. The skin is edible, and usually quite tasty.



Black Grouper
(*Mycteroperca bonaci*)

Leopard like patterns, that are more squares than anything else, characterize the Black Grouper. The markings are dark over a darker brown body. Black Grouper have a noticeable under bite and a dorsal fin that is spiked in the front leading to a smooth second, but connected dorsal fin. The markings continue up the fins and along the tail, which is large and unforked with black or darker tips. These fish are found in deeper water off near and offshore reefs, occasionally venturing into near shore structure.