

Pastas & Such

Shrimp Pasta\$15.95
Sauteed shrimp served over fettuccini pasta with broccoli, mushrooms, scallions and alfredo sauce

Chicken Primavera\$14.95
Grilled or blackened chicken served over angel hair pasta with a combination of vegetables and marinara sauce

Shrimp & Mussels\$14.95
Sauteed shrimp and mussels served over fettuccini pasta with white wine sauce and house spices

Crabdaddy's Shrimp & Grits\$17.95
Sauteed shrimp, sausage, mushrooms and tomatoes in our very own parmesan cream sauce served with two grits patties

Shrimp & Sausage\$14.95
Sauteed shrimp and sausage served over fettuccini pasta with green peppers, red peppers & mushrooms in a pesto sauce

N'orleans BBQ Shrimp\$15.95
Shrimp sauteed in a spicy, tangy sauce served over rice

Pasta dishes served with fresh baked bread and salad

Children's Menu

Shrimp, grilled, blackened, steamed or fried\$8.95

Chicken, grilled or blackened\$7.95

Pasta with Marinara Sauce\$5.95

Grilled Cheese\$4.95

Hamburger, grilled\$6.95

Beverages

Coke, Sprite, Diet Coke, Ginger Ale,
 Pink Lemonade, Sweet Tea, Tea, Coffee,

Decaf Coffee

\$1.75

Juice & Milk

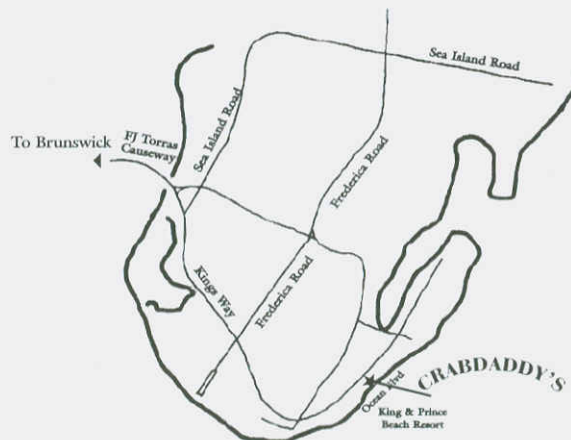
\$2.00

One free refill on soft drinks!

Crabdaddy's

1219 Ocean Boulevard
 St. Simons Island, Georgia 31522
 (912) 634-1120

The consumption of raw or undercooked foods such as meat, fish, shellfish and eggs, which may contain harmful bacteria, may cause illness or death.



Nightly Specials

Some seafoods are seasonal and market prices may change

CRABDADDY'S



A SEAFOOD GRILL

Established 1988

History

Charlie Williams and family began a dream in 1988, with the opening of Crabdaddy's Seafood Grill. The Williams family wanted a restaurant that provides down home hospitality combined with Southern charm, unique here in the Golden Isles. Crabdaddy's not only provides this dream, but provides the finest selection of grilled, blackened, steamed or fried seafood and steaks in the Southeast. This home grown attitude has been passed along to his son, Josh, and to all the employees who make sure your dining experience is second to none in the area.

Now this home grown dining experience can be catered for your next party, business meeting, church function, or sports and school event. The same friendly staff that makes sure your in-house dining experience is unique will make sure your event is one that will have your guests charmed and satisfied. Same great food! Same great service!

Crabdaddy's Cooking Styles

Fried, combination of seasonings, cooked to a golden brown.

Grilled, the healthy choice!

Cooked on our grill to perfection

Cajun Blackened, a very spicy and hot combination of seasonings that coat the food which is then cooked at very intense heat sealing in the flavor.

Steamed, the process in which food is cooked by steam vapor.
Yet another healthy choice!

Fresh Catches

Market Prices

Grouper

Caught from the Carolinas to the Gulf Coast. It's a white meat fish, with a flaky texture. A very mild flavored catch suitable for all tastes.

Mahi Mahi

This is not Flipper! This fish is caught from the Carolinas to the Gulf Coast. It's flesh is firm and mild and is very popular blackened.

Red Snapper

This fish is caught around wrecks & coral reefs. It's flaky in texture and is very good grilled.

Salmon

Pacific Coast fish usually caught in Washington State or Canada. Delicate pink flesh is very nice grilled.

Tuna

It's a Gulf Stream catch with a firm flesh, mild in flavor and can be grilled or blackened to any desired temperature.

All catches can be grilled, blackened, or steamed.

All catches are served with salad, fresh baked bread, and your choice of one: Cheese Grits, new potatoes, rice, red beans & rice, or the vegetable of the day.

A Baked Potato can be substituted for 50¢

Appetizers

Coastal Shrimp \$6.95
Your choice - grilled, steamed, blackened or fried

Crab Cake \$6.95
A house favorite, sauteed or blackened

Steamed Green Lip Mussels \$6.95
Steamed to perfection & served in a spicy white wine sauce.

Grouper Fingers \$7.95
Fried in Japanese bread crumbs

Scallops \$7.95
Blackened, sauteed or fried

Crab Soup Cup \$3.50
Our homemade recipe Bowl \$6.00

Soft Shell Crab Market Price
Sauteed, blackened or fried Upon Availability

Entrees

Shrimp \$14.95
Large Georgia Whites grilled, blackened, steamed or fried

Crab Cakes \$15.95
Two delicious crab cakes of our own secret recipe

Teriyaki Steak & Scallops \$16.95
4 oz. of filet bits & 5 oz. of sea scallops sauteed in Teriyaki sauce with mushrooms & scallions

8 oz. Filet of Angus \$20.95
Beef Tenderloin

Steak & Shrimp \$23.95
Our 8 oz. filet & six large shrimp (grilled, blackened, steamed or fried)

Pork Chop \$17.95
Seasoned just right and grilled. Served with a red pepper glaze

Sea Scallops \$16.95
Sauteed, blackened or fried to perfection

Chicken Breast \$13.95
Two 6 oz. boneless breasts grilled or blackened to your taste

Crab of the Day Market Price
Snow Crab or Dungeness Crab

Soft Shell Crab Market Price
Sauteed, blackened or fried Upon Availability

*All entrees are served with salad, fresh baked bread, and your choice of one: cheese grits, new potatoes, rice, red beans & rice, or the vegetable of the day.
A baked potato can be substituted for 50¢*

Side Dishes

New Potatoes \$1.95

Rice \$1.95

Baked Potato \$1.95

Red Beans & Rice \$1.95

Cheese Grits \$1.95

Vegetable of the Day \$1.95

House Salad \$3.95

Crabdaddy's Bread Pudding

You have to try this!

A delicious way to end your dining experience at Crabdaddy's
\$4.95

plus other various desserts