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

Crabaddy's Shrimp & Grits .... $17.95
  Sauteed shrimp, sausage, mushrooms and tomatoes in our very
  own parmesan cream sauce served with two grit 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

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!

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

Children's Menu

Shrimp, grilled, blackened, steamed or fried ...... $8.95
Chicken, grilled or blacked ................... $7.95
Pasta with Marinara Sauce ..................... $5.95
Grilled Cheese ......................... $4.95
Hamburger, grilled ..................... $6.95

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

History

Charlie Williams and family began a dream in 1988,
with the opening of Crabaddy's Seafood Grill. The
Williams family wanted a restaurant that provides
down home hospitality combined with Southern charm, unique
here in the Golden Isles. Crabaddy's not only provides this
dream, but provides the finest selection of grilled, blacken-
ded, 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!
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
Sautéed, blackened or fried

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
Sautéed, 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
Sautéed, blackened or fried

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

Crabaddy’s Bread Pudding
You have to try this!
A delicious way to end your dining experience at Crabaddy’s
$4.95 plus other various desserts