CRAB-A-TIZERS

HUSHPUPPIES 7
golden fried / honey butter

CRAB DIP 16
chilled / crabmeat / mayo / cheese / Old Bay seasoning

BBQ SHRIMP & GRITS 17
shrimp / grits / cheese / BBQ sauce / scallions / baked

FRIED GREEN TOMATOES 15
pimento cheese ranch / scallions

CRISPY CALAMARI 17
Thai chili sauce / Parmesan

BACON WRAPPED STUFFED SHRIMP 18
seafood stuffing / deep fried / red rice

FRIED BLUE CRAB CLAWS (SEASONAL) 18
Crab ranch

CRAB STUFFED MUSHROOMS 16
baked / seafood stuffing / she crab / cheese / Old Bay seasoning

1/2 lb. CHILLED PEEL N' EAT SHRIMP 17
"We steam'um & chill'um – you peel'um" / Old Bay seasoning

SESAME SEARED TUNA* 18
tuna / cucumber slaw / sesame seeds / scallions
pickled ginger / Asian sesame drizzle / crispy wontons

STEAMED MUSSELS* 15
white wine / garlic butter / tomatoes / scallions / Parmesan / toast

GRILLED OYSTERS MCCLELLANVILLE* 5 ea
garlic butter / bread crumbs / Parmesan cheese

CHILLED RAW OYSTERS* 3 ea
on the half-shell / mignonette / cocktail sauce

CRAB HOUSE SPECIALTIES

"YOU HOOK IT, WE COOK IT" 17
Bring us your cleaned catch, we cook it!

GRILLED SHRIMP 26
garlic butter / Charleston red rice / seasonal veg

SEAFOOD a la WAPPOO 30
catch of the day / shrimp / scallops / penne / alfredo
melted cheeses / baked / garlic toast

CAROLINA PLATTER 40
crab cake / grilled shrimp / Alaskan snow crab
Carolina grits / collard greens

BLACKENED CHICKEN ALFREDO 24
creamy alfredo / Parmesan / penne / toast

GRILLED ATLANTIC SALMON* 32
cucumber salad / Asian sesame / Carolina grits / collard greens

SEA SCALLOPS MKT
grilled or fried / Carolina grits / seasonal vegetable

CRISPY WHOLE FLOUNDER 34
Bones, tail & all! / apricot marmalade / Carolina grits / collards

GRILLED REDFISH 27
Cajun cream sauce / smashed potatoes / seasonal vegetable

LOWCOUNTRY SHRIMP & GRITS 28
shrimp / smoked sausage / Carolina grits / peppers
Cajun cream sauce / scallions

VEGGIE PASTA 19
penne / mushrooms / peppers / green onions / tomatoes
white wine garlic butter / garlic toast Add: shrimp 9 or chicken 7

LOWCOUNTRY CRAB CAKES 32
pan sautéed / corn relish / remoulade
smashed potatoes / seasonal vegetable

GRILLED SEAFOOD TRIO 35
redfish / sea scallops* / shrimp / garlic butter
Charleston red rice / seasonal vegetable

12oz. NEW YORK STRIP* 39
topped with garlic butter / smashed potatoes / seasonal vegetable

SOUPS & SALADS

SHE CRAB SOUP "A Charleston Tradition" 13
cream based / crabmeat / crab roe / sherry

HOUSE SALAD 10
mixed greens / tomato / red onion / cheese
cucumber / crispy wontons / crab ranch

BAJA SHRIMP SALAD 18
blackened shrimp / mixed greens / corn relish
crispy wontons / cheese / lime vinaigrette

GRILLED SALMON SALAD* 20
mixed greens / tomato / cheese / cucumber
crispy wontons / balsamic vinaigrette

AHI TUNA SALAD* 20
Sesame Ahi tuna / mixed greens / cucumber slaw / crispy wontons
pickled ginger / Asian sesame dressing

Steam Pots

WORLD FAMOUS!

LOWCOUNTRY SHRIMP BOIL 26
shrimp / smoked sausage / corn / potatoes
covered in garlic butter / Old Bay seasoning

THE CRAB HOUSE CRAB POT 56
Alaskan snow crab / Dungeness crab / shrimp / mussels
smoked sausage / corn / potatoes
covered in garlic butter / Old Bay seasoning

DUNGENESS CRAB 46
smoked sausage / corn / potatoes
covered in garlic butter / Old Bay seasoning



ALASKAN SNOW CRAB 48
smoked sausage / corn / potatoes
covered in garlic butter / Old Bay seasoning

SOUTHERN FRIED

served with seasoned waffle fries and cole slaw

SHRIMP 26
OYSTERS 27
FLOUNDER FILLET 25
CAPTAIN'S PLATTER shrimp / oysters / flounder fillets 32
CHICKEN TENDERS 18

SANDWICHES & BURGERS

served with seasoned waffle fries

LOWCOUNTRY BURGER* 17
pimento cheese / lettuce / tomato / pickle chips

SHRIMP PO' BOY 18
lettuce / tomato / remoulade / pickle chips

BLACKENED REDFISH SANDWICH 19
lettuce / tomato / pickle chips / tartar sauce

FRIED FLOUNDER SANDWICH 18
lettuce / tomato / pickle chips / tartar sauce

CRAB CAKE SANDWICH 19
lettuce / tomato / pickle chips / remoulade

SOFT SHELL CRAB SANDWICH Fried - Legs, Claws, Shell & all! 20
lettuce / tomato / pickle chips / remoulade

SIDES

Carolina grits / smashed potatoes / collard greens / seasoned waffle fries / coleslaw / Charleston red rice / seasonal vegetable 6

Southern Seafood, Lowcountry Hospitality and a Darn Good Time!

DESSERTS

KEY LIME PIE	7
SEA-SALT CARAMEL CHEESECAKE	9
TRIPLE LAYER CHOCOLATE CAKE	7
REESE'S PEANUT BUTTER PIE	7
CHEF'S SEASONAL DESSERT	9

FIDDLER CRAB MENU (12 and under)

PASTA with Alfredo or butter sauce	7
KID'S CHEESEBURGER	8
ALL BEEF HOT DOG with seasoned waffle fries	7
FIDDLER'S FISH FINGERS with seasoned waffle fries	8
CHICKEN FINGERS with seasoned waffle fries	7
POPCORN SHRIMP with seasoned waffle fries	9

Welcome to the table! With the help of many great mentors, employees, and patrons, I've been able to learn and grow in this business since joining the team as a busboy in 2005. Rooted in hospitality and hard work, my wife Lauren, our kids Lily James and Carter, and I are proud to carry on the same great "Southern Seafood, Lowcountry Hospitality, and a Darn Good Time" this place has been serving up since 1991. Now, sit back, relax, and enjoy the experience!



Scott Larymore, Owner/CEO
scott@charlestoncrabhouse.com

JSL HOSPITALITY EST. 2023

All of our menu items are made with the best ingredients available to us, from the greens in our salads to the seafood on our plates. Some of our items are based on the market and their availability depends on Mother Nature, ocean temperatures, tides, favorable winds, the Dow Jones index, the price of tea in China, and among other things, how lucky our fisherman are. If you have suggestions as to how we can improve our food or service, please pass this information along to us.

Charleston Crab House — Rooftop Dining, Downtown, charlestoncrabhouse.com

Oyster House (Seafood, Raw Bar, Est. 2016) — Patio Dining, Downtown, oysterhouse.menu

Skem Creek Crab House — Waterfront Dining, Mt. Pleasant, charlestoncrabhouse.com

A.W. Shucks Seafood Shack — Patio Dining, Downtown, awshucksseafood.com

Charleston Crab House — Waterfront Dining, James Island, charlestoncrabhouse.com







Notice: Maximum of 4 split checks per table 20% gratuity will be added to parties of 7 or more 3% service charge added to non-cash transactions Prices subject to change without notice

*Contains ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Some items at this establishment may contain foreign imported shrimp. Ask for more information.