**BAR BITES**

- Onion Rings 6
- Potato Pancakes 7
- Sour cream and applesauce
- Bavarian Pretzel Sticks 8
- Dusseldorf Mustard dip
- Boneless Chicken Bites 9
  - Blue cheese dip
- Rasta Quesadilla 9
  - Jerk seasoned chicken, Monterey Jack, roasted seasonal salsa, flour tortilla
- Wings 8($9.5) 16($16) 24($22)
  - Traditional Buffalo Sauce
  - Blue Cheese dip / Celery sticks
- Mount Gay Shrimp 11
  - ½ spiced pound chilled peel & eat shrimp, horseradish-rum cocktail sauce
- Crabby’s Island Nachos
  - House made tortilla chips, jalapenos, shredded lettuce, diced tomato, sour cream, roasted house salsa, add Chili 3
  - Small for 1-2 people...8, Large 12
- Red Stripe Island Clams 12
  - Steamed in Red Stripe lager, cilantro lime parsley butter sauce

**SOUPS**

- Chili 6
- House Chowder 6
- Chefs Seasonal Soup - MP

**SALADS**

- House 6
- Caesar 8
- Cajun Chicken Caesar 12
  - Cajun sliced chicken, traditional Caesar Salad, grated parmesan cheese, croutons
- Blackened Fish Caesar 13.5
  - Blackened flaky fish over traditional Caesar Salad, grated parmesan cheese, croutons, Caesar dressing
- Island Shrimp Caesar 14
  - Grilled shrimp over traditional Caesar Salad, grated parmesan cheese, croutons
- Caribbean Mahi Salad 16
  - Arcadian greens, Jerk Mahi, red onion, tomato, blue cheese crumbles, peppers, cucumbers, balsamic dressing

**MUSSEL POTS** 10

- Beer, Garlic & Herbs
- White Wine, Garlic & Herbs
- Fra-Diavlo or Basil Tomato

**BLACK-BOARD SPECIALS**

**ISLAND TIME TACOS**

- Add Black Beans & Rice...add 4
- Jerk Chicken 9.5
  - Grilled, island style Pico De Gallo, Monterey Jack Cheese
- Crunchy Fish 10.5
  - Shredded cheddar, apple cider vinegar jalapeno cabbage slaw
- Cajun Shrimp 11.5
  - Apple cider vinegar jalapeno cabbage slaw
- Blackened Swordfish 12.5
  - With our fresh Pico de Gallo and shredded Monterey Jack Cheddar

**SANDWICHES**

- Served / house made Old Bay chips
- Add cheese 1, bacon 2
- The Wunderbrat 9
  - Smoked & grilled bratwurst, beer & bacon kraut, Dusseldorf mustard
- The Polish Sailor 9
  - Smoked & grilled kielbasa, beer & bacon kraut, Dusseldorf mustard
- The “Bajan” Boatman 10
  - Smoked & grilled Andouille sausage, beer & bacon kraut, Dusseldorf mustard
- The Schnitzel Parm 10
  - Breaded pounded chicken breast, marinara sauce, mozzarella cheese
- Rastafari Chicken 11
  - Jerk marinated grilled chicken, LTO, Jerk sauce on side
- Craft House Hamburger 10
  - 8oz burger, LTO, pickle chips
- Swiss & Mushroom Burger 12
  - Grilled mushrooms, pickle chips
- Black & Blue Burger 12
  - Blackened seasoning, Blue cheese crumbles, pickle chips
- Crispy Catfish 13
  - Red Stripe batter, sweet flaky fried whitefish, our specialty, LTO
- Crabby Cake 14
  - Jalapeno Remoulade sauce, LTO
- Blackened Mahi-Mahi 14
  - Grilled Mahi, blackened seasoning, LTO
- Soft Shell Crab 14
  - Lemon wedge, lettuce, tomato, onion

**SIDES**

- Island Corn...3
- Boiled Potato...4
- French Fries...4
- Black Beans & Rice...4
- Seasonal Vegetable...5

**KIDS’ Menu...7**

- Served with a fountain soda
- Chicken Fritters / Fries
- Cheese Quesadilla
- Fish Taco / Fries
- Hot Dog / Fries
- Grilled Chicken / Broccoli

Craft Beer – Premium Spirits – Burgers – Brats – Crabs – Seafood – FUN!
908-823-4308 Eat In or Take Out
CRABBY ABBY BOILS

Seasonal by the pound

Enjoy $3 Red Stripe beer

- Crawfish MP
- Blue Crab MP
- Shrimp MP
- Snow Crab MP
- Dungeness Crab MP
- Alaskan King Crab MP

SPECIALTY BOILS

- Shrimp 32
  1lb seasoned Gulf shrimp, smoked Andouille sausage, potato & corn
- Snow Crab 33
  1lb Canadian Snow crab clusters, Andouille sausage, potato & corn
- Dungeness Crab 37
  1lb Pacific Dungeness crab legs, Andouille sausage, potato & corn
- Halifax Boil 39
  1lb Canadian Snow Crab legs, corn, white gulf shrimp, clams, potato, Andouille sausage, & drawn butter
- Pacific Crab Boil 43
  1.5 lb whole Dungeness crab, corn, clams, shrimp, smoked Andouille sausage, & potato, drawn butter *ask for availability

--- Surf & Turf ---

Hand cut USDA CHOICE Strip, & half-pound Snow Crab legs, potato, seasonal vegetable

***Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs can lead to foodborne illness***

WUNDERBAR...Premium Spirits & Craft Beer

BEER FLIGHTS

Premium Beer Flight 13
Choose four from our extensive list

Extended Beer Flight 18
Choose six from our extensive list

SPirit Flights

Taste three hand-selected premium spirits

Rhum Clement 14
Located in Le Francois, Habitation Clement is the birthplace of Rhum Agricole and carries the culture of an ancient Creole sugarcane plantation rich with French West Indian history.
- Rhum Clement Canne Bleue Proof: 100
- Rhum Clement V.S.O.P. Proof: 80
- Rhum Clement Cuvee Homere Proof: 88

Parce Rum 13
Parce is an ultra-premium, craft Colombian rum. It is blended by Master Blenders Arthur and Brojen Fernandes Domezq of Bogota Colombia, who have a combined history of more than 50 years working with fine rum.
- Parce 3-Year Rum Proof: 86
- Parce 8-Year Rum Proof: 80
- Parce 12-Year Rum Proof: 80

Wyoming Whisky 14

We’re not owned by some beverage giant or traded on the Big Board. We are independent, family-owned whiskey makers with a world-class distillery in the Big Horn Basin of Wyoming. Our company and products are a collaboration between our partners and 97,615 square miles of Wyoming. The state defines us; it’s in our blood and in our whiskey.
- Small Batch Bourbon-Whiskey Proof: 88
- Wyoming Outryder Proof: 100
- Wyoming Double Cask Lim Proof: 100

High West Distillery 13
From Park City, Utah, High West Distillery crafts spirits for people who want great taste, appreciate quality ingredients and want our personal touch. We use the best ingredients available and distill in a tradition copper pot still.
- HW American Prairie Proof: 92
- HW Double Rye Proof: 92
- HW Rendezvous Rye Proof: 92

Gold Medal Tequila 13
Three San Francisco World Spirit competition winners, procured for the ultimate tequila experience. Includes Revolucion Anejo, a double gold winning spirit.
- Contingo Silver Proof: 80
- Herradura Reposado Proof: 80
- Revolucion Anejo Proof: 80

Hacienda De Chihuahua 12
Sotol is an extraordinarily pure spirit with its own denomination of origin. It is an organic agavacea, wild harvested in the Chihuahuan Desert of Northern Mexico which takes 15 years to mature. Our state of the art production process which starts by slow steam cooking the wild-harvested plants, naturally ferment them with champagne yeast, and distill in a double column copper still where our plata and platinum, genuine, non-stop travel, from the desert to you.
- Hacienda Plata Sotol Proof: 76
- Hacienda Reposado Sotol Proof: 76
- Hacienda Anejo Sotol Proof: 76

BEVERAGES

Fountain Drinks 3
Free refills

Coffee or Tea 3
A full pint over ice

ISLAND TIME COCKTAILS

Nik’s Rum & Coke 8
Bacardi Silver, Rhum Clement Mahina Coco, Cola, lime

Blue Dolphin 8
Bacardi Silver, Blue Curacao liqueur, splash of sprite

Caribbean Martini 8
SVEDKA Vanilla, Rhum Clement Mahina Coco, pineapple juice, splash of grenadine

Drunken Monkey 9
Bacardi Silver, triple sec, Peach Schnapps, orange juice, pineapple juice

Windjammer 9
Bacardi Silver, Rhum Clement Mahina Coco, triple sec, pineapple juice, splash

Montego Bay 9
Bacardi Silver, Rhum Clement Mahina Coco, banana liqueur, cranberry juice, pineapple juice

Bacardi - Old Fashioned 10
Bacardi Silver, Amaretto, Blue Curacao, fresh lime juice, orange juice, dash of Angostura bitters

Bahamian Morning 10
Bacardi Silver, Amaretto, club soda, slice of orange, maraschino cherry, dash of cane sugar and bitters

Bahamian Rum Runner 10
Meyers Rum, Bacardi Silver, blackberry brandy, banana liqueur, splash of lime and grenadine

Morgan’s Stormy Seas 10
Captain Morgan’s spiced rum, coffee liqueur, grapefruit juice, ginger beer, lime wedge, splash of Curacao

Black & Blue 10
Bacardi Silver, simple syrup, lime wedge, mint, club soda splash

Island - Pain Killer 10
Gosling Family Reserve 151 Proof, pineapple, orange juice, cream of coconut, nutmeg

Caribbean Coffee 10
Meyers Dark Rum, fresh brewed coffee, Cane sugar, whipped cream

Jameson Irish Coffee 10
Jameson Whiskey, fresh brewed coffee, Hand whipped cream

Craft Beer – Premium Spirits – Burgers – Brats – Crabs – Seafood – FUN!
908-823-4308 Eat In or Take Out