# Novem-BAR

Happy hour every night
@ our bar this November.

FROM 3PM - CLOSED

*Must be seated at the bar.

# INTRODUCING

## Tiny Tango

$5



Our new tiny drink specials
every Thursday Tiny Tango versions of
our signature Chachamango




# $7 SHOT SPECIALS

*Available for a limited time only.*
*While supplies last.*

WEDNESDAY

# LOBSTER Night

17.99

WEEKLY | DINE-IN ONLY



CRAB HUT

**Garlic Lobster Noodles $17.99**
**With The Purchase Of A Regular Priced Appetizer.**

*Limit to 2 lobster orders per appetizer. While supplies last.*

# HAPPY Tuesday

**HAPPY HOUR ALL DAY**
**EVERY TUESDAY**



# Crab Hut Louisiana Seafood Kitchen

EST. 2007

*Any person with allergies or dietary restrictions should inform the restaurant's staff before ordering any food or drinks. Due to the nature of our establishment, most food items will have traces of shellfish.*

## Boil Specialty

*Please note that we boil our seafood, sausage and corn in the same pot. Our Louisiana andouille sausage is a mixture of beef and pork. Lobster and Dungeness Crab are sold individually and charged by weight.*

*Lime, salt & pepper are only available upon request.*

### 1

### CHOOSE THE CATCH OF THE DAY...



**CRAWFISH** *(corn & sausages)* 23.64



**SHRIMP** *(head on)* 23.85
**1/2 lb**. $13.56

**SHRIMP & CRAWFISH MIX** 24.45

**HEADLESS SHRIMP** 35.75 | **1/2 lb.** $19.56



**MUSSELS** 24.89



**DUNGENESS CRAB** *(Whole)* Market Price



**SNOW CRAB CLUSTERS** Market Price



**KING CRAB LEGS** Market Price



**CLAMS** 24.89



**LOBSTER** *(Whole)* Market Price

### 2

### HOW WOULD YOU LIKE IT PREPARED?

- Cajun Sensation
- Lemon Pepper
- Garlic Butter
- Old Bay
- O-Butter
- Plain *( Boil only )*
- Full House *( All of the above )*
- Extra Sauce $5
- Creamy Full House Sauce

NEW

### 3

### DON'T FORGET TO ADD THE HEAT

*WARNING: If you cannot handle spice, please skip this section. No refunds or exchanges if your order is too spicy for you.*

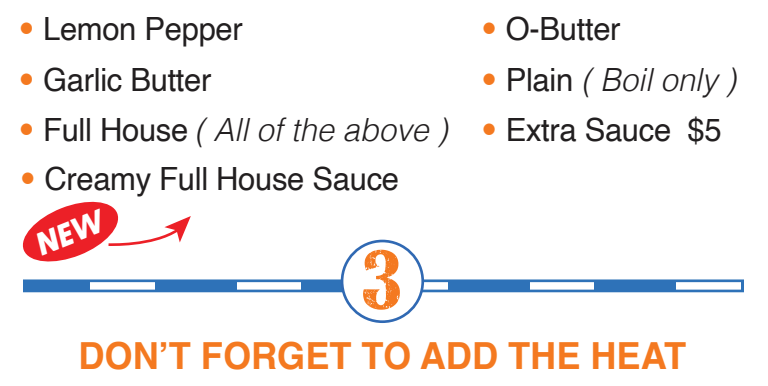
MILD | 1/2 MED | MED | HOT | K.O.

## Add On

| | *1/2 Order* | *Full Order* |
|---|---|---|
| • Corn on the Cob | 6.91 | 10.65 |
| • Potatoes | 6.85 | 10.66 |
| • Andouille Sausages | 15.52 | 27.73 |

- Garlic Bread 5.65
- Steamed Rice 5.05
- Boiled Egg 3.05
- Corn Bread 7.28
- Garlic Noodles 13.92
- Ramen 5.25

## Seafood Combos



### "Go To Town"

*Seafood Bucket (see description below) plus a lobster or a dungeness crab, mixed with a sauce of your choice and served with corn bread. (3-4 people) 169.87*

**Seafood Bucket**
*King crab leg, snow crab cluster, head-on shrimp, crawfish, mussels, clams, corn on the cob, potatoes and sausages mixed with a sauce of your choice. (2-3 people) 134.75*

**Crab Legs Combo**
*King crab leg, snow crab cluster, corn on the cob and potatoes mixed with a sauce of your choice. Served with a garlic bread. 75.96*

**S "N" S**
*Snow crab cluster, head-on shrimp, corn on the cob, potatoes and andouille sausages mixed with a sauce of your choice. 58.71*

**Bucket for One**
*Snow crab cluster, head-on shrimp, crawfish, mussels, clams, corn on the cob, potatoes and andouille sausages mixed with a sauce of your choice. 61.52*

**Lobster Tail Meal**
*Lobster tail, corn on the cob, potato and andouille sausages mixed with a sauce of your choice. 45.52*

*(Add a lobster tail to any seafood combos for $28)*



# Appetizers

**Sampler Boat**
*Fried shrimp, crispy calamari, fish fillet, crab poppers, sweet potato fries, cajun fries & fried okra. 32.91*

**Grilled Oysters**
*Freshly shucked oysters topped with our famous house sauce and a trio of cheeses 17.88*

**Crab Poppers**
*Crab meat mixed with cheddar cheese and jalapenos. 14.83*

**Crab Rangoons**
*Wonton pockets filled with crab meat, cream cheese and scallion. 13.85*

**"HUT" Wings**
*Your Choices of Oringal Hut Sauce, Lemon Pepper, IPA BBQ or Dirty Hut Wings (combo of Hut Sauce, IPA BBQ, and Lemon Pepper). 17.95*

**Cajun Wings & Fries**
*Hand battered chicken wings deep fried with cajun seasoning. 17.92*

**Mixed Fries**
*(Cajun fries & sweet potato fries) 12.78*

**Sweet Potato Fries** *11.91* **| Cajun Fries** *11.89*

**Crispy Calamari And Fries** *18.86*

**Fried Shrimp** *17.93* **| Fried Okra** *11.54*



# Oyster

## *ON THE HALF SHELL*



**6 FOR $22.85**
**12 FOR $40.85**

*Please ask server for availability.*

*Consuming raw or undercooked foods will increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure if you are at risk, you should consult your physician.*

# House Dishes

**Fish "N" Chips**
*Hand battered domestic catfish. 20.78*

**Spicy Jambalaya**
*A Creole style Jambalaya with andouille sausages, chicken, crawfish, clams, and shrimp. Your choice over rice or linguine. 22.83 ( Add 5 shrimp for $8.27 )*

**Spicy Cajun Chicken Pasta**
*Tender chicken white meat, bell pepper, and parmesan cheese with our housemade creamy Cajun sauce tossed with pasta. 21.73 ( Add 5 shrimp for $8.27 )*



# Soups



**Crab Hut Gumbo**
*Crab meat, clams, shrimp, crawfish, okra, simmered in our housemade seafood stock. 12.33*

**Clam Chowder**
*New England style clam chowder. 12.53*

# Kids Meal

Clam Chowder or Macaroni & Cheese
or Chicken Tenders.
*All kid meals come with french fries or corn on the cob and low fat milk or apple juice.15*

# Desserts

**Cinnamon Beignets with Ice Cream** *11.50*



# DRINKS

## Soft Drinks 5.50

- Coke I Coke Zero I Sprite
- Sprite Zero
- Minute Maid Lemonade
- Root Beer
- Fanta Orange
- Raspberry Iced Tea
- Sweetened Iced Tea
- Unsweetened Iced Tea
- Hot Tea $5
- Mineragua Sparkling Water (350ml Bottle) $6
- Acqua Panna Spring Water Bottle $5




## Bottle Beer

Corona $7
Blue Moon $7
Michelladas $13

## Beer Pitchers

$29.50
*(Minimum 2 guests. Rotating Taps excluded)*

## Draft Beer

| | |
|---|---|
| Alesmith.394 | $8.95 |
| Harland Hazy IPA | $9.95 |
| Harland Japanese Lager | $8.95 |
| Abita Purple Haze | $8.95 |
| Pizza Port Honey Blonde Ale | $8.95 |
| Burgeon Carlsbad Crush | $8.95 |
| Latitude 33 Blood Orange | $8.95 |
| Paulaner Hefeweizen | $8.95 |
| Modelo | $8.95 |
| Paluaner German Pilsner | $8.95 |
| Fall "Lets Go" IPA | $9.95 |

**Don Fulano Tequila Flight $30**







## Cocktails

*$15*

**Hurricane**
*White Rum, Black Rum, Passion Fruit, Lemon, Grenadine.*

**Strawberry-Watermelon Lemonade**
*Strawberry Vodka, Watermelon Liqueur, Lemon, Grenadine.*

**Old Fashioned**
*Rye, Sugar, Bitters, Lemon Peel,brandied Cherry.*

**Sazerac**
*Rye, Absinthe, Bitters, Lemon Demerara Sugar.*

**Sangria**
*Choose From Red or White.*

**Harbor Cruise**
*Amaras Verde Mezcal, Watermelon, Aloe, Lime, Mint. Watermelon margarita with a refreshing, cooling finish.*

**Strawberry Fields Mule**
*Tequila, Strawberry, Ginger, Lime, Ginger Beer. A tequila mule with bright and juicy strawberries.*

**Just Peachy**
*Bourbon, Peach, Lemon, Ginger Beer.*

**Bay Window**
*Vodka, Passionfruit, Vanilla, Lime, Sparkling Wine. Light, breezy, and bubbly.*

**Fool's Gold Rush**
*Bourbon, Grapefruit, Honey, Lemon. Tart & balanced, but with a kick.*

**Tropical Old Fashioned**
*Bourbon, Pineapple Rum, Banana Liqueur, Tiki Bitters, Angostura Bitters. Tropical & spirit-forward with warm spices.*

### NON-ALCOHOLIC *$10*

**Strawberry Daiquiri**
*Lyre's NA Rum, Strawberry, Lime, Simple.*

**Watermelon Mint Smash**
*Watermelon, Lime, Simple, Mint.*

**Chachamango (Blended)**
*Tequila, mango, triple sec, sweet & sour, and Chamoy sauce. (Not for Happy Hour)*






## Punch Bowl for 2

**CA Dreamin'**
*Dark Rum, Orange, Lime, Pineapple, Coconut. $28*

**Island Hopper**
*White Rum, Navy Strength Pineapple Rum, Banana Liqueur, Blackberry Liqueur, Pineapple, Lime, Grenadine. $28*

# Wine List




**White Blend**
**Raft | Madera, CA | 2022**
*$15/glass | $55/bottle*

**Notes:** *For the chardonnay-lover, full-bodied with floral and peach aromas, zesty finish*

**Enjoy with:**
*Fresh oysters & shrimp cocktail*

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**Rosé**
**Podere Il Palazzino | Toscana, Italy | 2022**
*$12/Glass | $40/Bottle*

**Notes:** *Red berries, orange peel, jasmine. Finishes lively and long*

**Enjoy with:** *Just about anything!*

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**Cabernet Sauvignon**
**Broadbent | California's North Coast | 2022**
*$15/glass | $55/bottle*

**Notes:** *Ripe blackberry, plum, vanilla, subtle spice*

**Enjoy with:** *Our seafood boils, jambalaya, & seafood creole*

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**Champagne**
**Pol Clément | Champagne, FR | NV**
*$11/187ml Bottle*

**Notes:** *Bright acidity with citrus and apple*

**Enjoy with:** *Raw oysters, popcorn shrimp, crab poppers*

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*$25 corkage fee per 750ml/ limit 2 bottles.*

## *COLLECT OUR*
# MERCHANDISE

*Please ask server for availability.*




"The Crab Wrestler" T-shirt $20




"Seafood & Beer" T-shirt $20




"Holy Crab" 16 oz. Beer Mug $8




*We have gift cards available.*