

# Phở Gà Go

Vietnamese Chicken Noodle Soup

**NOW OPEN  
FOR LUNCH DINE-IN**

— @ —

**CRAB HUT  
MIRA MESA**

**OPEN: MONDAY - FRIDAY | 10AM - 2PM**



Check out our menu @  
**phogago.com**

*Crab Hut Mira Mesa*  
**NEW BUSINESS HOURS**

**OPEN: WEEKDAYS 4-10PM**

Sat- Sun: 12-10PM

WEDNESDAY

# LOBSTER Night

17.99

WEEKLY | DINE-IN ONLY



**Garlic Lobster Noodles \$17.<sup>99</sup>**  
**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**



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.

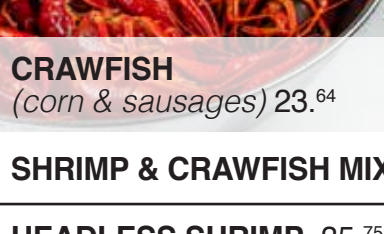
## Boil Specialty

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.<sup>64</sup>



SHRIMP (head on) 23.<sup>85</sup>

1/2 lb. \$13.<sup>56</sup>

SHRIMP & CRAWFISH MIX 24.<sup>45</sup>

HEADLESS SHRIMP 35.<sup>75</sup> | 1/2 lb. \$19.<sup>56</sup>



MUSSELS 24.<sup>89</sup>



DUNGENESS CRAB (Whole) Market Price



SNOW CRAB CLUSTERS Market Price



KING CRAB LEGS Market Price



CLAMS 24.<sup>89</sup>



LOBSTER (Whole) Market Price

2

### HOW WOULD YOU LIKE IT PREPARED?

- Cajun Sensation

Lemon Pepper

Garlic Butter

Full House ( All of the above )

Creamy Full House Sauce

Old Bay

O-Butter

Plain ( Boil only )

Extra Sauce \$5

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. <sup>91</sup>  | 10. <sup>65</sup> |
| • Potatoes           | 6. <sup>85</sup>  | 10. <sup>66</sup> |
| • Andouille Sausages | 15. <sup>52</sup> | 27. <sup>73</sup> |

• Garlic Bread 5.<sup>65</sup>

• Steamed Rice 5.<sup>05</sup>

• Boiled Egg 3.<sup>05</sup>

• Corn Bread 7.<sup>28</sup>

• Garlic Noodles 13.<sup>92</sup>

• Ramen 5.<sup>25</sup>

## 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.<sup>87</sup>

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.<sup>75</sup>

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.<sup>96</sup>

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.<sup>71</sup>

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.<sup>52</sup>

Lobster Tail Meal

Lobster tail, corn on the cob, potato and andouille sausages mixed with a sauce of your choice. 45.<sup>52</sup>

(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.<sup>91</sup>

## Grilled Oysters

Freshly shucked oysters topped with our famous house sauce and a trio of cheeses 17.<sup>88</sup>

## Crab Poppers

Crab meat mixed with cheddar cheese and jalapenos. 14.<sup>83</sup>

## Crab Rangoons

Wonton pockets filled with crab meat, cream cheese and scallion. 13.<sup>85</sup>

## “HUT” Wings

Juicy chicken wings marinated in Crab Hut’s addictive hot sauce. 16.<sup>86</sup>

## Cajun Wings & Fries

Hand battered chicken wings deep fried with cajun seasoning. 16.<sup>92</sup>

## Mixed Fries

(Cajun fries & sweet potato fries) 12.<sup>78</sup>

**Sweet Potato Fries** 11.<sup>91</sup> | **Cajun Fries** 11.<sup>89</sup>

**Crispy Calamari And Fries** 18.<sup>86</sup>

**Popcorn Shrimp** 13.<sup>75</sup>

**Fried Shrimp** 17.<sup>93</sup> | **Fried Okra** 11.<sup>54</sup>



# Oyster

## ON THE HALF SHELL

6 FOR \$22.<sup>85</sup>  
12 FOR \$40.<sup>85</sup>

Please ask server for availability.

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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.<sup>78</sup>

( Add 5 shrimp for \$8.<sup>27</sup> )

## Spicy Jambalaya

A Creole style Jambalaya with andouille sausages, chicken, crawfish, clams, and shrimp. Your choice over rice or linguine. 22.<sup>83</sup>

## Spicy Cajun Chicken Pasta

Tender chicken white meat, bell pepper, and parmesan cheese with our housemade creamy Cajun sauce tossed with pasta. 21.<sup>73</sup>

## Shrimp Scampi

Tiger shrimp cooked in our garlic butter sauce. Served with linguine. 22.<sup>87</sup>

## Blackened Prawn

Fresh bell pepper & baby tomatoes on skewers. Served with asparagus and rice. 22.<sup>53</sup>

## Seafood Creole

Shrimp, mussels, clams stewed in a tomato and sweet basil sauce. Served with garlic bread or linguine. 22.<sup>82</sup>



# Soups



## Crab Hut Gumbo

Crab meat, clams, shrimp, crawfish, okra, simmered in our housemade seafood stock. 12.<sup>33</sup>

## Clam Chowder

New England style clam chowder. 12.<sup>53</sup>  
( ADD Fries \$5 )

# 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.<sup>50</sup>

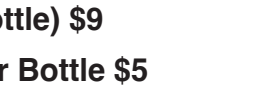


# DRINKS

## Soft Drinks

5.<sup>50</sup>

- Coke | Coke ZERO | Sprite
- Fanta Orange
- Minute Maid Lemonade
- Mr. Pibb
- Raspberry Iced Tea
- Sweetened Iced Tea
- Unsweetened Iced Tea
- Hot Tea \$5
- Sparkling Water (750ml Bottle) \$9
- Acqua Panna Spring Water Bottle \$5



## Wine Deal !

**\$8.00**

**GLASS**



**Rosé**

**Podere Il Palazzino | Toscana, Italy | 2022**

**\$30/Bottle**

## Spirits of the Month



**Hennessy**

**\$7**

**SHOT**

## Bottle & Can Beer

**Corona \$7 | Heineken \$7 | Blue Moon \$7**

**Micheladas \$13 | Guinness \$7**

## Draft Beer

**Abita Purple Haze 4.3% ..... \$8.<sup>95</sup>**

**Lost Coast Tangerine Wheat 5.2% ..... \$8.<sup>95</sup>**

**Pizza Port CA Honey Blonde Ale 4.8% .. \$8.<sup>95</sup>**

**Latitude 33 Blood Orange 7.2%..... \$8.<sup>95</sup>**

**Harland Brewing Japanese Lager 5% .. \$9.<sup>95</sup>**

**Harland Brewing Hazy IPA 6.5%..... \$8.<sup>95</sup>**

**Alesmith .394 6% ..... \$8.<sup>95</sup>**

**Harland "West Coast" IPA ..... \$8.<sup>95</sup>**

**Modelo ..... \$8.<sup>95</sup>**

**Pure Project "I Choose Yuzu Japanese Rice Lager" \$8.<sup>95</sup>**

**Don Fulano Tequila Flight \$30**

**Suntory Whiskey Flight \$45**

## Cocktails

**\$15**

### Hurricane

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

### Strawberry-Watermelon Lemonade

*Strawberry Vodka, Watermelon Vodka, 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.*

### Banana Stand

*Aged Rum, Black Rum, Banana, Cinnamon, Lime. A tropical and decadent play on a Mai Tai.*

### 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)*

**FULL \$20 | SMALL \$12**



## Punch Bowl for 2

### CA Dreamin'

*Dark Rum, Orange, Lime, Pineapple, Coconut. \$24*

### Island Hopper

*White Rum, Navy Strength Pineapple Rum, Banana Liqueur, Blackberry Liqueur, Pineapple, Lime, Grenadine. \$24*

# 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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# 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.*