Kids Eat Free Month

Bring the whole family in this October for your little ones to enjoy a complimentary kids meal during Kids Eat Free Month at all Crab Hut locations. Offer applies for all children under ten years old, with an adult minimum purchase of $20.
**Restrictions apply.*

INTRODUCING

Tiny Tango

$5

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

$5 BEER Sundays

Only @ Crab Hut Mira Mesa.

WEDNESDAY LOBSTER Night

17.99

WEEKLY | DINE-IN ONLY

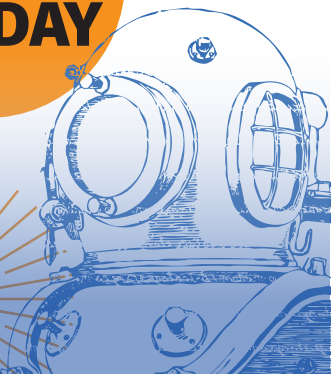
CRAB HUT

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
- Full House *(All of the above)*
- Creamy Full House Sauce

NEW

- 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.^{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}

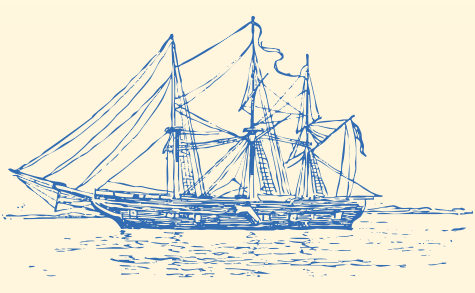
Crab Legs Combo
King crab leg, snow crab cluster, corn on the cob and potatoes mixed with a sauce of your choice. Served with a garlic bread. 75.^{96}

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
Juicy chicken wings marinated in Crab Hut's addictive hot sauce. 16.86

Cajun Wings & Fries
Hand battered chicken wings deep fried with cajun seasoning. 16.92

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

(Add 5 shrimp for $8.27)

Spicy Jambalaya
A Creole style Jambalaya with andouille sausages, chicken, crawfish, clams, and shrimp. Your choice over rice or linguine. 22.83

Spicy Cajun Chicken Pasta
Tender chicken white meat, bell pepper, and parmesan cheese with our housemade creamy Cajun sauce tossed with pasta. 21.73

Shrimp Scampi
Tiger shrimp cooked in our garlic butter sauce. Served with linguine. 22.87

Blackened Prawn
Fresh bell pepper & baby tomatoes on skewers. Served with asparagus and rice. 22.53

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
(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 *11.50*

DRINKS

Soft Drinks 5.50

- 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

Bottle & Can Beer

Corona $7 | Heineken $7 | Blue Moon $7
Micheladas $13 | Guinness $7

Draft Beer

Abita Purple Haze 4.3%	$8.95
Lost Coast Tangerine Wheat 5.2%	$8.95
Pizza Port CA Honey Blonde Ale 4.8%	$8.95
Latitude 33 Blood Orange 7.2%	$8.95
Harland Brewing Japanese Lager 5%	$9.95
Harland Brewing Hazy IPA 6.5%	$8.95
Alesmith .394 6%	$8.95
Harland "West Coast" IPA	$8.95
Modelo	$8.95
Pure Project "I Choose Yuzu Japanese Rice Lager"	$8.95

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)

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 Deal !

$8.00
GLASS

Rosé
Podere Il Palazzino I Toscana, Italy I 2022
$30/Bottle

Wine List

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

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

Enjoy with:
Fresh oysters & shrimp cocktail

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

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

Enjoy with: *Just about anything!*

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

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

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

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

Notes: *Bright acidity with citrus and apple*

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

$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

CRAB HUT
Louisiana Seafood Kitchen
We have
gift cards available.