

"Voted One of S.C. Ten Best Seafood Spots" *Southern Living*



CrabShacks.com

SHACKETIZERS

- Buffalo Shrimp** *panko fried, Buffalo sauce* 9.99
- Crab Stuffed Mushrooms** 8.99
- Shack's Crab Dip** *chilled with crackers* 7.99
- Fried Green Tomatoes** 6.99
- Crab Balls** *with rémoulade* 10.99
- Crispy Fried Calamari** 8.99
- Hushpuppy Basket** *w/honey butter* 4.99
- Hot Crab & Artichoke Dip** 10.99

OMG SANDWICHES

Served with French Fries - add bacon \$1.50

- BBQ Pork Sandwich** 9.99
- Flounder Crunch Sandwich** 8.99
- *Shack's Cheeseburger** 9.99
- Grilled Chicken Sandwich** 8.99

"Double D" BBQ Shrimp and Crab Sandwich

BBQ deviled crab and fried creek shrimp, topped with scallions, bacon, fried onion strings and coleslaw. 11.99

SOUPS & SALADS

She Crab Soup *cup* 5.99 *bowl* 6.99

Shack's House Salad 5.99 *with cup of soup* 9.99

Shack's Signature Crab & Avocado Salad

Lump crabmeat, red onions, cucumbers, avocado, tomatoes and cheddar cheese over fresh garden greens 15.99

Grilled Shrimp & Feta Salad

Heirloom tomatoes, feta cheese and balsamic vinaigrette 13.99

Grilled Chicken Caesar Salad

Tossed romaine, Parmesan, and croutons 10.99

Key Lime Vinaigrette, Balsamic Vinaigrette, Tomato Basil, Caesar, Ranch, Bleu Cheese and Honey Mustard Dressings.

RAW BAR

Oyster Bucket 17.99

Tomato Garlic Clams 9.99

Alaskan Snow Crab Cluster - market

Half Pound Peel & Eat Shrimp 14.99

***Dozen Oysters on the Half Shell** 15.99

Garlic Fennel Mussels 9.99

SEAFOOD BUCKETS

All buckets are served with steamed and seasoned new potatoes and corn.
Add Sausage to any bucket for 3.99

Snow Crab Legs

Two Large Steamed Alaskan Snow Crab Clusters - market

Snow Crab & Shrimp Bucket

One Alaskan Crab Cluster & 2/3 Lb. Large Domestic Shrimp 26.99

The Charleston Steamed Seafood Bucket

One Alaskan Crab Cluster, 2/3 Lb. Large Domestic Shrimp, & 1/2 Dz. Steamed Oysters 32.99

Carolina Steamer Bucket

Steamed Shrimp, Oysters & Clams (10 of each) 22.99

Bull's Bay Bucket

Steamed Mussels, Oysters & Clams (10 of each) 20.99

Frogmore Stew Bucket

2/3 Lb. Large Domestic Shrimp with Sausage 19.99

SPECIALTIES

Served with choice of two sides except as noted*

Garlic Shrimp*

Garlic & fennel cream sauce over red rice 19.50

Carolina Crab Cakes

Fresh made cakes loaded with lump & blue crab 18.99

Crab Stuffed Flounder

Seared flounder stuffed with blue crab & topped with sherry cream sauce 17.99

Crab Duo

Fresh made crab cake and a large cluster of snow crab legs 23.99

Shrimp & Crab Casserole

Homemade pie stuffed with shrimp, blue crab, cheese and tomatoes 17.99

Shrimp & Grits*

Shrimp in Tasso gravy with bacon and cheddar cheese over stone ground grits 18.99

SHACKS

FRIED & GRILLED SEAFOOD

Crispy Fried

Served with Red Rice & Corn on the Cob

Fried Scallops & Shrimp 20.99

Fried Scallops 19.99

Fried Flounder 15.99

Crispy Fried Shrimp 18.99

Fried Oysters 18.99

Crispy Fried Shrimp & Flounder 18.99

Classic Charleston Trio

Fried flounder, shrimp and oysters 22.99

Captains Platter

Fried flounder, shrimp, oysters and clam strips 23.99

Grilled

Served with New Potatoes & Grilled Vegetables

Grilled Shrimp 18.99

Grilled Scallops & Shrimp 20.99

Fresh Grilled Catch market

Grilled Seafood Platter

Grilled shrimp, scallops and tilapia 22.99

SIDES

Red Bliss Potatoes ~ Mixed Vegetables ~ Corn on Cob ~ French Fries ~ Coleslaw

Red Rice ~ Smashed Potatoes ~ Collards ~ Charleston Caviar ~ Small Side Salad \$2.99 each

WORLD FAMOUS SELECTIONS

Whole Crispy Fried Flounder One pound whole local flounder, crispy fried and served with Charleston caviar and red rice 17.99

Fried Shrimp & Crab Cake Combo Large crispy fried shrimp with our famous crab cake and two sides 19.99

BBQ Baby Back Ribs Served with red rice & corn 18.99

Minor Cluster Shuck 2 steamed snow crab clusters & 12 select oysters 39.99

Major Cluster Shuck Eight snow crab clusters & 3 dz. steamed select oysters, seasoned new potatoes and corn. Lots of clusters, shuck'n and fun. 139.99



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.