

KATHI'S KRAB SHACK

APPETIZERS

Florida Gator Bites	\$16	Fried Banana Peppers	\$9
Capt. Tom's Blue Crab Fingers	\$18	Fried Pickles	\$9
Sweet Melissa's Crab Cake	\$18	Fried Green Tomatos	\$9
Sizzlin' Sweet Heat Shrimp	\$15	Cheese Curds	\$9
Smoked Fish Dip	\$15	Jalapeno Poppers	\$9
Gulf of America's Spicy Shrimp Dip	\$15	Jumbo Chicken Wings	5 10 15 20 Wings \$2 Per Wing

LUNCH

Available 11 AM - 5 PM

Fried, Grilled, or Blackened

Please add \$1 upcharge for grilled or blackened items.

Shrimp Po Boy Lightly fried gulf shrimp on a toasted hoagie with crisp lettuce, tomato, and house sauce—a coastal classic done the Kathi's way.	\$16	Chicken Strip Basket Hand-cut chicken, cooked your way—fried, grilled, or blackened—served with your choice of side and house-made dipping sauces.	\$13
Fish of the Day Po Boy Fresh catch of the day, cooked your way and stacked high on a toasted hoagie—dressed, drizzled, and gone fast.	\$14	Chicken Sandwich Basket Hand-cut chicken, fried, grilled, or blackened and served on a toasted bun—paired with your choice of side and house-made sauces.	\$15
Fried Oyster Po Boy Crispy, golden oysters stacked high on a toasted hoagie—dressed, drizzled, and full of coastal flavor.	\$19	Hamburger Basket* Juicy, grilled hamburger served fully dressed on a toasted bun with your choice of side. Add cheese +\$1 Add Bacon +\$2	\$13
Florida Gator Po Boy Crispy gator tail, stacked and dressed—don't worry, it bites back (in a good way).	\$19	Fish of the Day Basket Today's fresh catch, cooked your way—fried, grilled, or blackened—served with your choice of side and house-made cocktail and tartar sauces.	\$15
Shrimp Basket Seasoned shrimp cooked your way—fried, grilled, or blackened—served with your choice of side and our house-made cocktail and tartar sauces.	\$15	Fried Oyster Basket Golden fried oysters—fresh, briny, and lightly crisp—served with your choice of side and house-made cocktail and tartar sauces.	\$21
Florida Gator Basket Crispy, golden fried gator tail—tender and full of flavor—served with your choice of side and house-made cocktail and tartar sauces.	\$16		
Scallop Basket Sweet, tender scallops cooked your way—fried, grilled, or blackened—served with your choice of side and house-made cocktail and tartar sauces.	\$17		

Salads

Chicken \$18 | Shrimp \$18 | House \$14

A coastal classic. Crisp romaine, parmesan cheese, and croutons tossed in creamy Caesar dressing with your choice of shrimp or chicken cooked your way.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness. Especially if you have certain medical conditions.

Miss Kathi's Gides

[\$4 for any additional side]

**Caesar Salad | Corn on the Cob
Boiled Red Potatoes | Krab Pasta Salad
Fries | Potato Salad | Coleslaw | Grits
Cheese Grits | Veggie of the Day**

Fried Okra

Drinks

**Coca-Cola Products
Sweet Tea - Unsweet Tea
Lemonade**

There will be .50 upcharge for all
extra sauces

LOG OF CATCH

Blue Crab	25
Shrimp	48
Oysters	36
Clams	19

CAPTAIN'S DINNERS

Fried, Grilled, or Blackened

Please add \$2 upcharge for grilled or blackened items.

Shrimp Dinner \$26

A Shack favorite. Fresh Gulf shrimp served fried, grilled, or blackened with your choice of two sides and house-made sauces.

Bay Scallops \$28

A coastal classic. Sweet bay scallops served fried, grilled, or blackened with two sides and house-made sauces.

Fish of the Day \$24

Our featured catch prepared fried, grilled, or blackened and served with two Southern sides and house-made sauces.

Mullet Dinner \$22

A Gulf Coast classic. Golden fried mullet served with your choice of two sides plus house-made cocktail & tartar sauce.

Fried Oyster Dinner \$33

A dockside classic. Fried oysters served hot, crispy, and piled high with your choice of two sides and house-made sauces.

Crab Cake Dinner \$36

Two lump-style crab cakes loaded with sweet crab meat, cooked fried, grilled, or blackened and served with your choice of two sides.

Flounder Filets \$36

Light, flaky flounder filets fried and served with two of Miss Kathi's Southern sides. **FRIED ONLY**

Tuna Steak Dinner* \$38

Hand-cut from premium ahi tuna loin, served grilled or blackened with two Southern sides.

Snapper MP

Fresh snapper, perfectly prepared fried, grilled, or blackened and served with your choice of two sides plus house-made cocktail & tartar sauce.

Grouper MP

Fresh grouper, perfectly seasoned and cooked fried, grilled, or blackened with your choice of two sides and house-made sauces.

Capt. Tommy's Fried Seafood Platter \$85

A true Shack showstopper. This oversized seafood platter comes loaded with fried shrimp, oysters, fish of the day, deviled crab, lump-style crab cakes, crispy fries, and house-made hushpuppies — perfect for sharing with 3–5 people. No substitutions.

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Award Winning Low Country Boils

Single Boil \$55 | Double Boil \$85

Family Boil \$225

Loaded with crab, shrimp, sausage, corn, and potatoes soaked in Shack seasoning and built for rolling up your sleeves.

Shrimp Boil \$34

A shrimp-lover's version of our classic Low Country Boil — loaded with shrimp plus all the traditional fixings.

Peel & Eat Shrimp \$26

Perfectly seasoned peel & eat shrimp served hot and ready to crack into.

Crawfish \$18/LB

1 lb or 2 lb baskets of hot, seasoned crawfish.

Snow Crab Dinner MP

Three sweet snow crab clusters served steaming hot with your choice of two sides and melted butter.

Add a Snow Crab Cluster \$23

Add an additional Snow Crab cluster to any meal.

Build your Plate

Pick 2 \$52

Choose two seafood favorites and two Southern sides.

Pick 3 \$60

Choose three seafood favorites and two Southern sides.

Choose from the following:

- Shrimp
- Oysters
- Mullet
- Crab Cake
- Fish of the Day
- Flounder Filets (Fried Only)
- Scallops
- Gator Bites
- Snapper [+ \$6]
- Grouper [+ \$8]

Dockside Raw Bar

Oysters on the Half Shell* MP

Raw | Steamed | Garlic Parmesan

Sushi Grade Tuna Sashimi* \$24

Sushi-grade tuna, thinly sliced and served chilled with soy sauce & creamy wasabi.

Blue Fin Tuna Block* \$34

Beautiful blue fin tuna, sliced thin for those of us who love it raw!

Fresh off the Grille

22 OZ Ribeye Steak* \$64

Fire-grilled on Capt. Tom's Big Green Egg and served with your choice of two sides.

12 OZ Filet Mignon* \$60

Hand-cut filet grilled over Capt. Tom's Big Green Egg with your choice of two sides.

WHEN AVAILABLE

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Clams	19