



www.CrabCornerLV.com

Like Us for Daily Specials!!

STARTERS

Annapolis Crab Dip \$11.99

Rich cream cheese and crab meat served on choice of sliced toasted Baguette, Bavarian Soft Pretzel, Boardwalk Fries or Old Bay Chips

Mozzarella Cheese Sticks \$6.99

Served with marinara sauce for dipping

Chicken Wings \$9.99

Served with celery and choice of ranch or blue cheese
Try 'em Old Bay or Buffalo style

Bacon Wrapped Scallops \$13.99

Broiled 'til crispy and served with an apricot chutney sauce

Bacon Wrapped Shrimp \$13.99

Complimented with Swiss Cheese and a sliver of jalapeño surrounded with Crispy Bacon

Mini Crab Cakes (4) 10.99 (8) \$20.99

1 ounce mini version of our crab cakes served with lemon and tartar

***Oysters on the 1/2 Shell** Market Price

Shucked upon order & served with lemon and cocktail sauce

Char-Grilled Oysters on the 1/2 Shell Market Price

Our fresh shucked oysters topped with house made citrus garlic butter, grilled and topped with fresh parmesan cheese

Sliders, Sliders, Sliders

Mini Crab-Cake \$4 **Fried Oyster** \$3.5 **Angus Beef** \$4

Classic Calamari \$11.99

Tubes & tentacles hand breaded and fried to order
Served with house made Remoulade and Marinara

FROM THE STEAMER

Does not come with sides

Hard-shell Blue Crabs Market Price

Flown in live daily and seasoned with Baltimore's J.O. Spice

Little Neck Clams \$12.99/Lb

Live 'til ordered, then steamed with garlic butter and a touch of cayenne, served with bread

Black Mussels \$12.99/Lb

Live 'til ordered then simmered in garlic butter and white wine, served with bread

Shrimp (head off) \$23.99/Lb \$12.99/1/2Lb

Seasoned with Crab Spice and ready to Peel 'N Eat

Steamer Sampler Market Price

3 Blue Crabs, 1 Lb Mussels, 1 Lb Clams,
1/2 Lb Peel & Eat Shrimp and 2 Ears of Corn

Combo Steamer for 2 Market Price

1/2 Lb Snow Crab, 1/2 Lb Dungeness Crab,
1/2 Lb Black Mussels, 1/2 Lb Littleneck Clams,
1/2 Lb Peel & Eat Shrimp and 1 Ear of Corn

Alaskan King Crab Legs Market Price

Alaskan Snow Crab Clusters Market Price

Dungeness Crab Clusters Market Price

Garlic Steamer Sampler Market Price

1 Lb Blue Crabs, 1 Lb Snow Crab, 1 Lb Dungeness Crab,
1/2 Lb Peel & Eat Shrimp and 2 Ears of Corn

Whole Maine Lobster Market Price

SANDWICHES

Served with Fresh Cut Old Bay Chips

Crab Cake Sandwich (1/3 Lb) \$14.99

Jumbo lump blue crab meat seasoned and broiled to perfection

Lobster Roll \$19.99

Fresh picked Lobster meat complimented with celery for crunch, tossed in citrus mayo and served in a toasted buttered loaf

Lobster Grilled Cheese \$15.99

Fresh picked Lobster meat and gooey melted cheese sandwiched between buttered Texas Toast

Crab Melt \$13.99

A generous portion of crab meat grilled with Swiss cheese and mayonnaise on pumpernickel bread and a touch of Old Bay

***Bacon Cheeseburger** \$9.99

1/2 Lb Angus Beef with cheddar cheese and double smoked Bacon

Bacon Lettuce Tomato (BLT) \$7.99

A Summertime Favorite Served on Texas Toast
Add Avocado \$1.50

Soft-Shell Crab Sandwich \$13.99

2 Chesapeake Bay prime soft-shells hand breaded and fried 'til perfectly crispy

ENTREE SALADS

Herb Vinaigrette, Ranch, Blue Cheese, Low-fat French, Italian, Honey Mustard, Balsamic, Thousand Island, Pan-Asian or Caesar

Crabby Cobb \$16.99

Mixed Greens topped with Fresh Bacon, Red Onion, Tomato, Cucumber, Blue Cheese crumbles, Hard Boiled Egg, Avocado, and Jumbo Lump Crab Meat

Grilled Salmon Greens \$13.99

Mixed Greens, Feta cheese, Corn, Fresh Oranges, Candied Walnuts and Croutons

***Seared Ahi Tuna** \$13.99

Seared and sliced Ahi Tuna and Avocado served atop mixed greens, Red Onion, Corn and Tomato tossed in Pan-Asian dressing

Grilled Shrimp Caesar \$12.99

Freshly chopped Romaine lettuce, shredded Parmesan cheese, Croutons & Caesar dressing
(Grilled or Crispy chicken also available)

Po' BOYS \$10.99

Served with fresh Cut Old Bay Chips

Served with fresh chopped tomato and cabbage slaw on a toasted hoagie roll and dressed with our housemade Remoulade

Choice of Fried Shrimp, Catfish, or Oysters

Try all three in our famous **Shipwreck** for \$3.00 more!

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. *18% Gratuity added to parties of 6 or more*

6485 S. Rainbow Blvd 104 Las Vegas NV 89118 (Cross Street Sunset) 702-489-4646





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ENTREES

Includes Choice of 2 Classic Sides

Crab Cake Platter (1) \$16.99 (2) \$28.99

1/2 Lb Jumbo lump blue crab meat seasoned & broiled to perfection

Fried Shrimp \$14.99

Large Shrimp hand Amber Beer battered and fried to order

Southern Style Catfish \$14.99

Skinless Filets, cornmeal breaded Southern style and fried 'til golden brown

Fried Oysters \$14.99

Fresh oysters hand battered and perfectly fried upon order

Fried Clams \$14.99

Large sea clam strips lightly battered and fried 'til crispy

Fish & Chips \$14.99

Hand filleted Alaskan Cod amber beer battered and fried golden brown upon order, served with Boardwalk Fries and choice of 1 Classic Side

Chicken Tenders \$13.99

Served with honey mustard, BBQ sauce, or ranch

Soft-Shell Crab Platter \$21.99

3 Chesapeake Bay prime soft-shells hand breaded & fried 'til crispy

FROM THE GRILL

Includes Choice of 2 Classic Sides

Grilled Shrimp \$16.99

Large peeled Shrimp lightly seasoned with garlic butter and fresh lemon

Grilled Salmon Filet \$16.99

Fresh filet hand rubbed with house Italian seasoning and grilled to perfection

Grilled Chicken Breast \$12.99

Grade "A" free range chicken lightly seasoned and perfect for the land lover in your party!

Blackened Mahi Mahi \$16.99

Fresh filet hand rubbed with house blackening seasoning and grilled to a crispy buttery finish

***Sliced Bistro Filet Steak** \$16.99

Hand cut filet lightly seasoned and grilled to taste
Make it Surf and Turf by adding a Crabcake, Grilled Lobster Tail or Grilled Shrimp - Market Price

Pasta Alfredo \$14.99

Choice of Chicken or Shrimp served over farfalle and accompanied with garlic bread (does not include additional side items)

HOMEMADE SOUPS

Maryland Crab

Lots of blue crab meat, tomatoes, lima beans, carrots, corn, and onion flavored with crab spice
Cup \$4.49 Bowl \$6.99

Lobster Bisque

Rich and creamy, finished with Sherry and more Lobster meat than traditional bisque!!
Cup \$5.99 Bowl \$8.99

Soup of the Day

Ask your server which specialty soup we have today!!

CLASSIC SIDES \$2.99 Each

Fresh Cut Old Bay Chips

Toasted Garlic Bread

Homemade Potato Salad

Sweet Hushpuppies

Seasoned Brussels Sprouts

Fresh Shucked Corn on the Cob

Homemade Coleslaw

Jasmine White Rice

PREMIUM SIDES \$4.99 Each

Boardwalk Style Fries

Garlic Green Beans

Beer Battered Onion Rings

Sweet Potato Fries

House Side Salad

Caesar Salad

BEVERAGES

Pepsi

Diet Pepsi

Dr. Pepper

Orange Crush

Mountain Dew

Mug Root Beer

Lemonade

Mist Twist

Fresh Brewed Iced Tea

Fresh Brewed Sweet Tea

Beer, Wine, Coffee and Hot Tea also available!!

KIDS MENU

Served with a Kids fountain drink

Popcorn Shrimp & Chips or Fruit \$6.99

Chicken Tenders & Chips or Fruit \$5.99

Grilled Cheese & Chips or Fruit \$4.99

Kids Pasta \$6.99

DESSERTS

Skillet Ice Cream Sundae \$6.99

Choice of Ice-cream served over hot candied waffle or fresh chocolate chip cookie topped with Whipped Cream, Chocolate Syrup and a Cherry on top!

New York Style Cheesecake \$4.99

Made from scratch daily and served with Raspberry drizzle

Triple Chocolate Cake \$5.99

Chocolate pudding between 2 layers of dark chocolate cake and chocolate fudge icing

Key Lime Pie \$4.99

Made from scratch daily with hand squeezed limes

Baltimore Style Snowballs (shaved ice) \$2.49

Chocolate (75¢)

Cherry

Butterscotch

Strawberry

Lemon-lime

Marshmallow Topping (75¢)

Egg Custard

Bubblegum

Grape

Rootbeer

Pina Colada

Skylite Blue

TastyKakes

An East coast favorite, take 'em home for later

Ask about our Seasonal Cakes & Pies!!

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