

# Crabtown's

## Gluten Free Menu

### STARTERS

Oysters on the Half Shell  
Peel and Eat Shrimp  
Caesar Salad  
(No Croutons)  
House Salad  
(No Fried Onions)  
Dressings: Ranch, Vinaigrette,  
French, Blue Cheese, Remoulade,  
Honey Dijon, Fat Free Ranch  
and Lite Italian

### SIDES

Garlic Buttered Cabbage  
French Fries  
Roasted Garlic Mashed Potatoes  
Steamed Broccoli  
Cole Slaw  
Yellow Rice  
Corn on the Cobb



### FRESH FISH

### FROM THE GRILL

Tilapia  
Mahi Mahi  
Salmon  
Ahi Tuna  
Idaho Rainbow Trout  
Catfish

Prepared in any of  
the following styles:

Lemon Butter  
Blackened with Remoulade  
Blackened with Maque Choux  
(Mock Shoe)

### FEATURED ENTREES

Cajun Crab & Shrimp Boil  
Salty's Shrimp Boil  
King Crab Legs  
Flatiron Steak

\*\*\*Pearl's Crabtown is NOT a gluten-free environment. We have prepared this list of options based upon the most current ingredient information we have from our food suppliers and their stated absence of wheat/gluten within these items. Since we prepare food from scratch in our prep kitchen, wheat flours and other wheat-based products are used throughout the day. Due to these circumstances, we are unable to guarantee that any menu offering can be completely free of allergens.\*\*\*