Crabtown's Gluten Free Menu

STARTERS

Oysters on the Half Shell Peel and Eat Shrimp Crabtown Trash Caesar Salad (no croutons) House Salad (no fried onions)

Dressings: Balsamic Vinaigrette, Vinaigrette, Ranch, Blue Cheese, Remoulade, Honey Dijon, French 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 or Blackened with Remoulade

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.