

# Crabtown

Oklahoma Established & Operated Since 1996

Bringing Bricktown a chef-driven point of view, a commitment to local & sustainable ingredients, & a passion for making your visit fun, memorable & delicious!

## Appetizers

### Chowder Fries 11

Crabtown fries smothered with creamy clam chowder, cheddar cheese, crispy bacon and scallions! A Crabtown Favorite!!!

### Oysters on the Half Shell

Hand harvested from Federally inspected beds in the Gulf of Mexico  
1 Doz. 25 / 1/2 Doz. 15

### Peel & Eat Shrimp Bucket 16

### Coconut Shrimp 13

Hand breaded, crunchy coconut breaded shrimp

### Crab Dip 15

Served with Mardi Gras chips

### Spinach & Artichoke Cheese Dip 14

Served with Mardi Gras chips



### Krabby Balls 12

Fried crab and cheese balls served with remoulade sauce

### Alligator 15

Hand breaded fried or blackened or 1/2 & 1/2



### Fried Clams 13

Hand breaded, crispy clams. The best you ever ate

### Crawfish Tails 13

Hand breaded, crispy fried with cocktail sauce

### Cheese Nerds 9

Crispy fried white cheddar cheese chunks served w/honey mustard sauce

### Fried Calamari 15

Hand breaded. Served with red gravy

### Crabtown Trash 18

When the "Krabby Kitchen Krew" breaks off a crab leg, knuckle, or claw, do we throw it away? "HECK NO!" WE BAG IT UP & SELL IT TO YOU! While it lasts. . .

### King Crab Trash MKT

When available (1lb.)

### Homemade Cajun Tator Tots 12

Stuffed with andouille sausage, cheddar cheese and jalapeños topped with housemade cream gravy and scallions (12)

### CT's Hot Wings 12

Served with blue cheese dressing and celery sticks

### Louisiana Crab Cakes (2) 15

Crabbiest cakes ever! Made in our kitchen. With tangy remoulade sauce

## Soups

### Chicken Andouille Gumbo

Cup 7  
Bowl 8



### Boston Clam Chowder

Award winning, creamy, clammy chowder!  
Cup 7  
Bowl 8

## Salads

Ranch, Vinaigrette, Balsamic Vinaigrette, French, Blue Cheese, Remoulade, Honey Dijon, Fat Free Ranch, Lite Italian

### Crabtown Salad 14

Fresh UNINTIMIDATING mixed greens, cheddar cheese, egg, and bacon bits  
Add Fried Chicken 17 or Chilled Shrimp 19



Side Salad 7

### Tabasco Caesar Salad 14

With choice of:  
Blackened Chicken 17  
Blackened Shrimp 19

Side Caesar 7



**ATTENTION:** If you are allergic to Any Food Products please ask to speak to a manager. Individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: oysters, shellfish, eggs, beef, fish, lamb, milk products, pork and poultry.

# BOILS!! SPECIALTY OF CRABTOWN

Boiled in your choice of garlic or cajun seasoning and served with cajun butter on the side.

OR...our **SPICY CAJUN DUST** tossed with your **ENTIRE** boil, veggies and all! **Spicy - Messy - Delicious!**

OR...for a unique flavor garlic boiled and tossed in our famous **LEMON PEPPER** seasoning, veggies and all!

## Cajun Crab & Shrimp Boil 28/ per person

1st we give you a bowl of our famous coleslaw.  
2nd we cover your table in butcher paper (2 Crab Boils or more), 3rd we dump snow crab legs (over 1/2 lb per person), shrimp in the shell, andouille sausage, corn on the cob, red skin 'taters, even a boiled onion all over your table, and LET YOU AT IT!

**DOUBLE YOUR CRAB ONLY 16/ per person**  
**ADD STEAMED MUSSELS (1/2 lb.) 8/ per person**



## Salty's Shrimp Boil 25/ per person

We give you a bowl of our famous coleslaw, then a big mess of corn on the cob, andouille sausage, red skin 'taters, boiled shrimp, even a boiled onion, and bring it to your table in a bucket. Salty says, "DIG IN"!!



**You be da' King! All King Crab Boil (1 1/2 lb.) MKT**



## Famous Crab Dinners

Served with a dinner salad, corn on the cob and red beans & rice.



### Cheesy Crab & Shrimp Skillet 22

An iron skillet lined with rice then topped with fresh crab, shrimp, Jack and Parmesan cheeses then baked til golden brown and bubbly.

**A HOUSE SPECIALTY!**



**Snow Crab Legs**  
**\*Special\***

Garlic or Cajun  
Only 31



**Louisiana Crab Cakes**

Crispy crab cakes with remoulade sauce.  
3 for 24

### Crab Pot Pie 21

Fresh crab and shrimp with all the traditional pot pie fixings, topped with a flakey pastry crust.



**King Crab Legs**  
**\*Special\***

Garlic or Cajun  
(1 1/2 lb.) MKT

## Chicken, Steak & Pork

Served as described with a dinner salad.

### Premium Chicken Fried Steak 19

USDA Choice Sirloin hand cut and breaded in house served with made from scratch gravy and mashed potatoes.

### Hand Breaded Chicken Tender Platter 18

Served with roasted garlic mashed potatoes and real cream gravy.

### Sirloin Special 8 oz. 21

USDA Choice Sirloin hand cut in house, mesquite grilled and served with french fries.



### Sirloin Steak Combo 26

with 1/2 lb. Snow Crab 30, or with Fried Shrimp  
Served with roasted garlic mashed potatoes.

### New! Pork Ribeye 18

Grilled with horseradish cream sauce OR Blackened with Brown Butter sauce served with garlic mashed potatoes.

**Add a 1/2 lb. of King Crab to any Entree MKT or 1/4 lb. of Boiled Shrimp for 12**



# Crispy Cajun Seafood



We fry cholesterol free! Served with french fries and cole slaw.

## Butterfly Shrimp 20

Served with black cherry mustard.

## Fried Clams 18

Served with cocktail sauce.

## Fried Gator Dinner 21

## The Crabtown Combo 24

Fried shrimp, catfish and clams.

## Cajun Popcorn Shrimp 17

Served with cocktail sauce.

## Catfish Tenders 22

100% American Farm Raised Catfish Tenders cut from filets served with tartar sauce.

## Coconut Shrimp 23

Served with orange marmalade.

# THE ORIGINAL BRICKTOWN BUCKETS

All buckets include: Caesar Salad, Buffalo Hot Wings, a Cracklin' Pig Shank, a never ending bowl of Red Beans & Rice and your choice of:

Famous Fried Shrimp	21
Fried Catfish Tenders	24
Chicken Tenders w/ homemade gravy	20
Snow Crab Cluster	25
Peel n' Eat Shrimp	22
Cajun Steamed Mussels	24



# Cajun Specialties

Served as described with a dinner salad.

## Jambalaya 20

This sassy rice dish from New Orleans is full of shrimp, chicken, and andouille sausage.

## Pork Pontchartrain 26

Our blackened pork ribeye served over garlic mashed potatoes topped with our spicy crawfish etouffee.

## Blackened Gator Dinner 21

Served with red beans and rice.

## Crawfish Étouffée 22

An Original Prudhomme recipe, dark & spicy roux. Served with red beans and rice.

## Shrimp Creole 19

Pearl's famous recipe of tomatoes, onions, peppers and okra. Served with red beans and rice.

# Fresh Fish & Seafood

Served as described with a dinner salad.

## Shrimp or Scallop Skillets 21

Either blackened & topped with a brown butter sauce, or grilled with lemon pepper seasoning & topped with lemon butter & crispy capers. Served with broccoli.

## Blackened Catfish 23

Boneless filets, blackened and topped with Creole meuniere sauce. Served with red beans & rice.

## Fresh Rainbow Trout 24

Pan seared until golden brown, topped with a warm lemon butter sauce, crispy capers, and diced tomatoes. Served with fried okra.

## Redfish Pontchartrain 31

Blackened Redfish served over our SPICY crawfish étouffée and rice. **OR Try it Okie Style!**  
Substitute the redfish with a crispy fried catfish filet!

## Crab Crusted Salmon 25

Grilled and topped with crab, spinach, artichoke au gratin. Served over fettuccini with a lemon butter sauce.

## Creole Stuffed Tilapia 23

Tilapia with a stuffing made of crab, shrimp, Andouille sausage and Ritz® cracker crumbs. Drizzled with Creole cream sauce and served with red beans & rice.

## Fresh Pecan Crusted Rainbow Trout 24

Crispy fried & served over brown butter sauce. Served with roasted garlic mashed potatoes.

## Blackened Redfish 22

Blackened in our own spices and topped with Brown Butter Sauce and served with rice.

WE SERVE ONLY SUSTAINABLE SEAFOOD... **Save the Planet!**



## Pasta



### Blackened Chicken Fettuccine 18

A mildly spiced tomato cream sauce with broccoli, mushrooms, and diced tomatoes

### Shrimp Diablo 18

Shrimp, andouille sausage, broccoli, and mushrooms tossed with fettuccine in a spicy red sauce

### Shrimp Fettuccine Alfredo 18

Shrimp, broccoli, and mushrooms tossed in a creamy Parmesan and Romano cream sauce

## PO BOYZ, SLIDERS & SANDWICHES

Served with French fries.

### Fried Catfish or Shrimp Po Boy 12

### Bourbon Street Burgers® 13

Pearls is famous for these!

Three "Baby Burger Buns" stuffed with mini grilled onion burgers with cheese.

### Crab Cake Sliders 16

Pearls famous crab cakes tucked in twin mini buns with tartar sauce and coleslaw.

### Fried or Blackened Chicken Po Boy 12

### Pepper Jack Ranch Po Boy 14

Mesquite grilled chicken breast, melted pepper jack cheese, cool and creamy Ranch dressing, lettuce, tomato and red onion.

### Chicken Fried Steak Sandwich 14

Our chicken fried steak with lettuce, tomato, red onion and chipotle aioli on toasted jalapeño bread.



## Side Dishes



"Pearl's" Red Beans & Rice 5  
Garlic Buttered Cabbage 5  
Fried Okra 5  
Cole Slaw 5

Steamed Broccoli 5  
Corn on the Cob 5  
"Pearl's" Rice 5  
Redskin Potatoes 5

Roasted Garlic Mashed Potatoes 5  
French Fries 5  
Sweet Potato Fries 5

## Give The Gift of Crabtown

Crabtown's reloadable gift cards are available in any denomination (we are non-denominational). Give your friends, relatives, and business associates gift cards. Gift cards accepted at all Pearl's Restaurant Group locations.

Also available for purchase:

Old Crabby Seafood Swabbin' Sauce and Crabtown T-Shirts

Menus, Photos and More @  
[www.PearlsOKC.com](http://www.PearlsOKC.com)

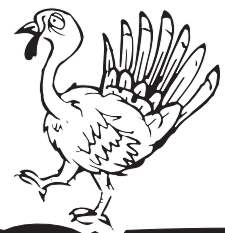
## Cajun Fried Turkeys

Plus all the fixins!

Great for any occasion.

All we need is a 72 hour notice!

Ask your server for details!



## Crabtown is Oklahomas Private Event & Banquet Leader

Three unique rooms to choose from, Crabtown Ballroom, Mardi Gras Room & The Original Saloon & Banquet Hall  
700 NEW Security Controlled parking spaces 1/2 block from Crabtown