

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 12

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. 26 / 1/2 Doz. 16

Peel & Eat Shrimp Bucket 16

Coconut Shrimp 14

Hand breaded, crunchy coconut breaded shrimp

Crab Dip 16

Served with Mardi Gras chips

Spinach & Artichoke 15

Cheese Dip

Served with Mardi Gras chips

Krabby Balls 13

Fried crab and cheese balls served with remoulade sauce

Alligator 17

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

Fried Clams 14

Hand breaded, crispy clams. The best you ever ate

Crawfish Tails 14

Hand breaded, crispy fried with cocktail sauce

Cheese Nerds 10

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

Fried Calamari 16

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 13

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

CT's Hot Wings 13

Served with blue cheese dressing and celery sticks

Louisiana Crab Cakes (2) 17

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

Soups

Chicken Andouille Gumbo

Cup 7
Bowl 8

Boston Clam Chowder

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

Tabasco Caesar Salad 14

Crisp Romaine, our famous Tabasco caesar dressing and parmesan cheese. Tossed to order.

With choice of protein: **Fried Chicken 17, Blackened Chicken 17, Chilled Shrimp 19, Blackened Shrimp 19, Grilled Salmon 23, Fried Calamari 20**

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 29/ 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 (add boiled egg \$1.50) **ALL OVER YOUR TABLE and LET YOU AT IT!**

DOUBLE YOUR CRAB ONLY 16/ per person



Salty's Shrimp Boil 26/ 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 32



Louisiana Crab Cakes

Crispy crab cakes with remoulade sauce.
3 for 25

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 20

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

Hand Breaded Chicken Tender Platter 19
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 19

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

19

Served with cocktail sauce.

Fried Gator Dinner

23

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	22
Fried Catfish Tenders	25
Chicken Tenders w/ homemade gravy	21
Snow Crab Cluster	26
Peel n' Eat Shrimp	23



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

27

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

Blackened Gator Dinner

23

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 Skillet

22

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 meunière sauce. Served with red beans & rice.

Fresh Rainbow Trout

26

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

Redfish Pontchartrain

32

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

28

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

26

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

Blackened Redfish

23

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

19

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

Shrimp Diablo

19

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

Shrimp Fettuccine Alfredo

19

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

15

Bourbon Street Burgers®

14

Pearls is famous for these!

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

Crab Cake Sliders

17

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

Fried or Blackened Chicken Po Boy

15

Pepper Jack Ranch Po Boy

15

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

Chicken Fried Steak Sandwich

15

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



Side Dishes



"Pearl's" Red Beans & Rice 6
Garlic Buttered Cabbage 6
Fried Okra 6
Cole Slaw 6

Steamed Broccoli 6
Corn on the Cob 6
"Pearl's" Rice 6
Redskin Potatoes 6

Roasted Garlic Mashed Potatoes 6
French Fries 6
Sweet Potato Fries 6
Side Salad 7
Side Caesar 7

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:
Crabtown T-Shirts

Menus, Photos and More @
www.PearlsOKC.com

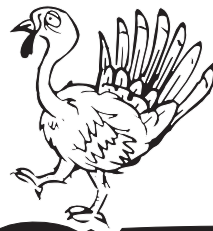
Cajun Fried Turkeys

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