SHAGGY'S BEACH CRAB HOUSE

SEAFOOD BOILS

all seafood boils are tossed in butter of choice or served on the side
don't see what you like here? customize your own boil creation!

SINGLE CATCH

big red 23.99
one pound of argentine red shrimp with corn ribs, country pleasin' sausage, mushrooms & red potatoes

snow day 44.99
one pound of snow crab with corn ribs, country pleasin' sausage, mushrooms & red potatoes

captain's dungeness 49.99
one pound of dungeness crab with corn ribs, country pleasin' sausage, mushrooms & red potatoes

the king's ransom 99.99
one pound of golden alaskan king crab with corn ribs, country pleasin' sausage, mushrooms, pearl onions & red potatoes

HOUSE COMBOS

triple catch 59.99
half pound each of snow crab, dungeness crab & argentine red shrimp with corn ribs, country pleasin' sausage, mushrooms, pearl onions & red potatoes

claw & tail 79.99
half pound each of snow crab, dungeness crab & argentine red shrimp, one cold-water canadian lobster tail, corn ribs, country pleasin' sausage, mushrooms, red potatoes, pearl onions & a hard-boiled egg

crab pot sampler 89.99
half pound each of snow crab, dungeness crab & king crab with corn ribs, country pleasin' sausage, red potatoes, mushrooms, pearl onions & a hard-boiled egg

FEASTS TO SHARE

dockside feast for 2 149.99
one pound each of snow crab, dungeness crab & argentine red shrimp, two cold-water canadian lobster tails, corn ribs, country pleasin' sausage, mushrooms, pearl onions, red potatoes & a hard boiled egg

king's table for 2 199.99
one pound each of king crab, snow crab, dungeness crab & argentine red shrimp with corn ribs, country pleasin' sausage, red potatoes, pearl onions, mushrooms & two hard-boiled eggs

full royal treatment 279.99
one pound each of king crab, snow crab, dungeness crab & argentine red shrimp, four cold-water canadian lobster tails, corn ribs, country pleasin' sausage, red potatoes, pearl onions, mushrooms & two hard-boiled eggs

DIPPING BUTTERS

4 oz 3.00 **8 oz** 6.00

twisted citrus
a bright blend of lemon, lime & orange with lemon pepper

garlic butter
blended with minced garlic, white wine & seasoning

original cajun
blended with our signature cajun seasoning

smoky honey chipotle
a sweet and smoky blend of honey, chipotle, smoked paprika & lime

clarified butter
pure, silky butter

butter flight 12.00
can't decide? try them all!
twisted citrus, garlic butter, original cajun, smoky honey chipotle

feeling spicy? ask your server to make it HOT!

BUILD YOUR OWN BOIL

1 choose your seafood

argentine reds
½ lb. 12.00 1 lb. 24.00

snow crab
½ lb. 18.00 1 lb. 36.00

dungeness crab
½ lb. 20.00 1 lb. 40.00

king crab
½ lb. 45.00 1 lb. 90.00

6 oz. cold-water canadian lobster tail
20.00 each

2 choose your butter flavor

original cajun **twisted citrus**
smoky honey chipotle **garlic butter**

3 add something extra 3.00 each

sausage (1) **pearl onions** (4 oz) **red potatoes** (1)
boiled egg (1) **corn ribs** (3) **mushrooms** (4 oz)

seafood origins
domestic: snow crab, dungeness crab, golden king crab, catfish, gulf shrimp, gator
imported: cold-water canadian lobster tail, argentine reds, redfish, emperor fish, coconut shrimp, salmon, crawfish, jumbo lump crab

vegetarian option available indicates a dish containing spice

*consuming raw or undercooked fish, shellfish, or meat may increase your risk of foodborne illness
*if you have a food allergy or special dietary requirements, please inform a staff member

FROM THE KITCHEN

STARTERS

corn ribs 12.99
crispy corn ribs tossed in tajín & finished with garlic aioli, queso fresco & cilantro

gator bites 15.99
beer-brined, tenderized alligator tail meat, hand battered & fried until golden brown

crab house wings 15.99
one pound of crispy wings tossed in our smoky honey chipotle butter sauce

pickles & peppers 9.99
a heaping pile of fried pickle chips & fried pickled jalapeños served with ranch

poseidon's pearls 14.99
deviled eggs topped with bacon jam, chives & crispy shrimp tossed in spicy mayo

crab fries 17.99
fries smothered in creamy she-crab soup, topped with crab meat & chives

green tomatoes 9.99
crispy fried green tomatoes finished with remoulade and chives

lobster corn dogs 19.99
tempura-fried cold-water canadian lobster tail skewers served over island slaw, drizzled with spicy mayo

she-crab soup 7.99
a rich, creamy crab soup finished with chives, served with crackers

mozzarella sticks 11.99
four oversized mozzarella sticks, fried golden, dusted with parmesan, served with marinara

crab & spinach dip 15.99
house-made spinach-artichoke dip topped with crab meat, served with crispy wonton chips

PLATTERS

all of our platters are hand-battered to order using shaggy's signature fish fry, served with fries & house-made hushpuppies

gulf shrimp 25.99
15 gulf shrimp

coconut shrimp 18.99
15 coconut shrimp

mississippi catfish 18.99
10 oz of simmons catfish

captain's catch sampler 29.99
simmons catfish, gulf shrimp & gator bites

SALADS

gulf shrimp farmhouse 19.99
grilled or fried gulf shrimp over spring mix & romaine with tomato, avocado & roasted corn

bourbon glazed salmon 24.99
bourbon-glazed norwegian salmon over spring mix & romaine with sliced strawberries, candied pecans & goat cheese with a dijon vinaigrette

chicken caesar 15.99
your choice of fried or grilled with crisp romaine, croutons, parmesan & red onion

gulf shrimp caesar 19.99
your choice of fried or grilled with crisp romaine, croutons, parmesan & red onion

ranch • blue cheese • avocado ranch • caesar • dijon vinaigrette • honey mustard

TRY SOME OF OUR FAVES

ENTREES

bourbon glazed salmon 31.99
eight-ounce norwegian salmon fillet brushed with bourbon glaze, served over sweet potato mash with green beans & candied pecans

lobster mac n cheese 34.99
tender lobster meat and rotini pasta tossed in rich lobster cheese sauce, then crowned with even more lobster & chives

the stacker 28.99
a fan favorite returns! jumbo lump crab cake layered with fried green tomatoes, topped with gulf shrimp & crawfish cajun cream

crab cakes 32.99
two baked, house-made jumbo lump crab cakes served with chipotle aioli, seasoned red potatoes & green beans

crab stuffed lobster tail 34.99
six-ounce cold-water canadian lobster tail crowned with a house-made jumbo lump crab cake and served with seasoned red potatoes, green beans & clarified butter

shaggy's alfredo chicken 16.99 gulf shrimp 23.99
choice of fried or grilled chicken or gulf shrimp over fettuccine tossed in creamy alfredo sauce and finished with parmesan & chives

blackened redfish with crawfish cajun cream 28.99
blackened redfish topped with crawfish cajun cream & chives, served with seasoned red potatoes & green beans

island ribs 22.99
half rack of st. louis-style ribs glazed with pineapple-jalapeño bbq sauce and served with fries and island slaw

island ribs & coconut shrimp 28.99
half rack of st. louis-style ribs glazed with pineapple-jalapeño bbq sauce, paired with coconut shrimp, fries & island slaw, served with asian zing sauce

BURGERS & HANDHELDS

gluten free bun available upon request

substitute a grilled or fried chicken breast at no additional cost!

shaggy's famous cheeseburger 14.99
so good, we named our boat after it! certified angus steakburger* served on a brioche bun with lettuce, tomato, red onion, pickles & fries

surf-n-turf burger 19.99
certified angus steakburger* topped with rich lobster cheese sauce & lobster claw meat, served on a brioche bun with lettuce, tomato & fries

bacon jam burger 17.99
certified angus steakburger* topped with bacon, pepper jack cheese & savory bacon jam, served on a brioche bun with lettuce, tomato, red onion, pickles & fries

lobster roll blt 22.99
chunky lobster salad with seasoned mayo and celery, layered with bacon, tomato & bibb lettuce on a toasted lobster roll

the emperor 15.99
your choice of tempura-fried or grilled emperor fish, topped with island slaw & chipotle aioli

SIDES 4.50

- fries
- sweet potato mash
- waffle sweet fries
- roasted corn
- boiled corn ribs (3)
- boiled red potatoes
- green beans
- seasoned red potatoes
- island slaw
- hushpuppies
- seafood boiled eggs
- sausage links (2)
- side house salad
- side caesar