

Appetizers

Shrimp Cocktail 7.99

Traditional. Remoulade sauce served on request.

Oysters on the Half Shell

Hand harvested from Federally inspected beds in the Gulf of Mexico.
1/2 Doz. 9.99 / 1 Doz. 18.99

Cheese Nerds 5.99

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

Crab Dip 9.99

Served with Mardi Gras chips.

Fried Calamari 10.99

Traditional. Served with red gravy.

Peel & Eat Shrimp Bucket 9.99

Appetizer Trio 9.99

Crabcake, Chicken Tenders & Coconut shrimp.

Krabby Balls 7.99

Fried crab and cheese balls served with remoulade sauce.

New! Fried Cajun Pickled Green Beans 5.99

Cornmeal crusted.

Fried Clams 8.99

Crispy clams.

Alligator 9.99

Fried or blackened or 1/2 & 1/2.

Crawfish Tails 8.99

Crispy fried with cocktail sauce.

Hot & Spicy Fried Calamari 10.99

Tossed w/garlic butter & hot peppers.

Chicken Tenders 7.99

Served with our homemade cream gravy.

Crabtown Trash 8.99

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

When available MKT.

Spinach & Artichoke Cheese Dip 8.99

Served with Mardi Gras chips.

Louisiana Crab Cakes (2) 10.99

Crabbiest cakes ever! With tangy remoulade sauce.

Coconut Shrimp 8.99

Crunchy coconut breaded shrimp.

CTs Hot Wings 8.99

Served with blue cheese dressing and celery sticks.

Soups

Chicken Andouille Gumbo

Cup 3.99
Bowl 5.99



Boston Clam Chowder

Boston Clam Chowder

Award winning, creamy, clammy chowder!
Cup 3.99
Bowl 5.99

Salads

Side Salad 3.50

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

Crabtown Salad 8.99

Fresh UNINTIMIDATING mixed greens, cheddar cheese, egg, and bacon bits.

Cobb Salad 12.99

Bands of mesquite grilled chicken, jack & cheddar cheese, tomato, bacon bits, blue cheese, black olives, and chopped egg over a mound of greens. (Substitute shrimp for chicken add \$1.00)

Side Caesar 3.50

Shrimptown Salad 11.99

Fresh greens, chopped egg, blue cheese crumbles, and chilled shrimp.

Tabasco Caesar Salad 7.99

With choice of: Blackened chicken or grilled Salmon. 11.99

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.

Deep Fried Seafood

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



Butterfly Shrimp

Served with black cherry mustard sauce.

lite 12.99
reg. 15.99

Fried Clams

Served with cocktail sauce.

14.99

The Crabtown Fried Combo

Shrimp, catfish, clams.

19.99



Catfish Filets

Catfish tenderloins cut from filets. Served with tartar sauce.

lite 15.99
reg. 18.99

Coconut Shrimp

Crunchy coconut breaded shrimp.

lite 15.99
reg. 18.99

Fried Gator Dinner

16.99

"THE ORIGINAL BUBBA BUCKET"

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	15.99
Fried Catfish Tenders	18.49
Chicken Tenders w/homemade gravy	14.99
Snow Crab Cluster	19.99
Peel n' Eat Shrimp	16.99



Jambalaya

14.99

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

Fried Chicken Andouille

14.99

Breast of Chicken, crispy fried and smothered with Andouille sauce. Served with red beans and rice.

Crawfish Ettouffee

16.99

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

Cajun Specialties

Served as described with a dinner salad.

Shrimp Creole

14.99

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

Shrimp Andouille

14.99

Shrimp, smothered with Andouille sauce. Served with red beans and rice.

Blackened Gator Dinner

16.99

Served with red beans and rice.

Fresh Fish & Seafood

Served as described with a dinner salad.

Shrimp or Scallop Skillets

14.99

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

18.99

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

Creole Stuffed Tilapia

17.99

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.

Pecan Crusted Trout

16.99

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

Grilled Salmon

18.99

With lemon parsley sauce. Served with roasted garlic mashed potatoes. (also available with our bourbon glaze)

Sesame Crusted Ahi Tuna

19.99

Sesame Crusted Ahi Tuna topped with ginger soy glaze and wasabi cream. Served with steamed broccoli.

Fresh Mahi Mahi with Lemon & Capers

18.99

Mesquite grilled and served over Pearl's rice. Served with fried okra.

BOILS!! SPECIALTY OF CRABTOWN

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

Cajun Crab & Shrimp Boil™ 23.99 / per person

1st we give you a bowl of our famous coleslaw, 2nd we cover your table in butcher paper, 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, 4th we give you a roll of paper towels and a crab cracker and LET YOU AT IT!



NEW! All King Crab Boil (1 1/2 lb.) 47.99

Saltys Shrimp Boil 18.99 / 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"!!

Famous Crab Dinners

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

Cheesy Crab Bake 13.99

An Iron skillet lined with rice then topped w/gulf shrimp, surimi crab* (made from Snow Cod & Snow Crab), jack, cheddar and Parmesan cheeses then baked till golden and bubbly. *May substitute true blue crab for surimi crab add \$1.50
A HOUSE SPECIALTY!



Stuffed Hardshell Crabs 12.99

Three stuffed crabs served with Creole cream sauce.

Louisiana Crab Cakes

Crispy crab cakes with remoulade sauce.

3 for 17.99



King Crab Legs (1 1/2 lb.) 45.99

Hunka Hunka big crab leg!
The Ultimate in Eskimo Food!
for "The King", steamed or Cajun.



Snow Crab Legs

★ Special ★

Steamed or Cajun
Only 23.99

Chicken & Steak

Served as described with a dinner salad.

Chicken Fried Steak 13.99

Premium Angus Beef served w/our roasted garlic mashed potatoes & real cream gravy.

C.T. Chicken Breast Platters 14.99

1. Chicken Fried Chicken served with roasted garlic mashed potatoes & real homemade cream gravy.
2. Blackened w/Creole Meuniere sauce, served with roasted garlic mashed potatoes.
3. Grilled with our bourbon glaze, served with roasted garlic mashed potatoes.

USDA Choice Rib Eye 14 oz. 26.99

Mesquite grilled, the marbling causes the tenderness and full flavor of this cut, some may consider it fatty, served with roasted garlic mashed potatoes.



Rib Eye Special (8 oz.) 17.99, add 1/2 lb. Snow Crab 22.95, add Fried Shrimp 19.99

Served with roasted garlic mashed potatoes.

Add a 1/2 lb. of King Crab to any Entree for 16.99 or 1/4 lb. of Boiled Shrimp for 6.99



Pasta



Mesquite Blackened Chicken Fettuccine 13.99

With mildly spiced Cajun cream sauce topped with diced tomatoes.

Shrimp Diablo 13.99

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

Shrimp Fettuccine Alfredo 13.99

Fettuccine tossed in a creamy Parmesan & Romano cream sauce.

BURGERS, PO BOYZ & SLIDERS

Served with French fries.

Bourbon Street Burgers® 8.99

Pearls is famous for these!

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

Fried Catfish or Shrimp Po Boy 9.99

Fried or Blackened Chicken Po Boy 8.99

Crab Cake Sliders 10.99

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

Pepper Jack Ranch Po Boy 8.99

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



Side Dishes



"Pearl's" Red Beans & Rice	2.75	Cole Slaw	2.75
French Fries	2.75	"Pearl's" Rice	2.75
Fried Okra	2.75	Corn on the Cob	2.75
Roasted Garlic Mashed Potatoes	2.75	Redskin Potatoes	2.75
Steamed Broccoli	2.75	Garlic Buttered Cabbage	2.75

Sweet Potato Fries 3.49
(50 cents extra used as side substitute)

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:
Crazy Jerry's Alot Hot Sauce, Crabtown T-shirts,
and Trapper's Olde 17 Seasoned Salt

Menus, Photos and More
www.PearlsOKC.com

Crabtown is Oklahomas Private Event & Banquet Leader

Three unique rooms to choose from, Crabtown Ballroom, Little Havana Room, Original Saloon & Banquet Hall
700 NEW security patrolled parking spaces 1/2 block from Crabtown

Economically Challenged Lunch Specials

Served Monday - Friday 11:00 am - 3:00 pm

Fresh Fish & Seafood

**CHECK
OUT OUR
SANDWICH
SECTION
TOO!**

Atlantic Salmon with lemon butter sauce & garlic mashed potatoes.	10.99
Pecan Crusted Trout with garlic mashed potatoes.	9.99
Stuffed Tilapia with red beans and rice.	9.99
Lunch Shrimp Creole with red beans and rice.	8.99
Lunch Crawfish Ettouffee with red beans and rice.	8.99
Lunch Jambalaya with red beans and rice.	8.99
Sashimi Grade Ahi Tuna with lemon butter sauce & garlic mashed potatoes.	13.99
Wild Hawaiian Mahi Mahi Grilled with lemon pepper, topped with lemon butter sauce with garlic mashed potatoes.	10.99
Catfish Lemon Pepper or Blackened with red beans and rice.	9.99
Fettuccine Alfredo	6.99 / add Shrimp 8.99
Louisiana Crab Cakes with red beans and rice.	10.99
Stuffed Crab Platter (2) with red beans and rice.	9.99

LUNCH SHRIMP BOIL BUCKET

We give you a bucket full of boiled shrimp (5), corn on the cob, Andouille Sausage, red skin taters and even a boiled onion.

10.99

Big Bowl of Red Beans & Rice 4.95 / add cheese & andouille sausage for 1.50 extra.
Gumbo & Caesar Salad 6.99

Crispy Cajun Fried

Crabtowns Fried Shrimp with fries.	7.99
Cajun Size Popcorn Shrimp with fries.	7.99
Fish & Chips	8.99
Fried Clams with fries.	8.99
Catfish Tenderloins with fries.	9.99
Coconut Shrimp with fries.	7.99

Lunch Meat

Bourbon Chicken with garlic mashed potatoes.	7.99
Chicken Fried Chicken Breast with garlic mashed potatoes.	7.99
Blackened Chicken Fettuccine	8.99

CRABTOWN'S WINE

ITALIAN WHITE BLEND, OPICI 7/23

A house favorite, souvenir fish bottle,
use for olive oil, salad dressings, etc.,
specially priced by the bottle.

SALMON CREEK CHARDONNAY 5/19

A bright, fruit forward, California Chardonnay.

KENDALL-JACKSON

"VINTNERS RESERVE" CHARDONNAY

The worlds most popular Chardonnay. 8/31

VOGA PINOT GRIGIO 7/28

Light to medium bodied, crisp
Italian Pinot Grigio.

BERINGER WHITE ZINFANDEL 5/19

Americas most popular White Zinfandel.

SALMON CREEK MERLOT 5/19

Great with fish, as recommended by
Bon Appetit Magazine.

CLINE RED TRUCK CABERNET 6/23

Great with steak.

CRABTOWN'S SPARKLING

Domaine Ste. Michelle Brut \$29

Martini & Rossi Asti Spumante (split) \$11

Chandon Brut (187) \$7

TO EXPEDITE SERVICE, WINES BY THE BOTTLE ARE OPENED TO ORDER AT THE BAR. 187's ARE APPROXIMATELY 6 1/2 oz. SPLITS ARE 1/2 BOTTLE YIELDING TWO (2) GLASSES ON THE AVERAGE, RATHER THAN THE USUAL FOUR (4) GLASS YIELD FROM A FULL BOTTLE.

DOMESTIC / IMPORT BEER

BUDWEISER U.S.A.

BUD LIGHT U.S.A.

BUD LIME U.S.A.

COORS U.S.A.

COORS LIGHT U.S.A.

MILLER GENUINE DRAFT U.S.A.

MILLER LIGHT U.S.A.

MICHELOB ULTRA U.S.A.

CORONA MEXICO

FOSTERS LAGER - 12 oz. AUSTRALIA

HEINEKEN HOLLAND

RED STRIPE JAMAICA

TECATE MEXICO

GUINNESS IRELAND

PERONI ITALY

SHOCK TOP U.S.A.

SHINER BOCK U.S.A.

STELLA ARTOIS BELGIUM

MODELO NEGRA MEXICO

MODELO ESPECIAL MEXICO

NON - ALCOHOLIC

ODOULS U.S.A.

ON TAP

ASK YOUR SERVER FOR TODAYS DRAFT BEER SELECTION.



CRABTOWN'S SPECIALTY DRINKS



THUNDER RITA

THUNDER UP with this frozen top shelf Thunder Blue Margarita.

CORONITA RITA

A 16 oz. frozen Margarita with a baby Corona stuffed in it!

LAVA LAMP

Psychedelic swirls of frozen fruit juices, rum & tequila.

SWAMP WATER

A frozen mystery blend from the bayou.

CRABELLINI

A frozen blend of peach nectar, champagne & rum.

PERFECT MARGARITA

Served in a chrome shaker with a martini glass and olives.

THE "JOHN DALY"

Jeremiah Weed "Sweet Tea" Vodka and Lemonade Blows an Arnold Palmer Away!

CRABTOWN'S DESSERTS

CHOCOLATE LOVE CAKE \$6.25

Three layers of Heavenly chocolate cake and chocolate sauce served on a bed of white chocolate and raspberry sauce topped with ice cream.

NEW ORLEANS BREAD PUDDING \$6.50

With walnuts and cinnamon, topped with our "Whiskey Sauce", raisins and powdered sugar.

CHEESECAKE \$6.50

World famous Cheesecake Factory Cheesecake topped with raspberry, caramel or chocolate sauce.

KEY LIME PIE \$6.00

Graham cracker crust with Key Lime sweetness topped with whipped cream and Pearl's Pecan topping.

BLACKBERRY COBBLER \$5.00

Sweet blackberries with a flaky crust warmed to perfection and served with ice cream.

