



## SHACKETIZERS

- Buffalo Shrimp** *panko fried, Buffalo sauce* 10.99
- Crab Stuffed Mushrooms** 10.99
- Shacks Chilled Blue Crab Dip** 7.99
- Southern Fried Green Tomatoes** 7.99
- Crab Balls** *with remoulade* 10.99
- Crispy Fried Calamari** 10.99
- Hushpuppy Basket** *with honey butter* 4.99
- Hot Crab & Artichoke Dip** 11.99
- Crab Cake** *tomato pie garnish* 11.99

## SOUPS & SALADS

- She Crab Soup** 6.99
- Shack's House Salad** 5.99 *with She Crab soup* 9.99
- Grilled Shrimp & Feta Salad**  
*Heirloom tomatoes, feta cheese and balsamic vinaigrette* 13.99
- Grilled Chicken Caesar Salad**  
*Tossed romaine, Parmesan and croutons* 12.99
- Balsamic Vinaigrette, Tomato Basil, Caesar, Ranch, Bleu Cheese, Italian and Honey Mustard Dressings*

## RAW BAR

- 2/3 Pound Peel & Eat Shrimp** 14.99
- \*Oysters Half-Shell (6)** 11.99
- \*Oysters Half-Shell (12)** 19.99
- Steamed Single Select Oyster Bucket** 22.99

The Crab Shacks

EAT LIKE A LOCAL!

“ONE OF THE 10 BEST SEAFOOD SPOTS IN SOUTH CAROLINA.”  
-Southern Living Magazine

## OMG SANDWICHES

Served with French Fries - Add Bacon \$1.50

- Flounder Crunch Sandwich** 10.99
- \*Shack's Cheeseburger** 10.99
- BBQ Pork Sandwich** 11.99
- Ray's Fried Chicken Sandwich**  
*Tomato pie stuffing, peach coleslaw* 9.99

### “Double D” BBQ Shrimp and Crab Sandwich

BBQ deviled crab and fried creek shrimp, topped with scallions, bacon, fried onion strings and coleslaw 13.99

## SPECIALTIES

### Crab Stuffed Flounder

Searched flounder stuffed with blue crab & topped with sherry cream sauce 19.99

### Shrimp & Crab Casserole

Home made tomato pie stuffed with shrimp, blue crab, & cheese 19.99

### Carolina Crab Cakes

Fresh made cakes loaded with lump & blue crab 21.99

### Crab Duo

Fresh made crab cake & a large cluster of snow crab legs 29.99

### Fried Shrimp & Crab Cake Combo

Large, crispy fried shrimp with our famous crab cake 20.99

### Shrimp & Grits

Shrimp in Tasso gravy with gourmet cheeses over stone ground grits 17.99

### BBQ Ribs

Half Rack 18.99

Half Rack with Grilled BBQ Shrimp 23.99

All Specialties except Shrimp & Grits are served with red rice & collards

## FRIED & GRILLED

- Fried Scallops & Shrimp (6/6)** 22.99
- Fried Flounder (3)** 17.99
- Fried Shrimp (12)** 20.99
- Fried Shrimp Basket (8)** *with fries*
- Fried Oysters (12)** 24.99
- Fried Shrimp & Flounder (6/2)** 20.99
- Classic Charleston Trio (2/4/4)**  
*Fried flounder, shrimp & oysters* 23.99
- Captains Platter (2/4/4/4oz)**  
*Fried flounder, shrimp, oysters & clam strips* 24.99
- Grilled Shrimp (12)** 20.99
- Grilled Scallops & Shrimp (6/6)** 22.99
- Fresh Grilled Catch** - market
- Grilled Seafood Platter (2/4/4)**  
*Grilled shrimp, scallops and tilapia* 23.99

All Fried & Grilled meals except Shrimp Basket are served with red rice & collards

SEAFOOD

## STEAMED SEAFOOD BUCKETS

### The Charleston Steamed Seafood Bucket

One snow crab cluster, 2/3 lb. large domestic shrimp & 1/2 dozen steamed oysters 38.99

### Steamed Single Select Oyster Bucket 22.99

**Snow Crab Bucket** Two large steamed snow crab clusters 36.99

**Frogmore Stew Bucket** 2/3 lb. Large Domestic Shrimp with Sausage 19.99

**Snow Crab & Shrimp Bucket** One snow crab cluster & 2/3 lb. large domestic shrimp 31.99

**Minor Cluster Shuck** 3 steamed snow crab clusters & 18 steamed oysters 49.99

**Major Cluster Shuck** 8 snow crab clusters & 3 dozen steamed select oysters 139.99

All buckets are served with steamed and seasoned new potatoes and corn

## LOWCOUNTRY VALUES

**Fried Baby Creek Shrimp Basket** *with fries* 12.99

**Fried Flounder Basket** *with fries* 11.99

**Calabash Seafood Basket** *Fried baby creek shrimp, clam strips and flounder with fries* 14.99

**Fried Sweet Tea Pork Chop**  
*with mashed potatoes & collards* 10.99

**Southern Meatloaf**  
*with mashed potatoes & collards* 10.99

**Country Fried Steak**  
*with mashed potatoes & collards* 10.99

**Carolina Crab Cake** *with red rice & slaw* 12.99

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



# WINE GLASSES

## White

Folonari Pinot Grigio, Italy 7  
Joel Gott Sauvignon Blanc, Calif. 8  
Chateau Ste. Michelle Riesling, Washington 7  
Kenwood “Yulupa” Chardonnay, Calif. 7  
Rodney Strong Chardonnay, Sonoma 9

## Red

14 Hands Merlot, Washington 7  
Handcraft Pinot Noir, Calif. 7  
Menage a Trois, Napa Calif. 7  
Kenwood Cabernet Sauvignon, Calif. 8  
Josh Cellars Cabernet Sauvignon, Calif. 9

## Sparkling

Kenwood Brut, California 8

## House

Complete Selection of Shadowbrook House Wines 5

# SHACK SPECIALTIES

### Oyster Diver

Cruzan Coconut Rum, Midori, coconut and pineapple juices 6.99

### Crab~Berry Kiss

Pinnacle Vanilla Vodka, DeKuyper Strawberry Pucker, pineapple and cranberry juice 6.99

### Perfect Patron Margarita

Patron Reposado, Patron Citronge and orange juice mixed with the juice of a lime 10.99

### Tropical Storm

Cruzan Aged Light Rum, triple sec, banana rum, orange & pineapple juice 6.99

### Charleston Rum Runner

Captain Morgan, Cruzan Coconut, Myers dark rum and fruit juices 6.99

### Crippled Crab

Cruzan Mango Rum, pineapple juice & sour mix 6.99

Please ask your server about our awesome...  
LOCAL LOYALTY CARD, T-SHIRTS, HATS & HOT SAUCE!

# ONE SHELL OF A GOOD DEAL

The Shack’s Mason Jar Sangria 6

# BREWS

### Domestic

Miller Lite | PBR Can | Coors Light | Bud Light | Bud Yuengling | Bud Light Lime | O’Doul’s (NA)

### Premium Domestic

Sweetwater IPA | Samuel Adams | Michelob Ultra Heineken | Angry Orchard | Sierra Nevada Pale Ale

### Import

Corona | Red Stripe | Corona Light | Amstel Light Guinness | Stella Artois

### Drafts & Features

Please ask about our rotating selections of traditional, craft and microbrew draft beers.  
We also have rotating featured bottle beers.

# RAW BAR COCKTAILS

**Shacks Oyster Shots** 4 shots with craft beer, select oyster, cocktail sauce, horseradish and Crab Shack’s hot sauce, served in a bucket of ice 12

**Crabby Mary** Shack’s house Bloody Mary mix, Absolut Pepper rimmed glass with Shack’s seafood seasoning served with lemon, lime, celery, pepperoncini and a crab leg 12

# SATISFACTION GUARANTEED

We are locally owned and operated for the past 25 years. If you are not satisfied, we are not satisfied. Let us know so we can make your experience remarkable.

If you loved your food and service, please give us a shoutout on TripAdvisor, Google and Facebook. Thank you for being a valued part of our family.

# WHEN FOLLY FREEZES OVER

7.99 each

### Shacks Southern Sweet Tea

Firefly Sweet Tea Vodka and lemonade. Garnish with mint leaf & lemon wheel

### Crabby Monkey

A frozen concoction of Cruzan Banana Rum, Kahlua, pineapple and cream of coconut

### Crazy Colada

Frozen coconut, pineapple & Cruzan Aged Light Rum

### Shackaiquiris

Quench your thirst with this frozen Cruzan Aged Light Rum banana, strawberry, peach, or lime

### Shackaritas

Frozen choice of lime, strawberry, watermelon or peach with Sauza Gold Tequila

### Lowcountry Lemonade

Deep Eddy Lemon, Dekuyper Raspberry and lemon

### The Painkiller

Pusser’s Rum, pineapple, orange, coconut cream & nutmeg

# PLATTERS FROM THE SHACKS

# DESSERTS

Shack’s World Famous Key Lime Pie 6.99  
Shack’s Southern Pecan Pie 6.99  
Chocolate Shack Attack 7.99  
Dessert of the Day

PLEASE CALL 24 HOURS AHEAD FOR EASY PICK UP ALL PARTY PLATTERS ARE TAKE OUT ONLY

**Shacks Chilled Blue Crab Dip** (1.5#, serves 4-6)  
**Hot Crab & Artichoke Dip** (1.5#, serves 4-6)  
**Frogmore Stew** (5#, serves 6)  
**Chicken Tenders** (50 homemade tenders)  
**Peel & Eat Shrimp** (3#, 50 large shrimp)

**Crispy Fried Shrimp** (3#, 50 large shrimp)  
**Buffalo Shrimp** (3 dozen)  
**Crab Balls** (3 dozen)  
**Whole Key Lime Pie** (serves 7)

Ask any team member for our current price list

**WEST ASHLEY**  
1901 Ashley River Road  
843.763.4494

**FOLLY BEACH**  
26 Center Street  
843.588.3080

**COOSAW CREEK**  
8486 Dorchester Road  
843.552.7171

CRABSHACKS.COM

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