



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

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

- 1/2 Pound Peel & Eat Shrimp (8)** 12.99
- 1 Pound Peel & Eat Shrimp (16)** 24.99
- *Oysters Half-Shell (6)** 11.99
- Oysters Half-Shell (12)** 19.99
- Steamed Oyster Bucket** 18.99

The Crab Shacks
EAT LIKE A LOCAL!

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**
Seared 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

FRIED & GRILLED SEAFOOD

- Fried Scallops & Shrimp (6/6)** 22.99
- Fried Flounder (3)** 17.99
- Crispy Fried Shrimp (12)** 20.99
- Crispy Fried Shrimp Basket (8)**
- Fried Oysters (12)** 24.99
- Crispy 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

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
- Snow Crab & Shrimp Bucket** *One snow crab cluster & 2/3 lb. large domestic shrimp* 31.99
- Frogmore Stew Bucket** *2/3 lb. Large Domestic Shrimp with Sausage* 19.99
- 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** 12.99
- Fried Flounder Basket** 11.99
- Calabash Seafood Basket**
Fried baby creek shrimp, clam strips and flounder 14.99
- Fried Sweet Tea Pork Chop** 10.99
- Southern Meatloaf** 10.99
- Country Fried Steak** 10.99
- Carolina Crab Cake** 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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