



Charleston Crab House
Group Dining Menu
2022

Charleston Crab House

Lunch Menu

Coffee, tea, or soft drink included

She Crab Soup & Salad

Bowl of our award winning She-Crab soup and house salad

Grilled Shrimp Salad

Served over mixed greens with your choice of dressing

Grilled Chicken Sandwich

Marinated chargrilled chicken breast on a toasted bun with lettuce and tomato,
served with waffle fries

Lowcountry Shrimp & Grits

Sautéed shrimp, Andouille sausage, peppers, Cajun cream sauce,
& scallions over Carolina grits

Fried Shrimp & Flounder Platter

Creek shrimp & flounder lightly breaded and fried, served with waffle fries & coleslaw

Old Fashion Burger

8oz. Burger with lettuce, tomato, mayonnaise and mustard, served with waffle fries

\$22 - Menu prices are subject to 20% gratuity, state & local taxes

Charleston Crab House

Dinner Menu A

All dinners are served with hushpuppies.

Coffee, tea, or soft drink included

First Course

Mixed fresh garden salad, served with house ranch dressing

Second Course

Fried Shrimp and Flounder Platter

Shrimp & flounder lightly breaded and fried, red rice, vegetable of the day

Grilled Chicken Alfredo

Grilled chicken breast served over penne alfredo

Lowcountry Shrimp & Grits

Sautéed shrimp, Andouille sausage, peppers, Cajun cream sauce,
& scallions over Carolina grits

Broiled Shrimp and Flounder Platter

Shrimp & flounder broiled with herb butter, red rice, vegetable of the day

Lowcountry Crab Cakes

Pan sautéed crab cakes, corn relish, Cajun tartar sauce, red rice, vegetable of the day

Third Course

Key Lime Pie

\$38 - Menu prices are subject to 20% gratuity, state & local taxes

Charleston Crab House

Dinner Menu B

All dinners are served with hushpuppies.

Coffee, tea, or soft drink included

First Course

Mixed fresh garden salad, served with house ranch dressing

Second Course

Lowcountry Shrimp & Grits

Sautéed shrimp, Andouille sausage, peppers, Cajun cream sauce,
& scallions over Carolina grits

Lowcountry Crab Cakes

Pan sautéed crab cakes, corn relish, Cajun tartar sauce, red rice, vegetable of the day

Fried Shrimp, Flounder, and Scallops Platter

Shrimp, flounder, and scallops lightly breaded and fried, red rice, vegetable of the day

Grilled Chicken Alfredo

Grilled chicken breast served over penne alfredo

Grilled Salmon

Fresh grilled salmon, served with lemon tarragon, red rice, vegetable of the day

Filet Mignon

Topped with garlic butter, red rice, vegetable of the day

Broiled Shrimp, Flounder, and Scallops Platter

Shrimp, flounder, and scallops broiled with herb butter, red rice, vegetable of the day

Third Course

Key Lime Pie

\$45- Menu prices are subject to 20% gratuity, state & local taxes

Charleston Crab House

Group Dining Contract

Contact name:

Date of group:

Time of group:

Email for contact:

Phone number:

Number of guests:

Menu selection:

Dining location:

Special requests/allergies:

Checks: One or Separate

Private Room Rental Information:

Lunch: 11:30am-4pm

Max guests 32

Food and beverage minimum : \$800

Dinner: 4-9pm

Max guests 32

Food and beverage minimum: \$1000

Credit Card Information:

Name:

Expiration Date:

Code:

Signature:

Date:

Notes:

- Credit card will not be charged unless the group does not show without canceling. The card may be charged our no show fee.
- The person signing this contract agrees to be responsible for any unpaid balance of any check from the group.
- All credit card transactions are subject to a 3.75% processing fee.
- Menu prices are subject to change.