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.