Charleston Crab House
Group Dining Menu
2024

Menu prices are subject to 20% gratuity, state & local taxes
All credit card transactions are subject to a 3% processing fee.

*One check required for parties of 15 or more.
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**
Seasoned grilled 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

**Old Fashion Burger***
8oz. Certified Angus Beef Burger with lettuce, tomato, served with waffle fries

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
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 Cake**
Pan sautéed crab cake, corn relish, remoulade, red rice, vegetable of the day

**Third Course**
Key Lime Pie

$38 - Menu prices are subject to 20% gratuity, state & local taxes
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
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, remoulade, 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*
Wild caught salmon with ginger soy glaze, 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness