



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

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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

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