



# Shem Creek 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.

# 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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