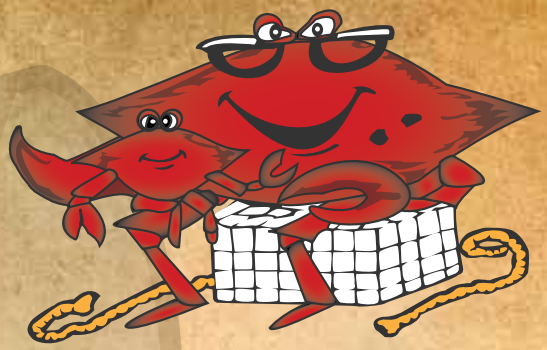

Our History

Charlie Williams opened Crabdaddy's Seafood Grill in 1988 and it quickly became a dining tradition in the Golden Isles. The Williams' family southern hospitality and exceptional selection of grilled, blackened, steamed or fried seafood and steaks has been valued by diners for more than twenty years. Charlie's son, Josh, now carries on the family tradition with the help of friend and co-owner Scott Bradley. The Williams and their extended Crabdaddy's family invite you to savor coastal cuisine at its finest.

Appetizers

Coastal Shrimp Appetizer - Local shrimp grilled, blackened, steamed or fried to perfection and served with cocktail, tartar, and drawn butter - $8

Crab Cake - One 4 oz fresh lump crab cake sauteed or blackened to your liking and served with cocktail and dill sauce - $9

Sea Scallops - 5 oz of scallops; the locals prefer them blackened, fried or sauteed - $10

Grouper Fingers - Hand battered and pan fried to perfection - $9

Mussels - New Zealand green lip mussels sauteed in a seasoned white wine sauce - $9

Crab Soup - Our homemade recipe has people asking for seconds and coming back for more - Cup $4 - Bowl $7

Soft Shell Blue Crab - A local seasonal delicacy served fried, sauteed or blackened - $12

Pan Seared Tuna - Served rare with a seaweed salad, wasabi and ginger - $13

Crabdaddy's Shrimp and Grits - A smaller portion of our house specialty - $9

Clams Casino - Fresh local little neck clams served in Crabdaddy's casino sauce - $10

Add a salad to any appetizer for just - $4

Our House Specialties are indicated by

Fresh Catches

Crabdaddy's cooks up several house specialities that bring out the unique taste of each fish. Prepared blackened or grilled for $2 below the menu price.

Mahi Mahi - Blackened with a bleu cheese cilantro cream sauce - $25

Red Snapper - Oven fried with a roasted red pepper and jalapeno cream sauce - $26

Salmon - Parmesan crusted with sun dried tomato basil over angel hair - $22

Grouper - Blackened with a cajun crawfish cream sauce - $27

Tuna - Pan seared, rare and sliced. Served with seaweed salad, soy sauce and wasabi - $26

All entrees are served with salad, fresh baked bread and your choice of one side item. There is an additional charge of 50 cents for the vegetable medley, broccoli or baked potato. All fish entrees are served with the house dill sauce.

Entrees

Coastal Shrimp - A generous portion of local shrimp grilled, blackened, steamed or fried. Served with cocktail and tartar sauces - $17

Crab Cakes - Two 4 oz Blue Crab Cakes sauteed or blackened with dill and cocktail sauces - $18

Sea Scallops - A healthy serving of scallops sauteed, fried or our favorite, blackened. Served with cocktail sauce and drawn butter - $22

Filet - 8 oz filet of prime Angus beef blackened with a bleu cheese cilantro cream sauce and cooked to desired temperature - $27 Prepared Grilled or blackened - $25

Pork Chop - Slow roasted in our oven with a savory dry rub then grilled or blackened - (1) $16 (2) $20

Teriyaki Steak and Scallops - A healthy mix of filet tenders and scallops sauteed with mushrooms and scallions in our homemade teriyaki sauce - $20

Chicken - Two 4 oz breasts served grilled or blackened - $17

Soft Shell Blue Crab - A seasonal delicacy served blackened, fried or sauteed - $25
Crab of the Day - 1 lb. of crab legs served hot and steaming - Snow $24 Dungeness $26

All entrees are served with salad, fresh baked bread, and your choice of one side item. Baked potato, vegetable medley and broccoli are an additional 50 cents.

Pastas & Such

Shrimp Pasta - Local shrimp sauteed with mushrooms, broccoli and scallions tossed with our homemade alfredo sauce over fettuccine - $17

Shrimp Scampi - Local shrimp prepared in a light garlic sauce with scallions and diced tomatoes over angel hair pasta - $20

Shrimp and Sausage - Sauteed shrimp, sausage, sweet red peppers, green peppers and mushrooms gently tossed in a pesto wine sauce and served over fettuccine - $17
Substitute Scallops - $2


Crabdaddy's Shrimp and Grits - A southern staple - this dish consists of sauteed shrimp, mushrooms, tomatoes and Polish sausage in our very own parmesan cream sauce over two sauteed grit patties - $18

Shrimp and Mussels - Sauteed in a seasonal white wine sauce and served over fettuccine - $17

Seafood Pasta - Local little Neck Clams, local White Shrimp and Green Lip Mussels served with a casino clam sauce over linguini pasta - $19

Parmesan Chicken - crusted with sun dried tomato basil over angel hair - $18

Side Dishes

New Potatoes, Vegetable Medley, Cheese Grits, Baked Potato, Red Beans & Rice, Green bean Casserole, Garlic Mashed Potatoes or Rice - $2 Side Salad - $4

Drinks

Coke, Sprite, Diet Coke, Ginger Ale, Pink Lemonade, Sweet Tea, Tea, Coffee or Decaf Coffee - $2 Juice & Milk - $2.75 Beverages: One free refill on soft drinks.

Dessert

Crabdaddy's Bread Pudding - You have to try this.
A delicious way to end your dining experience at Crabdaddy's.

Half Piece (Feeds 2) - $4

Whole Piece (Feeds 4) -$7

Creme Brulee - $6

Ask your server about other options.
Our House Specialties are indicated by



Catering

An evening out at Crabdaddy's is a culinary experience that islanders look forward to again and again. The crab cakes, fresh catches, steaks and bread pudding that makes your mouth water in the restaurant can now be savored at your next house warming party, business meeting, church gathering or class reunion. Crabdaddy's good-humored staff and skilled chefs recreate the same charming dining experience so your guest will be impressed and their appetites satisfied. For Crabdaddy's to cater your next event please contact Josh Williams at 912.222.4793.