

# **CRAVIN'**



# **CRABS**

Across from Wendy's (Havensight)  
- Mandela Circle

**DINE- IN & TAKE- OUT**

Open every **THURSDAY,**  
**FRIDAY & SATURDAY**

**5:00 - 9:30 PM**

**Tel. 340-715-0670**



**STARTERS**

- Shrimp Teriyaki**.....\$10.95  
Stir-fry medium size shrimps dressed with Asian teriyaki sauce & fused with basil pesto.
- Shrimp Noodle Balls**..... \$5.95  
Deep fried blended shrimps marinated with fresh garlic, sesame oil, salt & pepper; rolled in crispy noodle pasta strips served with freshly made cilantro aioli dipping.
- Crab Cake ( Seasonal)**.....\$15.95  
Deep-fried crab patty with cilantro- sesame aioli & Asian teriyaki sauce. Served with Romaine lettuce salad dressed with basil pesto.
- Calamari**.....\$8.95  
Deep-fried freshly cut calamari coated with seasoned flour and served with sweet chili dipping.
- Lobster Ravioli**.....\$9.95  
Fresh ravioli pasta stuffed with minced fresh lobster, coated with parmesan cheese served with special house marinara sauce.
- Mozzarella Caprese Salad**.....\$8.95  
Breaded fresh mozzarella cheese fried to perfection, with fresh tomatoes and balsamic reduction sauce.
- Clam Italiano** .....\$ 9.95  
Little neck clams steamed in white wine & Italian herbs, and served with baked Italian bread.
- Chicken Tenders**.....\$5.95  
Deep-fried chicken breast fillets coated with house batter, with ranch dressing dip on the side.

**SOUP**

- Soup of the day**.....\$4.00  
*Please ask our servers for our special soup for today.*

**PASTA**.....\$11.95

- Marinara** *Tomato sauce with fresh tomatoes sautéed with onion, garlic, herbs and fresh parsley.*
- Scampi** *White wine reduction, with butter, onion, garlic and fresh parsley.*
- Drunken** *Tomato sauce with fresh tomatoes, onion, garlic, herbs, cream, fresh parsley and vodka.*


**Alfredo** *Creamy parmesan cheese sautéed with onion, garlic and fresh parsley.*

**Topping Selections:**

- |                   |        |               |
|-------------------|--------|---------------|
| Chicken           | Shrimp | Calamari      |
| Little Neck Clams |        | Black Mussels |

All selection of sauces and toppings are served with linguini pasta and garlic bread.  
 Additional toppings.....\$4.00  
 Additional large scallops.....\$6.00

**ENTRÉES**

- Catch of the Day**.....M/P
- Chilean Sea Bass**.....\$32.95  
 8 oz Chilean sea bass seared with lemon grass, bell pepper, ginger, onion, and garlic, simmered with cream of coconut. *(Chef's Award- Winning Dish)*
- Swai Fish**..... \$ 16.00  
Sautéed Swai fish topped with basil creamy sauce, with seasoned rice & sautéed vegetables.
- Curry Chilean Sea Bass**..... \$ 29.95  
8oz Chilean Sea bass seared with fresh Asian curry, served with seasoned rice & sautéed vegetables.
- Salmon Succotash**.....\$16.00  
Seared Salmon fillet with seasoned vegetables.
- Grilled Salmon & Shrimp**..... \$ 22.00  
Grilled salmon & shrimps served with seasoned rice or Au gratin and sautéed vegetables.
- Cheesy Chicken Scaloppini**.....\$15.00  
Juicy pan fried chicken breast served with parmesan cream linguini pasta.
- Chicken Francese**.....\$15.00  
Chicken breast sautéed with butter & fresh lemon juice; served with seasoned rice or pasta & sautéed vegetables.
- Chicken Marsala**.....\$15.00  
Pan fried chicken breast with Marsala wine reduction and herbs; served with seasoned vegetables and Au Gratin.
- Chef's Salad**.....\$16.00  
Chef's choice of greens with salmon, shrimp or chicken topping.

Rib Eye.....	\$29.00
12 oz grilled rib eye with hotel de maitre sauce, served with seasoned vegetables and Au Gratin.	
Surf & Turf- Alaskan.....	\$54.00
Surf & Turf- Snow.....	\$49.00
12 oz grilled rib-eye with a pound of Alaskan or snow crabs. Sides: Au gratin, potatoes, rice or seasoned vegetables.	
Rack of Lamb.....	\$28.95
Pan-seared, crusted with herbs & served with sweet potato fries & lamb au jus.	
KID'S MEAL.....	\$7.99
A. Chicken tenders & fries + juice	B. Half pasta + juice

### CRAVIN' CRABS SPECIALTIES

\*All orders of crabs & assorted seafood are steamed and comes 2 sides of your choice: corn on the cob , French Fries, sweet potato fries, baked potato, rice.  
(All crabs & shellfish are seasonal.)

Lobster (seasonal).....	M/P
Snow Crabs.....	\$20.00/lb.
Dungeness Crabs.....	\$26.00/lb.
Alaskan King Crab.....	\$34.95/lb.
Stone Crabs.....	\$45.00/5 pcs.
Black Mussels.....	\$18.00/3 lbs.
Blue Crabs.....	\$22.00/2 lb.
Shrimps (Heads-on).....	\$16.99/lb.
Crawfish.....	\$20.00/3 lbs.
Assorted Seafood .....	\$120.00

Chef's selection of assorted seafood, which includes variety of crabs & shellfish. Good for 2-3 persons.

Half- assorted Seafood ( Good for 1-2).....\$60.00

Don Pacundo Crab Trio.....\$ 44.99

Alaskan King Crab, snow crabs & Dungeness crabs, 1/2 lbs each.

#### Seasoning Selections

Lemon Pepper  
Cajun

Old bay  
Cravin' Crabs Seasoning

Additional sides .....\$2.00

### DESSERT

Purple Yam Delight.....\$7.00

Crispy sweet purple yam rolls served with vanilla ice cream and caramel syrup.