

Hurricanes

Category One

Made with Light Rum, Hold On To Your Hat!

\$10

Category Two

We Add Gold Rum, Get Ready!

\$11

Category Three

Throw In Some Dark Rum, Everyone's Wet!

\$12

Category Four

We Add Spiced Rum, We're Not In Kansas Any More!

\$13

Category Five

Top It Off With 151, Catastrophic!!!!

\$15

Poppy's Voodoo Juice

So Strong It Will Cast A Spell On You!!

Light Rum, Coconut Rum, Melon Liqueur & 151 Mixed With Pineapple

\$12/ Refill \$10

Signature Drinks

The Blue Wave

Coconut Rum, Blue Curacao, Pineapple Juice,
Topped With A Shot Of 151

\$10

Rollin Riptide

Coconut Rum, Strawberry Vodka, Melon Liqueur,
Pineapple Juice & A Splash Of Grenadine

\$13

Baytowne Tea

Citrus Vodka, Coconut Rum, Gin, Triple Sec,
Sweet & Sour With A Splash Of Coke

\$10

Lobster Smash

Coconut Rum, Vodka, Peach Schnapps Mixed
With Orange Juice & Grenadine

\$13

Lobster Lemonade

Light Rum, Blue Curacao blended together with
Pink Lemonade

\$10

Cajun Bloody Mary

Absolut Peppar Vodka, & Zing Zang, Cajun Salt
Rim, Garnished With Spicy Green Beans, Cocktail
Shrimp & Celery

\$11

Pelican Punch

Mango Rum, Triple Sec, Peach Schnapps,
Cranberry & Pineapple Juices with a Splash of
Grenadine

\$10

Bacon Bloody Mary

Bacon Vodka, Zing Zang, Smoked Bacon Salt
Rim, Garnished With A Slice Of Bacon, Spicy
Green Beans & Celery

\$12

Grand Margarita

Tequilla, Triple Sec, Sour, Orange Juice Topped
with Grand Mariner

\$12

Pier Side Pina Colada

Light Rum, Coconut Cream & Pineapple Juice

\$10

FULL BAR AVAILABLE

Appetizers

Red Beans & Rice

With Smoked Sausage

\$7

Gator Bites

Fried Non-Battered Gator/Pork Sausage, served with Remoulade Sauce

\$8

Firecracker Shrimp

Shrimp Battered & Fried, tossed in a Sweet Chili Sauce

\$10

Mussels

Fresh Mussels with Caramelized Onions, Paprika and Scallions simmered in a Sweet Sherry Butter Sauce, served with Grilled Baguette

\$16

Hush Puppies

Served with Remoulade Sauce

\$8

Crab Cakes

Two Lump Crab Cakes, topped with Blistered Shishito Aioli, Lemon Zest and Arugula

\$14

Cajun Calamari

Calamari Battered & Fried, tossed in a Habanero Oil with Banana Peppers, served with Remoulade Sauce

\$10

Jambalaya

Chicken & Sausage, smothered in Cajun Spices & Rice

\$8

✦ Scallops

Sautéed Sea Scallops, served with Pea Pesto, topped with Diced Pancetta, Fire Roasted Red Pepper Coulis and a Balsamic Drizzle

\$16

Fried Pickles

Lightly Battered & Fried Pickle Chips, served with Remoulade Sauce

\$8

Coconut Shrimp

Coconut Fried Shrimp, served with a Pepper Jelly Sauce

\$10

Salads / Soups

Caesar

Romaine Lettuce, tossed in a Creamy Caesar Dressing with Pancetta Dust, Shaved Parmesan, Garlic Croutons
ADD: Chicken..\$5 Fish..\$6 Shrimp..\$6

\$11

✦ Lobster

Lobster Meat on a bed of Arugula tossed with a Chili Lemon Vinaigrette

\$25

✦ Garden

Mixed Greens, topped with Grape Tomatoes, Bell Pepper Rings, Red Onion Rings, Shredded Carrots, Croutons and Choice of Dressing ADD: Chicken..\$5 Fish..\$6 Shrimp..\$6

\$9

✦ Wedge

Crisp Cool Wedge of Iceberg Lettuce, Tomatoes, Maytag Bleu Cheese Crumbles, Bacon and Bleu Cheese Dressing
ADD: Chicken..\$5 Fish..\$6 Shrimp..\$6

\$10

Mardi Gras

Romaine, tossed with Toasted Walnuts, Raisins, Sun Dried Tomatoes and a Pepper Jelly Vinaigrette, topped with Bleu Cheese Crumbles ADD: Chicken..\$5 Fish..\$6 Shrimp..\$6

\$11

Ahi Tuna Succotash

Seared Herb Crusted Ahi Tuna layered across Quinoa Succotash and Wasabi Puree, topped with Avocado & Arugula Salad

\$12

✦ Lobster Bisque

Minced Lobster Meat, simmered with Dry Sherry, Charred Onions and Fresh Herbs

\$10

Seafood Gumbo

Shrimp, Crab Meat, Okra, Holy Trinity Chopped Vegetables, Tomatoes and Garlic, sautéed & blended with a Creole Roux and Seafood Stock, topped with White Rice

\$8

Consumer Advisory

There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat them fully cooked. If unsure of your risk contact a physician.

Crown Jewels Of The Sea

All Served Chilled ~ No Substitutions Please

✦ Seafood Tower

\$48

Snow Crab, Shrimp Remoulade, Shrimp Cocktail, Raw Oysters on the Half Shell, Clams and Mussels, served with Drawn Butter & Cocktail Sauce

✦ Lobster Tower

\$125

2LB Lobster, Shrimp Cocktail, Shrimp Remoulade, Raw Oysters on the Half Shell, Clams & Mussels served with Drawn Butter & Cocktail Sauce

Cajun Boiled Seafood Bucket

No Substitutions Please

✦ Bounty Of The Sea

\$89

2Lb Lobster, Snow Crab, Boiled Shrimp, Clams & Mussels, Boiled Potatoes, Corn on the Cob and Cajun Sausage, served with Drawn Butter & Cocktail Sauce

Add An Additional 2Lb Lobster to the Bounty

\$35

Oysters

✦ Raw Oysters

On the Half Shell over a bed of Ice, served with Cocktail Sauce

1/2 Dozen \$10

Dozen \$16

Chargrilled Oysters

Choice of Toppings: Mushroom Ragout, Spicy Tarragon, Garlic Parmesan or Chive Butter

1/2 Dozen \$12

Dozen \$20

Cajun Boiled Seafood

All Served With Boiled Potatoes, Corn On The Cob & Cajun Sausage

✦ Gulf Shrimp

\$25

✦ Snow Crab Clusters

\$24

✦ 2LB Lobster

\$45

✦ Bourbon Street Combo

\$32

A Combination of Gulf Shrimp & Snow Crab Clusters

Fried Seafood

All Plates Served With Cajun Fries & Hushpuppies

Bayou Catfish

\$20

Gulf Shrimp

\$23

Louisiana Oyster

\$22

Shrimp & Catfish

\$24

Coconut Shrimp

\$24

Combeaux

Crab Cake, Oysters, Shrimp, Catfish, French Fries and Hush Puppies, served with Remoulade Sauce, Cocktail Sauce & Tartar Sauce

\$32

Crazy Lobster Favorites

✦ Jambalaya	\$15	Crawfish Étouffée	\$19
A Louisiana Tradition! Chicken & Sausage Smothered in Cajun Spices & Rice		Crawfish Tails Simmered in a Spicy Cajun Sauce, served over White Rice	
✦ Shrimp Creole	\$19	✦ Creole Red Beans & Rice	\$14
Savory Creole Sauce of Tomatoes, Seasoned with Louisiana Spices and Fresh Gulf Shrimp, served over White Rice		Creamy Red Beans Seasoned with Andouille Sausage and Simmered to Perfection, served with Grilled Andouille Sausage	

Taste of New Orleans

Jambalaya, Crawfish Étouffée and Red Beans & Rice
\$19

House Specialties

Creole Pasta	\$25
Holy Trinity, Chicken, Shrimp and Sausage, smothered in a Thick Creole Sauce, tossed with Pasta	
Lobster Fettuccine	\$27
Sautéed Lobster Meat and Fettuccine Pasta, tossed with Crushed Red Pepper, Grape Tomatoes and Parmesan Cheese in a White Wine Cream Sauce, garnished with Avocado	
Pasta Orleans	\$25
Choice of Chicken or Shrimp, sautéed with Fettuccine, Spinach, Grape Tomatoes in a Creole Mushroom Sauce	
Shrimp & Grits	\$19
Gulf Shrimp, sautéed with Andouille Sausage, Holy Trinity and smothered in a Magical Cajun Sauce, served over Smoked Gouda Grits	
Fish & Grits	\$19
Fried Catfish, topped with a Sauce of Holy Trinity, Cajun Spices and Andouille Sausage, served over Smoked Gouda Grits	
Stuffed Lobster	\$48
Blackened Lobster, stuffed with a Crab Meat Dressing, served over Jambalaya	
Catfish Decatur	\$20
Crispy Fried Catfish, served over Jambalaya	
✦ Amberjack	\$28
Pan Roasted Amberjack, served with a Carrot Puree, Brown Butter Risotto, topped with a Red Pepper Coulis	
Mahi Mahi	\$30
Panko Crusted Mahi Mahi Filet, served over a Tomato Risotto and topped with a Lemon Caper Butter & Fried Parsley	
✦ Steak & Lobster	\$42
8oz Chargrilled Filet and a 1Lb Lobster, served with Whipped Potatoes, Shaved Asparagus and Carrots, drizzled with a Garlic Chive Butter	
✦ Redfish	\$26
Blackened Redfish, served with Smoked Gouda Grits, topped with a Lemon Cream Sauce & a Parmesan Crisp	
Paneed Chicken	\$25
Herb Crusted Chicken Breast, topped with Fried Capers, Parsley and Parmesan Cheese, served over Capellini Pasta in a Lemon Garlic Sauce	
Mahi Orleans	\$32
Blackened Mahi Mahi Filet, smothered with Sautéed Shrimp, Lump Crab and Menuire Sauce, served with Roasted Garlic Potatoes and Local Arugula	
✦ 14oz Rib-eye	\$34
Blackened Ribeye cooked to Temp, served with Whipped Potatoes, Asparagus and a Crab Oscar Sauce	

Dessert

Key Lime Profiteroles

Pat a Choux, Key Lime Curd, Graham Cracker Sand, Raspberry, Chocolate Drizzle

\$7

Chocolate Mousse

Chocolate Cake, Milk Chocolate Mousse, Raspberry Compote

\$7

Bananas Foster Cheesecake

Caramel Flavored Cheesecake Mixed with a Banana Puree, Graham Cracker Crust, topped with Caramel Sauce and Whipped Cream

\$7

✠ Florida Orange Crème Brulee

Florida Orange Custard, topped with Turbinado Sugar and Bruleed to a Crisp, topped with Fresh Whipped Cream and Local Mint

\$7

New Orleans Creole Bread Pudding

Served with a Praline Sauce

\$7

Beverages

Soft Drinks & Iced Tea

Coke, Diet Coke, Barqs Root Beer, Dr. Pepper, Fanta Orange, Sprite, Pink Lemonade

\$3

Imported Bottled Beer

\$5.50

Coffee

Regular or Decaf

\$3

Domestic Bottled Beer

\$4.50

Bottled Water

\$1

✠ Gluten Free Menu Items

A 20% service charge will be added to checks for parties of five or more.

No discounts may apply.

All sales are subject to 7% Florida Sales Tax and 2% Resort Fee.

We accept Visa, MasterCard, American Express and Discover.

No Separate Checks / No Personal Checks.

No more than two credit cards per table.

All unsigned checks are subject to an automatic 20% service charge.

Please share your experience with us on Trip Advisor.

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