



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

\$11

Cajun Bloody Mary

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

\$12

Pelican Punch

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

\$11

Grand Margarita

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

\$12

Rollin Riptide

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

\$11

Moscow Mule

Make it your own! Choice of: Titos, Captain Morgan, Jim Beam Mixed with Spicy Ginger Beer & Fresh Lime Juice

\$11

Daiquiris

Pina Colada

Light Rum, Coconut Cream & Pineapple Juice

\$10

Mango

Citrus Rum, Sprite, Mango Puree

\$10

Frozen Margarita

Tequila, Triple Sec, Lime Juice, Margarita Mix

\$10

Strawberry

Citrus Rum, Sprite, Strawberry Puree

\$10

FULL BAR AVAILABLE

Appetizers

 Red Beans & Rice	\$9	Gator Bites	\$10
With Smoked Sausage		Gator/ Pork Sausage Non-Battered & Fried to Perfection, served with Remoulade Sauce	
 Jambalaya	\$10	Firecracker Shrimp	\$13
Chicken & Sausage, smothered in Cajun Spices & Rice		Shrimp Battered & Fried, tossed in a Sweet Chili Sauce	
Cajun Calamari	\$13	Fried Pickles	\$10
Calamari Battered & Fried, tossed in a Habanero Oil with Banana Peppers, served with Remoulade Sauce		Lightly Battered & Fried, served with Remoulade Sauce	
Hush Puppies	\$10	Coconut Shrimp	\$12
Served with Remoulade Sauce		Coconut Fried Shrimp, served with a Pepper Jelly Sauce	

Crab Cakes

Two Crab Cakes, topped with Remoulade Sauce served on a bed of Shredded Cabbage
\$15

Salads / Soups

Caesar	\$13
Romaine Lettuce, tossed in a Creamy Caesar Dressing with Shaved Parmesan & Garlic Croutons ADD: Chicken..\$5 Fish..\$6 Shrimp..\$6	
 Garden	\$11
Mixed Greens, topped with Grape Tomatoes, Bell Peppers, Red Onions, Shredded Carrots, Croutons and Choice of Dressing ADD: Chicken..\$5 Fish..\$6 Shrimp..\$6	
 Wedge	\$12
Crisp Cool Wedge of Iceberg Lettuce, Tomatoes, Maytag Bleu Cheese Crumbles, Bacon and Bleu Cheese Dressing ADD: Chicken..\$5 Fish..\$6 Shrimp..\$6	
Mardi Gras	\$14
Spring Greens, Mandarin Oranges, Strawberries, Toasted Almonds & Blue Cheese Crumbles, Tossed in a Raspberry Vinaigrette ADD: Chicken..\$5 Fish..\$6 Shrimp..\$6	
Ahi Tuna Succotash	\$22
Seared Herb Crusted Ahi Tuna layered across Quinoa Succotash and Wasabi Puree, topped with Avocado & Arugula	
Lobster Bisque	\$12
Minced Lobster Meat, simmered with Dry Sherry, Charred Onions and Fresh Herbs	

Seafood Gumbo

\$11

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

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.

Oysters

Raw Oysters

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

1/2 Dozen \$12 Dozen \$19

Chargrilled Oysters

Grilled with a Garlic Parmesan Sauce

1/2 Dozen \$14 Dozen \$24

Crown Jewels Of The Sea

.....
All Served Chilled ~ No Substitutions Please

Seafood Tower

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

\$58

Lobster Tower

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

\$150

Cajun Boiled Seafood Bucket

No Substitutions Please

Bounty Of The Sea

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

\$135

Add An Additional 2Lb Lobster to the Seafood Bucket

\$55

Cajun Boiled Seafood

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

Gulf Shrimp

\$30

Snow Crab Clusters

\$52

2LB Lobster

\$65

Bourbon Street Combo

A Combination of Gulf Shrimp & Snow Crab Clusters

\$66

Fried Seafood

Served With Cajun Fries & Hushpuppies

Bayou Fish

\$24

Gulf Shrimp

\$28

Shrimp & Fish

\$29

Coconut Shrimp

\$29

Combeaux

Crab Cake, Shrimp & Fish

\$38

****Add a Side Garden Salad to any Entrée....\$5****

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Crazy Lobster Favorites

✦ Jambalaya	\$18	Crawfish Étouffée	\$23
A Louisiana Tradition! Chicken & Sausage Smothered in Cajun Spices & Rice		Crawfish Tails Simmered in a Spicy Cajun Sauce, served over White Rice	
✦ Shrimp Creole	\$23	✦ Creole Red Beans & Rice	\$17
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	
New Orleans Style BBQ Shrimp & Grits	\$23	Fish & Grits	\$23
Gulf Shrimp, sautéed with Andouille Sausage, The Holy Trinity and smothered in a New Orleans Style Barbeque Sauce (Made with Worcestershire), served over Cheese Grits		Fried Catfish, topped with a Sauce of Holy Trinity, Cajun Spices and Andouille Sausage, served over Cheese Grits	

Taste of New Orleans

Jambalaya, Crawfish Étouffée and Red Beans & Rice

\$23

House Specialties

✦ Redfish	\$31
Blackened Redfish, served with Garlic Roasted Heirloom Potatoes & Asparagus, topped with a Lemon Cream Sauce	
Mahi Orleans	\$41
Blackened Mahi-Mahi Filet, smothered with Sautéed Shrimp, Lump Crab Meat and Creole Menuire Sauce, served with Garlic Roasted Heirloom Potatoes and Arugula	
Blackened Lobster	\$65
Served with Garlic Roasted Heirloom Potatoes & Asparagus	
Stuffed Lobster	\$68
Blackened Lobster, stuffed with a Crab Meat Dressing, served over Jambalaya	
Fish Decatur	\$24
Crispy Fried Catfish, served over Jambalaya	
Paneed Chicken	\$30
Herb Crusted Chicken Breast, topped with Parsley and Parmesan Cheese, served over Angel Hair Pasta in a Lemon Caper Sauce	
✦ Steak & Lobster	\$54
Chargrilled Filet Medallions and Blackened Lobster, served with Garlic Roasted Heirloom Potatoes and Asparagus	
✦ 14oz Rib-eye	\$41
Chargrilled Ribeye cooked to Temp, served with Garlic Roasted Heirloom Potatoes, Asparagus and topped with a Demi Glace	
Creole Pasta	\$30
Holy Trinity, Chicken, Shrimp and Sausage, smothered in a Thick Creole Sauce, tossed with Pasta	
Lobster Fettuccine	\$46
Fettuccine Pasta, tossed with Crushed Red Pepper, Grape Tomatoes and Parmesan Cheese in a White Wine Cream Sauce, Topped with a Blackened Lobster	
Pasta Orleans	\$30
Choice of Chicken or Shrimp, sautéed with Fettuccine, Spinach, Grape Tomatoes in a Creole Mushroom Sauce	

**** Add a Side Garden Salad to any Entrée....\$5****

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Children's Menu

Mac-N-Cheese	\$8	Fish	\$8
Chicken Finger	\$8	Served with French Fries	
Served with French Fries		Fried Shrimp	\$10
Hamburger	\$9	Served with French Fries	
Served with French Fries Add Cheese \$1		Snow Crab Clusters	\$16
		Served with French Fries	

Dessert

Chocolate Lava Cake	\$8	New Orleans Creole Bread	\$8
Key Lime Pie	\$8	Pudding	
		Bananas Foster Cheesecake	\$9

Beverages

Soft Drinks & Iced Tea	\$3	Domestic Bottled Beer	\$4.50
Pepsi, Diet Pepsi, Dr. Pepper, Orange Soda, Sierra Mist, Pink Lemonade & Iced Tea		Imported Bottled Beer	\$5.50

Gluten Free Menu Items

\$5.00 Plate Share Charge
 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.
 Follow us on Facebook & Instagram.

*****Consumer Advisor*****

**Consuming Raw or Undercooked Meats, Poultry, Seafood,
 Shellfish or Eggs may Increase Your Risk of Foodborne Illness,
 Especially if You Have Certain Medical Conditions.**

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