

## Shrimp Cocktail \$7.50

Traditional. Remoulade sauce served on request.

## Oysters on the Half Shell

Hand harvested from Federally inspected beds in the Gulf of Mexico  
1/2 Doz. **7.99** 1 Doz. **14.99**

## Cheese Nerds \$4.99

Crispy fried white cheddar cheese chunks served w/honey mustard sauce.

## Crab Dip \$8.99

Served with Mardi Gras chips.

## Fried Calamari \$8.99

Served with red gravy.

## Peel & Eat Shrimp Bucket \$9.99

## Appetizer Trio \$9.99

Crabcake, Sesame Chicken Tenders & Coconut shrimp.

Attention: If you are allergic to Any Food Products please ask to speak to a manager. Individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: oysters, shellfish, eggs, beef, fish, lamb, milk products, pork and poultry.

## Chicken & Andouille

**Gumbo** cup **\$3.99**  
bowl **\$4.99**

## Mesquite Blackened

## Chicken Fettuccine \$13.99

With mildly spiced Cajun cream sauce topped with diced tomatoes



Side Salad **\$3.50**

Ranch, Vinaigrette, French, Blue Cheese, Remoulade, Honey Dijon, Fat Free Ranch, Lite Italian

## Crabtown Salad \$8.99

Fresh UNINTIMIDATING mixed greens, cheddar cheese, egg, and bacon bits.

## Crab Remoulade Salad \$11.99

Surimi crab and shrimp tossed in a tangy remoulade dressing atop a Crabtown salad.

## Seafood Pasta Salad \$11.99

Chilled shrimp tossed with capers, black olives, tomatoes, and pasta in a creamy vinaigrette.



# Appetizers



## Krabby Balls \$6.99

Fried crab and cheese balls served with remoulade sauce (this is our only fake crab appetizer- the owner loves 'em-GO FIGURE!)

## Fried Clams \$8.99

Crispy clams.



## Alligator \$8.99

Fried or blackened or 1/2 and 1/2

## Boiled Whole Crawfish \$8.99

Served with cocktail sauce.

## Crawfish Tails \$8.99

Crispy fried with cocktail sauce.

# Soups

## French Onion Soup crock \$4.59

Our housemade recipe, a lighter touch on an old favorite.

## Ivar's Clam Chowder

Seattle's Best! cup **\$3.99** bowl **\$4.99**  
Ivar's Award Winning Chowder.



# Pasta

## Maryland Crab Ravioli \$13.99

Handmade Ravioli in a kicked up tomato cream sauce made with a touch of fresh basil pesto & more crab.

## Shrimp Fettuccine Alfredo \$13.99

Fettuccine tossed in a creamy Parmesan & Romano cream sauce. Topped with mesquite grilled shrimp skewer.

# Salads

## Shrimptown Salad \$11.99

Fresh greens, chopped egg, blue cheese crumbles, and chilled shrimp.

## Tabasco Caesar Salad \$7.99

With choice of: Blackened chicken mesquite grilled shrimp skewer or calamari. **\$11.99**

## Cobb Salad \$12.99

Bands of mesquite grilled chicken, jack & cheddar cheese, tomato, bacon bits, blue cheese, black olives, and chopped egg over a mound of greens. (Substitute shrimp for chicken add \$1.00.)

# Side Dishes

Sweet Potato Fries **\$3.49**  
50¢ extra used as side substitute

"Pearl's Red Beans & Rice" **\$2.75**  
French Fries **\$2.75** Fried Okra **\$2.75**  
Roasted Garlic Mashed Potatoes **\$2.75**

Cole Slaw **\$2.75**  
"Pearl's" Rice **\$2.75**  
Corn on the Cob **\$2.75**



# Deep Fried Seafood



We fry cholesterol free! Served with Cajun waffle fries and cole slaw

**Butterfly Shrimp** lite \$11.99  
Served with black cherry mustard sauce. reg \$14.99

**Fried Clams** \$13.99  
Served with cocktail sauce.

**The Crabtown Fried Combo** \$16.99  
Shrimp, catfish, clams.

**Cajun Size Popcorn Shrimp**  
lite \$9.99 reg \$11.99

**Fish & Chips**  
English style battered  
cod crispy fried. \$12.99

**Catfish Filets** lite \$11.99  
reg \$13.99

**Coconut Shrimp** lite \$11.99  
Crunchy coconut breaded shrimp. reg \$14.99

**Fried Gator Dinner** \$14.99

**ORIGINAL BUBBA BUCKET**

All buckets include: Caesar Salad, Buffalo Hot Wings, a BBQ Pork Chop, a never ending bowl of Red Beans and Rice and your choice of: Famous Fried Shrimp \$13.99, Fried Catfish Filet \$14.99, Chicken Tenders w/homemade gravy \$12.99, Snow Crab Cluster \$18.99, or Peel n' Eat Shrimp \$15.99

## Cajun Specialties

Served as described with a dinner salad.

**Jambalaya** \$13.99  
This Sassy rice dish from New Orleans is full of shrimp, chicken, and andouille sausage.

**Fried Chicken Andouille** \$13.99  
Breast of Chicken, crispy fried and smothered with Andouille sauce. Served with red beans and rice.

**Shrimp Creole** \$13.99  
Pearl's famous recipe of tomatoes, onions, peppers & okra. Served with red beans and rice.

**Shrimp Andouille** \$13.99  
Shrimp, smothered with Andouille sauce. Served with red beans and rice.

**Crawfish Etouffee** \$14.99  
Served with red beans and rice.



## Fresh Fish & Seafood



Served as described with a dinner salad.

**Skewered Shrimp** \$13.99  
Blackened or lemon pepper with capers. Served with roasted garlic mashed potatoes.

**Blackened Catfish** \$14.99  
Boneless filets, blackened and topped with Creole meuniere sauce. Served with red beans & rice.

**Cedar Planked Trout** \$15.99  
With capers and lemon butter sauce. Served with roasted garlic mashed potatoes.

**Creole Stuffed Tilapia** \$15.99  
Tilapia with a stuffing made of crab, shrimp, Andouille sausage and Ritz® Cracker Crumbs. Drizzled with Creole cream sauce and served with roasted garlic mashed potatoes.

**Fresh Mahi Mahi with Lemon and Capers** \$16.99  
Mesquite grilled and served over Pearl's rice. Served with fried okra.

**Pecan Crusted Trout** \$15.99  
Crispy fried & served over brown butter sauce. Served with roasted garlic mashed potatoes.

**Cedar Planked Salmon** \$17.99  
Basted in our sweet and smoky bourbon glaze or maple glazed with horseradish cream sauce or w/ lemon pepper/capers. Served with roasted garlic mashed potatoes.

**Blackened Sashimi Grade Ahi Tuna** \$16.99  
Fresh "Sashimi Grade" Ahi tuna blackened and topped with Creole Remoulade sauce. Served with red beans & rice.

# BOILS!! SPECIALTY OF CRABTOWN

BREAD IS FREE WITH YOUR ENTRÉE, WATER IS TOO, BUT THE CATCH IS YOU "GOTS TO ASK FOR IT"

NO ASKY - NO BREAD - NO WATER... Save the Planet!

**18% GRATUITY ON PARTIES OF 7 OR MORE**

## Cajun Crab & Shrimp Boil... \$19.99

1st we take your silverware (maybe!)  
2nd we cover your table in butcher block paper, 3rd we dump a cluster of snow crab, shrimp in the shell, andouille sausage, corn on the cob, & red skin 'taters all over your table, 4th we give you a roll of paper towels and a crab cracker and LET YOU AT IT!



Salty's Shrimp Boil \$15.99 per person  
Cajun Crawfish Boil \$14.99 per person

We give you a big mess of corn on the cob, andouille sausage, red skin 'taters and your choice of boiled shrimp or crawfish, brought to your table in a bucket. "DIG IN" Salty says: "PINCH, PEEL, & SUCK!"

NEW! All King Crab Boil (1 1/2 lbs.) \$38.99

For free slaw with Boils - Just Ask!



## Famous Crab Dinners

Served with a dinner salad, corn on the cob, and red beans & rice.

### Cheesey "Crab Bake" \$11.99

an iron skillet lined with rice then topped w/gulf shrimp, surimi crab\* (made from Snow Cod & Snow Crab), jack, cheddar and parmesan cheeses then baked till golden and bubbly. \*May substitute true blue crab for surimi crab add \$1.50.

A HOUSE SPECIALTY!



### Stuffed Hardshell Crabs \$10.99

Three stuffed crabs served with Creole cream sauce.



### Snow Crab Legs

★ Special ★

Steamed or Cajun

Only \$21.99

### Louisiana Crab Cakes

3 for \$16.99

New! Crabbiest cakes ever! with tangy remoulade sauce.



### King Crab Legs (1 1/2 lb.) MKT

Hunka Hunka big crab leg! The Ultimate in Eskimo Food! for "The King", steamed or Cajun.



## Chicken & Steak

Served as described with a dinner salad.

### Chicken Fried Steak

lite \$8.99 reg \$11.99 Premium

Angus beef served w/our roasted garlic mashed potatoes & real cream gravy.

### Chicken Fried Chicken Breast

\$13.99

Served with our roasted garlic mashed potatoes, & real homemade cream gravy.

### USDA Choice Rib Eye (14 oz.) \$23.99

Mesquite grilled, the marbling causes the tenderness and full flavor of this cut, some may consider it fatty, served with roasted garlic mashed potatoes.

### Blackened Chicken Breast \$13.99

Topped with Creole meuniere sauce & served with red beans & rice. (Also available mesquite lemon pepper with capers.)

### Prime Skirt Steak (10 oz.) \$16.99

Marinated then mesquite grilled. Juicy & robust. Served with crispy Shoestring potatoes.

Add a 1/2 lb. of King Crab to any Entree for \$9.99 or 1/4 lb. of Boiled Shrimp for \$5.99

# Steak & Seafood Combo Platters

The following combos are served with a dinner salad and roasted garlic mashed potatoes.

**Petite Prime  
Skirt Steak (5 oz)**

w/ a 1/2 pound of  
Snow Crab **\$18.99**

w/ Fried Shrimp  
**\$15.99**

w/ a Shrimp Skewer  
**\$15.99**

## **Bourbon St. Grill**

Our Chefs blend aged bourbon, roasted onion, garlic, and more to create a sweet and smokey bourbon glaze. The following items are mesquite grilled and basted with this delicious sauce. Served with a dinner salad and roasted garlic mashed potatoes.

**Skewered Shrimp**  
**\$13.99**

**Bourbon Salmon**  
**\$17.99**

**Sashimi Grade Ahi Tuna**  
**\$16.99**

**Choice Rib Eye (14 oz)**  
USDA Choice center cut **\$23.99**

**Chicken Breast**  
**\$13.99**

# BURGERS, SANDWICHES & SLIDERS

Served with French fries.

**Bourbon Street Burgers® or Chicks® \$8.99**

Pearl's is famous for these! Three "Baby Burger Buns" stuffed with mini grilled onion burgers or mini blackened chicken breast.

**Fried Catfish or Shrimp \$8.99**

Served w/ Cole Slaw (on the bun), tomato, red onion & tarter sauce on warm Ciabatta bread.

**Crab Cake Sliders \$10.99**

Pearl's famous crab cakes tucked in twin mini buns with tartar sauce and coleslaw.

**Fried or Blackened Chicken \$8.99**

Served w/ lettuce, tomato and red onion on warm Ciabatta bread.

**Pepper Jack Ranch \$8.99**

Mesquite grilled chicken breast, melted pepper jack cheese, cool and creamy Ranch dressing, lettuce, tomato and red onion on warm Ciabatta bread.

**Prime Cheese Steak Sandwich \$8.99**

Sliced and smothered with Jack and cheddar cheeses, w/lettuce, tomato, red onion and mayo on warm Ciabatta bread.

## Desserts

**Famous Key Lime Pie**  
**Cheesecake of Our Choice**  
**Cobbler of Our Choice**  
**Chocolate Fantasy Cake**  
**Bread Pudding**  
w/ whiskey sauce

## Give The Gift of Crabtown

Crabtown's reloadable gift cards are available in any denomination (we are non-denominational). Give your friends, relatives, and business associates gift cards accepted at all Pearl's Restaurant Group locations.

Menus, Photos and More  
[www.PearlsOKC.com](http://www.PearlsOKC.com)

Also available for purchase:  
Crazy Jerry's Alot Hot Sauce, Crabtown T-shirts,  
and Trapper's Olde 17 Seasoned Salt

## Crabtown is Oklahoma's Private Event & Banquet Leader

Three unique rooms to choose from, Crabtown Ballroom, Little Havana Room, Original Saloon & Banquet Hall  
700 NEW security patrolled parking spaces 1/2 block from Crabtown © 2008

# Economically Challenged Lunch Specials

Served Monday - Friday 11:00 am - 3:00 pm

- Wild Atlantic Salmon w/ lemon butter sauce 8.99
- Pecan Crusted Trout 8.99
- Crabtown's Fried Shrimp w/ fries 7.99
- Lunch Shrimp Boil 8.99
- Bowl of Gumbo & Caesar Salad 6.99
- Cajun Size Popcorn Shrimp w/ fries 7.99
- Fish & Chips 7.99
- Louisiana Crab Cakes w/ rb&r 8.99
- Stuffed Tilapia 8.99
- Fried Clams w/ fries 7.99
- Catfish Tenderloins w/ fries 7.99
- Prime Skirt Steak petite 5 oz. w/ shoestring potatoes 10.99
- Lunch Shrimp Creole w/ rb&r 7.99

- Sashimi Grade Ahi Tuna w/ lemon butter sauce 8.99
- Wild Hawaiian Mahi Mahi 8.99
- Grilled w/ lemon pepper, topped w/ lemon butter sauce.
- Coconut Shrimp w/ fries 7.99
- Stuffed Crab Platter (2) w/ rb&r 7.99
- Lemon Pepper / Blackened Catfish w/ rb&r 7.99
- Lemon Pepper / Blackened Chicken w/ rb&r 7.99
- Shrimp Skewer BBQ 7.99
- Bourbon St. Chicken w/ garlic mashed 7.99
- Chicken Fried Chicken Breast w/ garlic mashed 7.99
- Blackened Chicken Fettuccini 7.99
- Fettuccini Alfredo 6.99 add Shrimp 7.99
- Big Bowl of Red Beans & Rice 4.95
- Add cheese and andouille sausage \$1.50 extra

## Domestic/Import Beer

|                      |        |                         |           |
|----------------------|--------|-------------------------|-----------|
| Budweiser            | U.S.A. | Modelo Especial/Negra   | Mexico    |
| Bud Light            | U.S.A. | Corona                  | Mexico    |
| Coors                | U.S.A. | Foster's Lager - 12 oz. | Australia |
| Coors Light          | U.S.A. | Heineken                | Holland   |
| Miller Genuine Draft | U.S.A. | Red Stripe              | Jamaica   |
| Miller Lite          | U.S.A. | Tecate'                 | Mexico    |
| Michelob Ultra       | U.S.A. | Guinness                | Ireland   |
| Bud Select           | U.S.A. |                         |           |

**ON TAP**  
Ask Your Server For Today's  
Draft Beer Selection.

|                      |        |
|----------------------|--------|
| <b>PREMIUM</b>       |        |
| Shiner Bock          | Texas  |
| <b>NON-ALCOHOLIC</b> |        |
| O'Doul's             | U.S.A. |

## Specialty Drinks



- Lava Lamp** Psychedelic swirls of frozen fruit juices, Rum, & Tequila
- Swamp Water** A frozen mystery blend from the Bayou
- Crabbellini** A frozen blend of peach nectar, Champagne & Rum
- "Crab Blues"** Frozen Top Shelf Margarita that's "Got The Blues"
- Perfect Margarita** Served in a chrome shaker with a Martini glass & olives

## WINE

- Salmon Creek Chardonnay 4.99/19  
A bright, fruit forward, California Chardonnay.
- Kendall-Jackson 'Vintners Reserve' Chardonnay 7.99/31  
The worlds most popular Chardonnay.
- Beringer White Zinfandel 4.99/19  
America's most popular White Zinfandel.
- Salmon Creek Merlot 4.99/19  
Great with fish, as recommended by 'Bon Appétit Magazine.
- Cline Red Truck Cabernet 5.99/23  
Great with steak.



## Sparkling

- Domaine Ste. Michelle Brut \$29
- Martini & Rossi Asti Spumante (split) \$11
- Chandon Brut (187) \$ 7



**TO EXPEDITE SERVICE, WINES BY THE BOTTLE ARE OPENED TO ORDER AT THE BAR. 187'S ARE APPROXIMATELY 6 1/2 OZ. SPLITS ARE 1/2 BOTTLE YIELDING TWO (2) GLASSES ON THE AVERAGE, RATHER THAN THE USUAL FOUR (4) GLASS YIELD FROM A FULL BOTTLE.**