

The Original Crabby Bill's

The only Crabby Bill's restaurant. Still founding family owned & operated since 1983
-The Original Florida Style Crab House-

Leaving New Jersey in the late 60's to set up roots in Florida, Bill & Dolores Loder started Crabby Bill's Restaurant in Indian Rocks Beach, FL. In 1983, Bill & Dolores always centered Crabbys around great seafood at reasonable prices in a casual atmosphere. Times may change, but our goals are the same, fresh cut fish & steaks, homemade sauces, local & USA seafood... of The original Crabby Bill's we are still the only Crabby Bills location founding family owned & operated, & we're happy you're here!



The original Crabby Bill's was featured on the Food Network!

Crabby's House Specialties

401 GULF BLVD, INDIAN ROCKS BEACH, FL. 33725
PHONE: 727/515/0001
www.crabbybillsirb.com



STARTERS

- EVERGLADES GATOR TAIL**
Real Florida alligator, Crispy \$10
- OFFSHORE SMOKED FISH SPREAD**
Local made with mahi & amberjack \$8
- CRISPY CALAMARI**
Tender Crispy Calamari, + marinara \$9
- NAKED CHICKEN WINGS**
10 wings Fried Crispy, no breading \$8
(Coca-Cola, honey BBQ, bourbon BBQ)



WILD U PEEL EM GULF SHRIMP
Gulf shrimp boiled in old bay seasonings
1/2 pound \$10 / 1 pound \$16

- THE ORIGINAL ONION RINGS**
Made in house, Crispy/ Enough to share \$6
- PREMIUM BLUE CRAB CAKE**
Blue Crab, fried/grilled \$10 (THIS IS REALLY GOOD)
- LOADED PIG NACHOS**
Tortilla chips, tender roast pork, & lots of toppings \$8
- HOT CRAB & SPINACH DIP**
Creamy blue crab, spinach, & cheese + chips \$9
- CORNMEAL HUSHPUPPIES**
Fresh Fried, + Florida honey \$5
- BUFFALO FROG LEGS OR SHRIMP**
Hand breaded, lightly spicy \$9

SEASONAL STUFF

- LOCAL SOFT SHELL BLUES**
Lightly dusted in flour & Fried (1) \$10
- SEARED AHI & ASIAN SLAW**
Encrusted, seared, & sliced + Asian slaw
\$10.5 REG / \$16.5 LARGE
- USA WILD GULF JUMBO SHRIMP**
PREMIUM jumbo shrimp!
original Fried, sautéed, blackened, or Cock-tail
1/2 pound \$16 / 1 pound \$28

SANDWICHES

- *With Fries or coleslaw*
Bacon, Cheese, etc... \$1 each
- LOCAL GROUPE SANDWICH**
Buffalo, beer battered, grilled, blackened, or original Fried \$18
- BUFFALO CHICKEN SANDWICH**
Juicy chicken breast, Fried, topped with buffalo & blue cheese \$10
- NEW ENGLAND LOBSTER ROLL**
Sweet Maine lobster + mayo, that's it! \$18
Lobsters love bacon! Add some \$1
- MAHI MAHI TACOS**
Blackened mahi on 2 flour tortillas topped with cheese, cabbage, salsa, & cilantro sour cream \$11
- SEARED TUNA SANDWICH**
Seared rare tuna steak on a toasted bun topped with Asian slaw and drizzled with ginger wasabi glaze \$12
- BLACKENED MAHI SANDWICH**
Perfectly blackened \$12



- GRILLED CHICKEN MELT**
Chicken, melted cheese, bacon & BBQ \$10
- HAND PATTIED BURGERS**
"Brisket & sirloin beef blend"
Plain with lettuce, tomato, & onions \$8
Blue Cheese & grilled onions \$10
BBQ, Bacon & Cheddar \$10

CRISPY CHICKEN BLT
Bacon, lettuce, tomato, & Chicken \$9

SALADS, CHOWDER, & SOUP

- SAVANNAH SHE CRAB SOUP**
cream, blue crab, onions, & garlic with a little sherry
cup \$6 / Bowl \$7 / Gallon To Go \$30 (it's that good)
- THE ORIGINAL CLAM CHOWDER**
Same recipe for 80+ years. Sustainable USA Clams
cup \$4 / Bowl \$5
- BLACKENED CHICKEN CAESAR SALAD**
Blackened Chicken, lettuce, parm, & Croutons \$12
- BOURBON BBQ SALMON SALAD**
Grilled bourbon BBQ salmon, romaine, tomato, onion,
& blue cheese crumbles \$14
- CHAR GRILLED OCTOPUS SALAD**
Fork tender octopus over a small salad \$13.5



SIDE HOUSE OR CAESAR SALAD
\$4 each

Daily Specials

- ★ ★ **MONDAY** ★ ★
Loaded Pig Nachos \$5
- ★ ★ **TUESDAY** ★ ★
The original clam chowder
only \$1 CUP
(1 per entree)
- ★ ★ ★ **WEDNESDAY** ★ ★ ★
\$6 Wild U-Peel Em GULF Shrimp
1/2 Pound Appetizer
- ★ ★ ★ **THURSDAY** ★ ★ ★
Smoked Mullet OR Smoked Chicken
\$8 (Comes with 2 sides)
- ★ ★ ★ **FRIDAY** ★ ★ ★
\$5 Rum Runners
our Famous House Recipe
on The Rocks
- ★ ★ ★ **SATURDAY** ★ ★ ★
\$5 crab Trap
official drink of Crabby Bills
All Day
- ★ ★ ★ **SUNDAY** ★ ★ ★
Royal Bloody Mary
(with shrimp) \$5 Bucks
-Sports on!

LOVE FOR THE LOCALS

We love to support small local/Florida businesses, we don't just say locally sourced, we do it!



Come in We're LOCAL!

WHEN YOU SHOP LOCAL YOU MAKE A BIG DIFFERENCE FOR A SMALL BUSINESS!

**IT'S ALL ABOUT
•THAT CRAB•**

**JUMBO ALASKAN
KING CRAB**

Top quality red king crab legs,
1.5 pounds \$37



ALASKAN SNOW CRAB

optio snow crab legs, 1 pound \$16

JUMBO ALASKAN SNOW CRAB

The biggest snow crab we could find,
Garlic grilled (Bairdi Species)
1.5 pounds \$27

AMERICAN BLUE CRAB

Local crabs, hard shell, 3/2 dozen
Steamed with old Bay \$17



LOCAL SOFT SHELL BLUES

Lightly dusted in flour and Fried (2) \$17

PREMIUM BLUE CRAB CAKE

Blue crab, Fried/grilled (2) \$17

FLORIDA STONE CLAWS

Local stone crab claws, boiled,
served hot or cold *when in season

ITALIAN FRIED BLUE CRABS

"OIL & GARLIC STYLE"
our American blue crabs, cleaned, fried
in oil & garlic, 3/2 dozen \$17

SHELL BAR STUFF

COLD WATER BLACK MUSSELS

1 Pound per order
Steamed with butter \$10
"Wakye Style" sautéed in butter & garlic \$12



LOCAL FLORIDA CLAMS

1 dozen per order
Raw on the half shell \$10
Steamed \$10
"Wakye Style" sautéed in butter & garlic \$12

FRESH OYSTERS

1 dozen per order
Raw on the half shell \$10
"Chicago Style" baked with parm cheese \$15
"Crabbycellar" crab, spinach, bacon, & cheese \$12 (6)

SEAFOOD

Served with 2 sides

TRUE BOSTON SCALLOPS

True USA scallops shipped to us
From Boston Mass. Fried or broiled \$12



GULF SHRIMP

Served anyway you like!
Grilled-blackened-original fried-steamed \$15
or Coconut shrimp \$16

THE ORIGINAL LOBSTER TAIL

Broiled warm water lobster tail
with garlic butter \$37

USA FRIED OYSTERS

Lightly Fried oysters + remoulade \$16

USA CLAM STRIPS!

Domestic and sustainable! \$15



ON LAND

Served with 2 sides

THE ORIGINAL FROG LEGS

Sautéed or original Fried \$15

SEMINOLE PRIDE CHOICE STEAKS

Florida raised Cattle/ Choice beef
Ribeye (12 ounces) \$18
Filet Mignon (8 ounces) \$19



CAROLINA BBQ CHICKEN STRIPS

Fried and served with sweet golden BBQ \$11

BOURBON BBQ CHICKEN

3/2 roasted Chicken with a
lightly spicy bourbon BBQ \$14

BABY BACK PORK RIBS

Slow cooked with our signature spice blend
sweet golden BBQ / bourbon BBQ / honey BBQ
3/2 rack \$15 / Full rack \$18

TONY'S LOADED CHICKEN

Grilled Chicken breast, + honey BBQ,
bacon, sautéed onions, & Cheese \$12

PASTAS

Served with garlic bread

SHRIMP OR CHICKEN ALFREDO

Spaghetti with garlic cream sauce \$15

NON'S CRABBY PASTA

Spaghetti tossed in a lightly spicy homemade
tomato basil sauce
topped with fresh blue crab \$16

FRESH FISH

Served with 2 sides

•LOCAL GROUPER•

Fresh, mild, & local caught,
blackened, grilled, beer battered,
or original Fried \$21



SOUTHERN MISSISSIPPI CATFISH

Farm raised in Mississippi,
cornmeal fried southern style \$14

**BLACKENED MAHI MAHI
(MAA-HEE)**

Lightly spiced & blackened
(or get it grilled) \$16

FLORIDA CRACKER

SMOKED MULLET

Local caught, cut in house & smoked \$12

BOURBON BBQ SALMON

Atlantic salmon grilled
+ lightly spicy bourbon BBQ \$15
(or order it plain grilled or blackened)

SEARED YELLOW-FIN TUNA

Thick cut, seared to your temp & served with
wasabi ginger sauce \$18
(grilled/blackened)

CRABBY COMBOS

Served with 2 sides

SNOW CRAB + PLUS

1 pound of snow crab plus
3/2 rack baby back pork ribs or
3/2 pound wild u peel on GULF shrimp \$23

GEORGE'S CRAB FEAST

2 pound combo of snow & king crab legs,
potatoes, corn, & sausage + garlic butter \$32

ORIGINAL SEAFOOD PLATTER

Fried fish, scallops, shrimp, & Crab Cake \$20

Substitute fresh local grouper for \$6

Available broiled with garlic butter



KEY WEST COMBO

Grilled shrimp & mahi basted in
key lime honey mustard \$19

Substitute fresh local grouper for \$6

LOW COUNTRY CRAB BUCKET

Snow crab, wild gulf shrimp, mussels, clams,
potatoes, corn, & sausage + garlic butter \$26

SIDES

* \$2.5 Each *

- Crispy fries
- Creamy Celeryseed coleslaw
- Southern Style Green Beans with Bacon
- Fresh Vegetable (Changes)
- Carolina Style Smashed Potato Salad
- Cornmeal Hushpuppies
- Rice & Beans
- Creamy Mac N Cheese

*Organic/Undercooked protein warnings: If you have a chronic illness of the liver, stomach, or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters & should eat oysters fully cooked. Consult a doctor before eating raw animal proteins of any kind.