



*Indoor & Outdoor Seating. Cold Beer & Wine.*

11AM - 9PM Everyday All Season

**TAKE OUT 252-453-9931**

*BE SURE to call us early in the day to reserve your pick up time!*

*Heck Yeah, We got Local Blue Crabs!*

Pulled straight out of the Currituck Sound by master crabsman, Buddy Ponton. Call to reserve yours ahead of time and we'll have 'em all ready to go for you. Call ahead to reserve blue crabs (Market Price)

## Appetizers

**FRIED CALAMARI** 10

**CONCH FRITTERS** 12

**HOT CRAB DIP** 11

**BASKET O' FRIES** 6

**BASKET O' HUSHPUPIES** 5

**BASKET O' CHIPS** 5

**BASKET O' SWEET TATER FRIES** 7



## SOUP & SALAD

**DRESSINGS:** Bleu Cheese, Ranch, Balsamic Vinaigrette, 1000 Island, Honey Mustard, Golden Italian

### BLUE CRAB CHOWDA

Cream Based  
Cup 5 Bowl 10

### SPICY SEAFOOD GUMBO

Tomato Based  
Cup 5 Bowl 10

### GARDEN SALAD

Lettuce, tomato, red onion, cucumber, radish, carrot, grated cheese & croutons 7



## a la carte sides

**CORNBREAD** 3

**CORN ON THE COB** 2

**CHIPS** 3

**FRENCH FRIES** 3

**HUSHPUPIES** 3

**SWEET TATER FRIES** 4

**COLESLAW**

SIDE 3 PINT 6

**COLLARD GREENS**

SIDE 3 PINT 7

**MAC N CHEESE**

SIDE 3 PINT 7

**TATER SALAD**

SIDE 3 PINT 6

**BAKED BEANS**

SIDE 3 PINT 6

## SANDWICHES

Served on a fresh baked lightly toasted bun  
Table Top Sauces to Choose From

**VEGGIE BURGER** 6

**CHICKEN BBQ**

Reg 7 / Lg 8

**NC PORK BBQ**

Reg 7 / Lg 8

**SMOKED BEEF BRISKET**

Reg 8 / Lg 9

**OYSTER PO'BOY** 10

**SHRIMP PO'BOY** 10

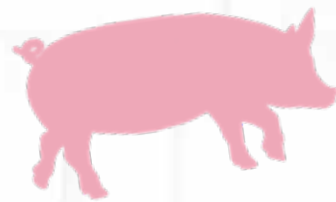
**FRESH FISH OF THE DAY** 10

**CAROLINA CRAB CAKE** 12

**SOFTSHELL CRAB** locally harvested 13

**LOBSTER ROLL**

Served on brioche bread with melted butter 15



## Fried Baskets

Served with fries.

**CLAM STRIPS** 11

**OYSTERS** 12

**SHRIMP** 13

**FRESH FISH OF THE DAY** 14

**SCALLOPS** 18

## YOUNG'NS

Served with fries or chips

**PB&J** 5

**HOT DOG** 5

**MAC & CHEESE** 7

**FISH BITES** 7

**BURGER** 7

**CHICKEN NUGGETS** 7



Don't forget you can always add on Ala Carte Seafood, Sides & Smoker items to make it your perfect Pickin' Feast

*\*Consuming raw or undercooked meat, seafood, shellfish & eggs can increase your risk of food borne illness.*

# PLATTERS

Served with your choice of two sides:  
Coleslaw, Tater Salad, Corn on the Cob, Cornbread, Hushpuppies, Baked Beans,  
Collard Greens, Sweet Fries, French Fries, Chips or Mac n Cheese



## From the Sea

### STEAMED SEAFOOD SAMPLER

3 Oysters, 3 Clams, 2 Lg Scallops, 3 Jumbo Shrimp  
& 3 Mussels 22

### STEAMED CORAL THREEFER

6 Clams, 6 Oysters, 6 Mussels 19

### SNOW CRAB LEGS

1/2 lb. cluster 20

### KING CRAB LEGS

1/2 lb. top grade 24

### STEAMED MULE'S DELITE

6 Jumbo Shrimp, 2 Lg. Scallops 20

### FRESH CATCH FISH

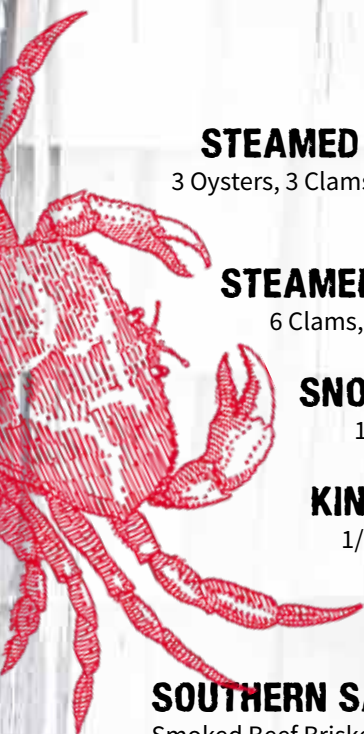
Fried, Sautéed or Blackened 18

### CAROLINA BLUE CRAB CAKES

2 Butter sautéed crabcakes 21

### D'BIG FRIED COMBO

Fresh Fish, 2 Lg. Scallops, 3 Oysters,  
4 Lg. Shrimp 24



## From the Land

### SOUTHERN SAMPLER

Smoked Beef Brisket, Pork BBQ  
& Chicken BBQ 22

### NC PORK BBQ

Smoked in-house and hand pulled 15

### CHICKEN BBQ

Pulled breast and thigh meat  
smoked to perfection 14

### SMOKED BEEF BRISKET

Smoked in house and sliced 16

### ST. LOUIS RIBS

Half Rack 18 Full Rack 24



## a la carte

add ala cart items to make it your perfect pig picking feast

HALF RACK RIBS 11

FULL RACK RIBS 20

PINT SMOKED BEEF BRISKET 16

PINT CHICKEN BBQ 13

PINT NC PORK BBQ 14

CLAM 1 DOZEN 11

MUSSELS 1 DOZEN 11

OYSTERS 1 DOZEN 14

MED SHRIMP 1 LB 13

LG SHRIMP 1 LB 16

JUMBO SHRIMP 1 LB 22

SCALLOPS 1 LB 30

SNOW CRAB LEGS 1 LB 24

KING CRAB LEGS 1 LB 34

LOBSTER TAIL MARKET PRICE

LOCAL FRESH BLUE CRABS DOZEN / 1/2 BUSHEL / BUSHEL MARKET PRICE

# STEAMER POTS

Comes with Corn on the Cob, Red Potatoes, Sweet Onions, Lemons, Spices, Cocktail Sauce and Butter.

### THE LIGHTHOUSE

6 oz Lobster Tail, 3 Jumbo  
Shrimp, 6 Clams, 6 Mussels,  
2 Lg Scallops 33

### THE COROLLA

1/2 lb Snow Crab Legs, 2 Lg  
Scallops, 3 Jumbo Shrimp,  
3 Clams, 3 Mussels & 1  
Andouille Sausage 32

### THE ALASKAN

1/2 lb King Crab legs,  
1/2 lb Snow Crab Legs,  
3 Jumbo Shrimp, 3 Lg  
Scallops 39

### THE CAPTAIN

6 oz Lobster Tail,  
1/2 lb King Crab Legs,  
1/2 lb Snow Crab Legs,  
3 Clams, 3 Lg Scallops,  
1 Andouille Sausage 49



# BUILD YOUR OWN

Basic setup - \$4, required for all in house build your own

EXTRA VEGGIE 4

SCALLOPS 1/2 LB - 15 1 LB - 30

SNOW CRAB LEGS 1/2 LB - 12 1 LB - 24

KING CRAB LEGS 1/2 LB - 17 1 LB - 34

CLAM 1/2 DZ - 6 1 DZ - 11

MUSSELS 1/2 DZ - 6 1 DZ - 11

OYSTERS 1/2 DZ - 7 1 DZ - 14

MED SHRIMP 1/2 LB - 7 1 LB - 13

LG SHRIMP 1/2 LB - 8 1 LB - 16

JUMBO SHRIMP 1/2 LB - 11 1 LB - 22

LOBSTER TAIL MARKET PRICE

### NEED CATERING INFO?

Email us at [FATCRABSOBX@GMAIL.COM](mailto:FATCRABSOBX@GMAIL.COM)  
Enjoy the Extra-casual atmosphere of  
Corolla's FAVORITE little Rib n Crab Shack!

### CARRY OUT ONLY

Full Menu available 11am-4pm.  
After 4pm Raw Ready to Cook Steamer Pot and A La Carte ONLY  
1159 Austin Street Suite 101-A Corolla, NC 27927