



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

**12pm - 9pm Everyday In Peak 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 12

CONCH FRITTERS 15

HOT CRAB DIP 16

BASKET O' FRIES 8

BASKET O' HUSHPUPPIES 8

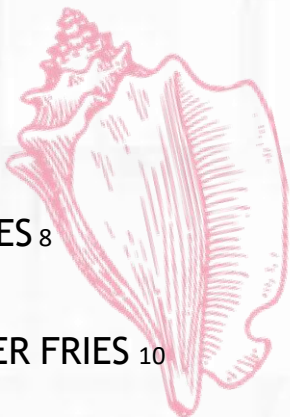
BASKET O' CHIPS 8

BASKET O' SWEET TATER FRIES 10

SHRIMP COCKTAIL 14

SMOKED CHICKEN WINGS 18

Choice of Hot, BBQ, Mango Habanero, Old Bay Mustard  
Or Sweet Thai Chili



## soup & salad

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

**BLUE CRAB CHOWDA**

Cream Based  
Cup 6 Bowl 10

**SPICY SEAFOOD GUMBO**

Tomato Based  
Cup 6 Bowl 10

**GARDEN SALAD**

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



## a la carte sides

CORNBREAD 4

CORN ON THE COB 3

CHIPS 4

FRENCH FRIES 4

HUSHPUPPIES 4

SWEET TATER FRIES 5

COLESLAW

SIDE 3 PINT 6

COLLARD GREENS

SIDE 5 PINT 8

MAC N CHEESE

SIDE 5 PINT 8

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 8

CHICKEN BBQ

Reg 8 / Lg 9

NC PORK BBQ

Reg 8 / Lg 9

SMOKED BEEF BRISKET

Reg 10 / Lg 11

CHAR-GRILLED BURGER 11

ANGUS STEAK BURGER, CHOICE OF PEPPERJACK, SWISS, AMERICAN  
OR CHEDDAR. SERVED WITH LETTUCE, TOMATO & ONION

BRISKET CHEESESTEAK 13

OUR SLOW SMOKED BEEF BRISKET W/ SAUTEED  
PEPPERS & ONIONS ON A TOASTED ROLL

OYSTER PO'BOY 12

SHRIMP PO'BOY 11

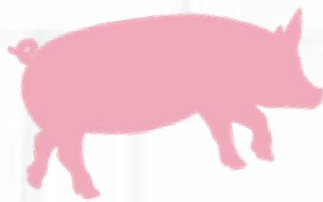
FRESH FISH OF THE DAY 12

CAROLINA CRAB CAKE 18

SOFTSHELL CRAB locally harvested 14

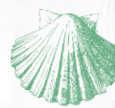
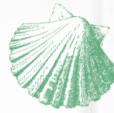
LOBSTER ROLL

Served on brioche bread with melted butter 15



## Fried Baskets

Served with fries.



CLAM STRIPS 14

OYSTERS 16

SHRIMP 15

FRESH FISH OF  
THE DAY 16

SCALLOPS 19

## Young'ns

Served with fries or chips

PB&J 6

HOT DOG 6

MAC & CHEESE 8

FISH BITES 8

BURGER 8

CHICKEN NUGGETS 8



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

*\*Consuming raw or under cooked 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 24

### FISH TACOS

Catch of the Day tempura battered  
and topped with slaw, pico and  
pickled red onions 15

### SEAFOOD MAC N CHEESE

Filled with crab and lobster 18

\*These 2 new items don't come with sides\*

### STEAMED MULE'S DELITE

6 Jumbo Shrimp, 2 Lg. Scallops 20

### FRESH CATCH FISH

Fried, Sautéed or Blackened 20

### CAROLINA BLUE CRAB CAKES

2 Butter sautéed crabcakes 29

### D'BIG FRIED COMBO

Fresh Fish, 2 Lg. Scallops, 3 Oysters,  
4 Lg. Shrimp 26

## From the Land

### SOUTHERN SAMPLER

Smoked Beef Brisket, Pork BBQ  
& Chicken BBQ 24

### NC PORK BBQ

Smoked in-house and hand pulled 16

### CHICKEN BBQ

Pulled breast and thigh meat  
smoked to perfection 15

### SMOKED BEEF BRISKET

Smoked in house and sliced 18

### ST. LOUIS RIBS

Half Rack 18 Full Rack 26

## a la carte

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

HALF RACK RIBS 12

FULL RACK RIBS 22

PINT SMOKED BEEF BRISKET 18

PINT CHICKEN BBQ 14

PINT NC PORK BBQ 15

CLAM 1 DOZEN 12

MUSSELS 1 DOZEN 12

OYSTERS 1 DOZEN 15

LARGE SHRIMP 1 LB 16

JUMBO SHRIMP 1 LB 22

SCALLOPS 1 LB 34

SNOW CRAB LEGS 1 LB Market Price

KING CRAB LEGS 1 LB Market Price

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 Jumbc  
Shrimp, 6 Clams, 6 Mussels,  
2 Lg Scallops 40

### THE COROLLA

1/2 lb Snow Crab Legs, 2 Lg  
Scallops, 3 Jumbo Shrimp, 3  
Clams, 3 Mussels & 1  
Andouille Sausage 36

### THE ALASKAN

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

### THE CAPTAIN

6 oz Lobster Tail,  
1/4 lb King Crab Legs,  
1/2 lb Snow Crab Legs,  
3 Clams, 3 Lg Scallops,  
1 Andouille Sausage MKT Price

## build your own

Each "Ready to Cook" To-Go POT set up is \$10

VEGGIE SET 6

SCALLOPS 1/2 LB - 17 1 LB - 34

CLAM 1/2 DZ - 6 1 DZ - 12

MUSSELS 1/2 DZ - 8 1 DZ - 15

OYSTERS 1/2 DZ - 7 1 DZ - 14

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** Rib n Crab Shack!

### CARRY OUT IN PEAK SEASON

Full Menu available 12pm-4pm.

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