



HAMMERED CRAB



MENU



STARTERS

PEEL & EAT SHRIMP*

Tossed with coastal seasonings; served hot or cold with cocktail sauce and lemon
\$16 | **GULF SHRIMP** \$20

FRIED GROUPER BITES

Marinated in our "Coastal Seasoning", hand breaded, and served with our jalapeño remoulade. Perfect for sharing with the table, or just for yourself.
\$15

SHRIMP, CRAB & ANDOUILLE GUMBO*

Succulent shrimp, cocktail crab claws and smoky Andouille sausage in a rich and flavorful roux-based broth; served with white rice
\$10

CRAB DIP*

Piping hot blend of lump crab meat, cheeses, spinach, artichokes and seasonings; served with house-made garlic crostini
\$16

MOZZARELLA STICKS

Six breaded and fried cheese sticks; served with marinara sauce
\$9

GARLIC CRAB CLAWS*

Griddled with house butter; served with house-made garlic crostini and lemon
\$24

HAND-HELDS

Served with your choice of one Regular Side (upgrade to side salad for \$2)

FRENCH DIP SANDWICH*

Shaved roast prime rib, herb jus, Swiss cheese and grilled onions
\$15

CAJUN PRIME RIB SANDWICH*

Cajun-spiced shaved roast prime rib, Swiss cheese, grilled bell peppers & onions, mushrooms and creole mustard
\$16

CRISPY FISH SANDWICH

Hand-breaded fried fish, American cheese, lettuce, red onion, tomato, pickle and remoulade
FLOUNDER \$14 | **GROUPER** \$18

GRILLED CHICKEN SANDWICH

Lemon pepper-spiced grilled chicken breast, lettuce, tomato, onion, pickle and lemon garlic aioli
\$14

CHEESEBURGER

1/3 pound burger with cheddar cheese, lettuce, tomato, and onion
\$14

THE KRAKEN

This "Monster" of a burger starts with lettuce, tomato, onion, and burger patty cooked to order. Then it is topped with cheese, a crab cake, shaved prime rib, garlic aioli, and a fried shrimp topper. It is not for the faint of heart.

\$25

SALADS

DINNER SALAD

Field salad mix, grape tomatoes, cucumbers, red onions, croutons and our signature house vinaigrette dressing with your choice of protein

CHICKEN OR SHRIMP \$12 / **SHAVED PRIME RIB** \$15

HOUSE SALAD

Smaller portion of our Dinner Salad.

\$6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

18% gratuity added to parties of 6 or more

MAINS

Served with our signature garlic loaf and your choice of one Regular Side (upgrade to side salad for \$2)

HERB-CRUSTED PRIME RIB*

Tender, juicy and full of flavor, this perfectly cooked prime rib is coated in a savory blend of herbs, creating a delicious crust that adds depth and richness to every bite; served with house-made horseradish and herb jus

LIMITED AVAILABILITY

14 oz. \$32

BABY BACK RIBS

Dry-rubbed and cooked until tender, juicy and fall-off-the-bone delicious; served with a side of our signature barbecue sauce

LIMITED AVAILABILITY

FULL RACK \$28 / HALF RACK \$20

CRAB GROUPEL*

Tender grouper fillet under a crafted crab cake served on a bed of garden rice and topped with a lemon butter sauce

\$26

CRAFTED CRAB CAKES*

Chunks of sweet and juicy crab meat mixed with herbs & spices and cooked to a crispy coating topped with lemon butter sauce; served on a bed of garden rice with remoulade

\$22

BLACKENED SHRIMP & GRITS*

Shrimp coated in a blend of Cajun spices; served atop a bed of creamy Andouille cheese grits with a seafood gravy on top (does not come with a side)

\$18

CAJUN GROUPEL

Grouper fillet grilled and seasoned with blend of salt and spices. Served on a bed of garden rice topped with our Cajun cream sauce giving it that "perfect" bite.

\$20

ADD ONS

CRAB CLUSTERS \$22

HALF RACK RIBS \$14

ALL YOU CAN EAT SNOW CRAB LEGS*

Our snow crab legs are edible treasures from the icy depths of the ocean! Whether dipped in butter or enjoyed plain, these crab legs are a true delight for seafood lovers. Served with signature garlic loaf, corn cobette, red-skin potatoes, butter and lemon

SERVICE ENDS 30 MINUTES PRIOR TO CLOSE

Market Price

BOILS

A traditional southern-style boil; served with our signature garlic loaf, red skin potatoes, corn cobette and Andouille sausage

SHRIMP BOIL*

\$25 | GULF SHRIMP \$29

SNOW CRAB BOIL*

\$40

LOW COUNTRY BOIL*

\$46 | GULF SHRIMP \$50

PLATTERS

Served with hush puppies, fries, creamy slaw and lemon

FRIED SHRIMP*

Served with cocktail sauce

\$17

FRIED FISH

Served with remoulade

FLOUNDER \$18 | GROUPEL \$22

CHICKEN TENDERS

Served with honey mustard

\$16

DEVILED CRAB*

Topped with a lemon butter sauce; served with remoulade

\$20

FAMILY MEALS

All Family Meals served with our signature garlic loaf, Family Salad, and a shareable order of green beans

SURF & TURF

A combination of our Prime Rib and Snow Crab Boil

LIMITED AVAILABILITY

\$80 (FEEDS 2)

SEAFOOD FEAST

A combination of our Crab Cakes served on a bed of garden rice, our Snow Crab Boil and our Shrimp Boil

\$90 (FEEDS 2-4)

CRAB & PRIME RIB

Double the pleasure, double the fun. A double portion of Prime Rib along with a double portion of our Snow Crab Boil. Served with a basket of fries and a basket of hush puppies.

LIMITED AVAILABILITY

\$165 (FEEDS 3-5)

FAMILY FEAST

This is for the big gang! Double Prime Rib, double Baby Back Ribs, a double portion of Snow Crab Boil and a Shrimp Boil! Served with two basket of fries and a basket of hush puppies.

LIMITED AVAILABILITY

\$275 (FEEDS 5-10)

SIDES

(upgrade from a regular side to a premium side for \$2)

REGULAR SIDES \$4

CREAMY SLAW

FRIES

CORN COBETTES

GARDEN RICE

HUSH PUPPIES

RED-SKIN POTATOES

THIN & CRISPY ONIONS

SEASONED GREEN BEANS

PREMIUM SIDES \$6

SIGNATURE GARLIC LOAF

HOUSE SALAD

KIDS

(choice of 1 Regular Side; upgrade to our signature garlic loaf or side salad for \$2 each)

TENDERS

\$10

CHEESEBURGER

\$10

FRIED SHRIMP*

\$11

DESSERT

BLUEBERRY CHEESECAKE

\$10

RASPBERRY DONUT CHEESECAKE

\$10

SMORES LAVA CAKE

\$10

KEY LIME PIE

Served with whipped cream
\$9

BEIGNETS

Fluffy, deep-fried doughnuts
generously dusted with powdered sugar
\$8

DRAFT BEER

MILLER LITE \$5

YUENGLING \$6

BEER BOTTLE/CAN

BUD LIGHT \$5

COORS LIGHT \$5

MICH ULTRA \$5

CORONA \$6

CORONA LIGHT \$6

LAGUNITAS IPA \$6

WHITE CLAW BLACK CHERRY \$6

WHITE CLAW MANGO \$6

GOAT ISLAND BLOOD ORANGE \$7

SIERRA NEVADA

WILD LITTLE THING SOUR \$7

SWEETWATER G13 IPA \$7

UFO WHITE \$7

WINE

Wines prices may vary
Ask your server for our daily wine options,
available by the glass or bottle

RED

PINOT NOIR

CABERNET

WHITE

PINOT GRIGIO

CHARDONNAY

MOSCATO

CHAMPAGNE

BEVERAGES

PEPSI, DIET PEPSI, DR PEPPER,
DIET DR PEPPER, MOUNTAIN DEW,
LEMONADE, STARRY, SUNKIST ORANGE,
SWEET OR UNSWEET TEA
\$3.75

SIGNATURE DRINKS

Tidal Wave

Bring on the summer vibes with a mixture of Bacardi rum, simple syrup, Blue Curacao, lime juice, club soda, and muddled mint for a cool, refreshing flavor – who knows, a sea creature might be found floating around!

\$12

Palm Breeze

A top-tier margarita with a combination of Don Julio, margarita mix, a splash of orange juice and Gran-Gala floater

\$15

Seaweed

Enjoy the tropics with a combination of Malibu, Captain Morgan, melon liqueur, Blue Curacao, pineapple and a splash of lime juice

\$13

Shady Palm

Beat the heat with Tito's, simple syrup, sour mix, and a splash of lemon flavor

\$10

Beach, Please!

Go to your happy place with Smirnoff, Peachtree liqueur, orange juice, pineapple juice, and a splash of cranberry

\$11

Happy Place

Find your paradise with vodka, Peachtree liqueur, orange juice, Blue Curacao, peach puree, and a splash of lemon-lime

\$10

Hammered Sunset

Bombay Sapphire Gin, bitters, orange liqueur, simple syrup, and a freshly squeezed orange wedge, with a dash of orange juice and sweet vermouth topper

\$12



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