



THE CRAB SHACK

21 Princes Wharf, Auckland



P. 09 972 1599      E. Info@crabshackakl.co.nz      W. www.crabshack.co.nz

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Drinks Menu



WINE ON TAP

Nantucket Sound Sauvignon Blanc  
Nantucket Sound Pinot Noir



WINE

Champagne

Louis Roederer  
Louis Roederer 1/2 bottle (375ml)

Riems (France)  
Riems (France)

Methode/Sparkling

Gancia Asti  
Te Hana  
Daniel Le Brun Brut

Piedmont (Italy)  
Hawkes Bay/Gisborne  
Marlborough

Sauvignon Blanc

Russian Jack  
Babich Black Label  
Te Tera Sauvignon Blanc  
Wither Hills "Rarangi"

Marlborough  
Marlborough  
Martinborough  
Marlborough

Chardonnay

Corbans 1902  
Grove Mill  
Wither Hills  
Firestone Vineyard Reserve  
Gimblet Gravels

Gisborne  
Marlborough  
Marlborough  
Santa Ynez Valley (USA)  
Hawkes Bay

Pinot Gris

Clifford Bay  
Grove Mill  
Mt Difficulty Roaring Meg

Marlborough  
Marlborough  
Central Otago

Aromatics

Grove Mill Gewurtztraminer  
Te Kairanga Riesling  
Te Mata Zara Viognier

Marlborough  
Martinborough  
Hawke's Bay

Rose

Ata Rangi Summer Rose  
Wither Hills

Martinborough  
Marlborough

Pinot Noir

Russian Jack  
Te Kairanga Pinot Noir  
Vavasaur PN  
Babich Black Label  
Roaring Meg PN  
Mt Difficulty Estate

Martinborough  
Martinborough  
Malbourough  
Malbourough  
Central Otago  
Central Otago

Grenache

Torres Sangre De Toro

Catalunya (Spain)

Merlot and Blends

Sebastiani Merlot  
Trinity Hill Merlot  
Te Mata Estate

California (USA)  
Hawkes Bay  
Hawkes Bay

Shiraz/Syrah

Angove 'Long Row' Shiraz  
Te Mata Syrah  
St Hallet Gamekeepers

South Australia  
Hawkes Bay  
Barossa Valley (Australia)

| 150ml | 500ml | 1Ltr |
|-------|-------|------|
| 8     | 25    | 47   |
| 9     | 30    | 60   |



GLS

BTL

|      |    |
|------|----|
| 130  | 65 |
| 9    | 45 |
| 10   | 48 |
| 14   | 67 |
| 10   | 48 |
| 10.5 | 50 |
| 11   | 53 |
|      | 65 |
| 10   | 48 |
| 11   | 53 |
| 12   | 57 |
| 13   | 62 |
|      | 75 |
| 10   | 48 |
| 11   | 53 |
| 12   | 57 |
| 11   | 53 |
| 11   | 53 |
|      | 75 |
| 10   | 48 |
| 12   | 57 |
| 10   | 48 |
| 11   | 53 |
| 14   | 67 |
| 12   | 57 |
| 15   | 70 |
|      | 95 |
| 10   | 48 |
| 10   | 48 |
| 11   | 53 |
| 12   | 57 |
| 10   | 48 |
| 11   | 50 |
| 12   | 57 |



# THE CRAB SHACK



## GET STARTED

|  |         |
|--|---------|
| <b>Ray-wen-nuh Bread</b> - w/ Shack butter, tapenade & pork crackling  | 7       |
| <b>Shack Clam Chowder</b> - in a jar   | 15 / 24 |
| <b>Corn Chip Platter</b> - w/ a trio of kumara dip, crab & corn and guacamole  | 15      |
| <b>Calamari</b> - lightly fried, lemon & a trio of dips, chargrilled tomato, green tomato jalapeño & aioli (df)                                  | 16      |
| <b>Spicy Chicken</b> - 1/2kg of BBQ chicken wings w/ five cheese sauce   | 17      |
| <b>Crab &amp; Prawn Cocktail</b> - Shack Bloody Mary sauce, Iceberg lettuce, semi-dried tomatoes & lemon (df)                                    | 24      |
| <b>1/2 Pound of Whole Prawns</b> - Shark Bay Tiger prawns in a lemongrass & chilli tomato sauce w coriander, spring onion & crispy shallots (gf) | 25      |



## SHACKBOARDS

|  |    |
|--|----|
| <b>Kiwi fish fingers</b> - Shack tartare sauce & ketchup                               | 16 |
| <b>Blackened Tuna</b> - seared tuna w/ salad of cucumber, soy, lime and coriander (df) | 16 |
| <b>Crab &amp; crayfish cakes</b> - Pacific island coconut onion                        | 16 |
| <b>Tempura soft shell crab</b> w/ pickled ginger & wasabi mayonnaise                   | 22 |



## FROM THE CRAB POTS

|   |     |
|---|-----|
| <b>Jonah Crab</b> - 400g in a black pepper sauce w/ coriander, spring onion & crispy shallots | 40  |
| <b>Kilo of Crab</b> -1 kg of crab w/ chilli-garlic butter.<br>Are you ready to get messy?     | 40  |
| <b>Atlantic Golden Crab</b> - 500g in a spicy horopito, coconut & pineapple sauce (gf)        | 45  |
| <b>The King!</b> - 700g of Red King crab w/ garlic butter and lemon (gf)                      | 112 |



## BY THE SCOOP

|  |                     |
|--|---------------------|
| <b>Choose your shellfish:</b>  |                     |
| Marlborough Green Lip mussels  | per 500g scoop 19.5 |
| <b>Mixed Cloudy Bay Clams</b><br>(Tuatua, Diamond Shell, Moon Shell) | per 500g scoop 20.5 |
| <b>Mixed Cloudy Bay Clams with Mussels</b>                           |                     |
| <b>Served in:</b>  |                     |
| Kiwi white wine, chilli & garlic sauce (gf)                          |                     |



GF = Gluten Free  
DF= Dairy Free



## SHACK SALADS

|  |    |
|--|----|
| <b>Caesar Salad Jar</b> - Cos lettuce, croutons, streaky bacon & Caesar dressing   | 15 |
| <b>Calamari Salad</b> - Garlic, date, manchego, rocket lettuce,evo & citrus (gf)   | 18 |
| <b>Karaka Garden Salad</b> - Cucumbers, roasted peppers, tomato, Tomino soft cheese, red onion, walnuts & basil vinaigrette (gf)<br><i>add Cajun chicken \$6.00 add Blue swimmer crab meat \$ 8.50</i> | 22 |
| <b>The Shack Cobb Salad</b> - Smoked chipotle mayo, Blue swimmer crab & prawns, ham, egg, mozzarella, tomato & lettuce w/ honey mustard dressing (gf)  | 27 |



## THE MAIN EVENT

|  |    |
|--|----|
| <b>Cajun Catch of the Day</b> - Grilled in the charcoal barrel, served w/ red pepper & lime sauce, apple & pear chutney & peanut chipotle slaw (gf)  | 26 |
| <b>The Grumpy Chicken</b> - Kiwi rubbed chicken breast grilled, roasted bell pepper, basil and mozzarella  | 26 |
| <b>Messy Pig</b> - From the charcoal oven, pork belly w/ spiced black beans, avocado salsa, potato hash, peanut chipotle slaw & annatto sauce (gf)   | 26 |
| <b>Kiwi Pepper Lamb Rump</b> - Roasted over the charcoal barrel<br>& served w/ mint & caper salsa verde, potato hash & peanut chipotle slaw (gf)   | 28 |
| <b>The Shack Stack</b> - Two rosemary & garlic sirloin steaks, layered w/ roasted field mushrooms & caramelised onions served w gorgonzola cheese sauce, potato hash & peanut chipotle slaw (gf) | 28 |
| <b>Grilled Tuna Steak</b> - Blue swimmer crab & caper celeriac remoulade (df,gf)   | 29 |



## SHACK BURGERS

|   |    |
|---|----|
| <b>All burgers served w fries, onion rings and creamed corn</b>   |    |
| <b>The Rainbow Warrior</b> - Mozzarella, tomato, avocado, horseradish mayo, rocket lettuce (vegan on request) | 22 |
| <b>Big Auckland</b> - Beer battered fish fillet, shack tartar, iceberg lettuce & tomato                       | 22 |
| <b>Big Jed</b> - Angus beef patty, pancetta, onion, horseradish mayo, tomato, beetroot, iceberg lettuce       | 24 |



## SIDES

|  |       |
|--|-------|
| <b>Bread roll</b> - for soaking up your sauces | 3.5   |
| <b>Smoked Peanut Chipotle Slaw</b> (df) (gf)   | All 7 |
| <b>Steak fries</b> (df)                        |       |
| <b>Creamed corn</b>                            |       |
| <b>Rocket &amp; manchego salad</b> (gf)        |       |
| <b>Charcoal roasted spicy spuds</b>            |       |



## TAP BEER/CIDER



| Tap Beer                           | GLS  | JUG |
|------------------------------------|------|-----|
| Speight's Mid (480ml)              | 7    | 25  |
| Martha's Golden (480ml)            | 8    | 28  |
| Crafty Beggars Pale Ale (480ml)    | 8    | 28  |
| Crafty Beggars Golden Days (480ml) | 8    | 28  |
| Hoegaarden (330ml)                 | 9    |     |
| Becks (425ml)                      | 10   | 35  |
| Shack Craft Tap (480ml)            | 11.5 | 40  |
| <b>Tap Cider</b>                   |      |     |
| Mac's Cloudy Apple Cider           | 9    | 30  |



## BOTTLED BEER/CIDER

| Bottled Beer                                 | BTL |
|--|-----|
| Steinlager Light                             | 8   |
| Steinlager Classic                           | 9   |
| Steinlager Pure                              | 9   |
| Mac's Black                                  | 9   |
| Corona                                       | 9   |
| Budweiser                                    | 9   |
| Corona or Budweiser buckets<br>(4 x bottles) | 30  |
| Speight's Triple Hop Pilsner                 | 9   |
| Little Creatures Pale Ale                    | 10  |
| Emerson's Bookbinder (500ml)                 | 15  |
| Emerson's 1812 (500ml)                       | 15  |
| Emerson's Pilsner (500ml)                    | 15  |



## COCKTAILS

OUR COCKTAILS ARE CRAB-LICIOUS!  
SEE COCKTAIL LIST OR ASK YOUR WAITER



## NON-ALCOHOLIC

|                        |     |
|------------------------|-----|
| Mac's Ginger Beer      | 4.5 |
| Hopt Range             | 6   |
| - Salted Lychee        |     |
| - Watermelon & Mint    |     |
| - Pear & Basil         |     |
| - Elderberry & Herb    |     |
| Soft drinks, juices    | 4.5 |
| Tea, green tea, coffee | 4   |



## KIDS COCKTAILS

|                                      |         |
|--------------------------------------|---------|
| Pink Panther, Spider & Traffic Light | All 7.5 |
|--------------------------------------|---------|