THE CRAB SHACK

Queens Wharf, Wellington

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Drinks

WINE ON TAP

		150ml	500ml	1Ltr
Barrel Thief Sauvignon Blanc	*Marlborough*	8	25	47
Barrel Thief Pinot Noir	*Marlborough*	9	30	60

WINE

Sherry			
Lustau Manzanilla Papirusa	*Sanlúcar, Spain*	8.5	
Port			
Taylors Ruby	*Portugal*	11	
Graham's Tawny	*Portugal*	10	
Methode Traditionelle			
Te Hana Sparkling Reserve NV	*Marlborough*	9.5	48
Hunters Miru NV	*Marlborough*	12	58
Codorniu Mediterrania	*Spain*	12	55
Sauvignon Blanc			
Babich Black Label 2016	*Marlborough*	11.50	55
Russian Jack 2015	*Marlborough*	10	48
Vavasour 2016	*Marlborough*	11	53
Pinot Gris			
Babich Black Label 2016	*Marlborough*	11.50	56
Clifford Bay 2016	*Marlborough*	9.50	45
Mt Difficulty Roaring Meg 2016	*Central Otago*	11.50	56
Riesling			
Te Kairanga 2015	*Martinborough*	12	56
Gewurtztraminer			
St Clair Pioneer Block 2016	*Marlborough*	12	53
Chardonnay			
Sebastiani Sonoma 2015	*Sonoma County, USA*	12.50	60
Wither Hills 2016	*Marlborough*	12	56
Rosé			
Wither Hills 2017	*Marlborough*	11	54
Zinfandel			
Sebastiani Sonoma 2013	*Sonoma County, USA*	12	58
Pinot Noir			
Babich Black Label 2016	*Marlborough*	13	62
Carrick Unravelled 2016	*Central Otago*	13.50	66
Te Tera 2014	*Martinborough*	15	73
Merlot/Cabernet			
Te Mata Estate 2015	*Hawkes Bay*	11.50	54
Merlot			
Concha y Toro Diablo 2015	*Rapel Valley, Chile*	9	44
Shiraz/Syrah			
Trinity Hill White Label 2016	*Hawkes Bay*	11	54
Graham Norton 2015	*South Australia*	11	52

THE CRAB SHACK

Menu

GET STARTED

Hot bread w butter — 6.5

Clam chowder in a jar — 10

Shrimp cocktail - in a bloody mary mayonnaise, iceberg lettuce, semi-dried tomatoes & lemon (df, gf) — 1/4 pound 13.5, 1/2 pound 18.5

Tacos – soft shell flour tortilla w your choice of filling (1/serve):

- ***Pulled pork*** *– 24 hr cured & slow braised pork, apple, celeriac remoulade, w chilli, lime, pineapple & mango salsa* ⊛ — 8
- ***Halloumi*** *– Grilled Zany Zeus halloumi, roasted corn salsa, coriander, chilli & guacamole* — 10
- ***Soft shell crab*** *- tempura batter, chilli, spring onion & coriander, crispy shallots, pickled ginger & wasabi mayo* — 10
- ***Fish of the day*** *– battered fish fillet, shredded iceberg, red pepper lime sauce, jalapeno crème fraiche* — 8

SHARING

Corn chip platter – guacamole, crab & corn, Indian pumpkin dip — 15

Bread & dips – crab & corn, Indian pumpkin, capsicum & white bean — 15

Hot wings – 1 Pound of crispy chilli chicken wings w blue cheese & red pepper sauce - available either meek'n'mild or "feel the burn!" — 17

1/2 pound of prawns – king prawns in a lemongrass & chilli tomato sauce w coriander, spring onion & crispy shallots (df) — 25

Moroccan spiced calamari – lightly fried & served w aioli & lemon — 16

SHACK BOARDS

Mussels Kilpatrick – NZ mussels w bacon & smoky tomato sauce, melted cheddar & bread crumbs — 9/15

Crab & prawn cakes w cipollini & caper mayo — 15

Clam & mussel fritters w corn, pecorino & jalapeño crème fraîche — 14

Tempura soft shell crab w chilli, pickled ginger & wasabi mayonnaise (df) — 18

Raw fish board – selection w lime, palm sugar & chilli dressing, coriander salad *(gf, df)* — 17

Shrimp & bacon mac 'n' cheese - triple cheese - cheddar, parmesan & mozzarella — 14/21.5

BY THE SCOOP

Choose your shellfish: — per 500g scoop 15

Marlborough Green Lip Mussels — per 500g mixed scoop 16

Cloudy Bay Clams:

- Diamond Shell
- Tua Tua
- Moon Shell

Now choose your sauce:

- Tom Yum: tomato, kaffir lime, chilli. *(gf, df)*
- Thai Green Curry: lemongrass, coconut, coriander. *(gf, df)*
- White wine, chilli & garlic cream *(gf)*

THE MAIN EVENT

Crab & clam fettuccine – white wine, garlic, chilli, roasted peppers — 25

C.O.D – catch of the day grilled in the charcoal barrel – served w tomato, caper & green olive salsa, rocket & manchego salad, potato hash — 25

Cajun salmon – BBQ Akaroa salmon w cajun spices, red pepper & lime sauce - served w beetroot slaw, sour cream & chive potatoes ⊛ ⊗ — 25

Shack paella – saffron rice, chorizo, squid, tiger prawn, mussel, roasted peppers, peas, smoked fish, jalapeño crème fraîche & smoked paprika — 28

Kiwi pepper lamb rump – roasted over the charcoal barrel & served w mint & caper salsa verde, potato hash & beetroot slaw ⊛ ⊗ — 27

The Shack Stack – two rosemary & garlic sirloin steaks, layered w roasted field mushrooms & caramelised onions served w gorgonzola cheese sauce, potato hash & beetroot slaw ⊛ ⊗ — 29

SHACK BURGERS

"all burgers come w steak fries and creamed corn!"

The Big Welly – crumbed fish fillet, shack tartare, swiss, iceberg lettuce & tomato — 25

The Mooloo – prime sirloin beef patty, bacon, iceberg, pickle, aioli, BBQ sauce & smoked cheddar — 26

The Happy Hippy – roasted Portobello mushroom, Zany Zeus halloumi, caramelised onions, spiced pumpkin, rocket & aoili — 24

FROM THE CRAB POTS

"are you ready to get messy?"

Choose your Crab:

- Blue Swimmer Crab - 500g — 50
- Jonah Crab Claws – 500g — 50
- NZ Paddle Crab – the legend returns! – 1kg — 60

Now choose your sauce:

- The Classic!: chilli garlic butter finished w lemon and parsley (gf)
- Black pepper: cracked black pepper, garlic, sweet soy & spring onion (gf)
- Tomato, ginger, chilli & lemongrass: sweet, rich & spicy, finished w coriander & fried shallots (gf,df)

The King! — 120

– 800g of Red King Crab w jalapeño crème fraîche, bloody mary mayonnaise & lemon (gf)

SIDES

All 6.5

Beetroot slaw *(gf)*

Steak fries *(df)*

Creamed corn

Sour cream & chive potatoes

Rocket & Manchego salad *(gf)*

Hot bread w butter

⊛ *Denotes Gluten free on request*

⊗ *Denotes Dairy free on request*

HOME GROWN GOODNESS

COCKTAILS

All 15

North Island Ice Tea – Kiwi take on a NY classic! Feijoa vodka, white rum, gin, tequila, cointreau, citrus & cola (M)

Amaretto Sour – Complex balance of nuts & honey! Amaretto, Wild Turkey Honey, lemon and cherry

Mojito – A minty, Cuban summer classic! Appleton's rum, mint, sugar, lime & soda (M)

Pomberry Sangria – Hola amigos, enjoy a fruity red wine cocktail! Red wine, passionfruit, cranberry, vodka & pomegranate (M)

Margarita – The crab taco's best mate! Tequila, sugar & lime

Blood Orange Bellini – Mango Overload! Te Hana Sparkling, Cointreau & blood orange puree (M)

Uncle's Chum – A cherry old fashioned with a smokey whiskey float! Havana Club 7, Heering cherry, Laphroaig & maraschino juice

Crab Shack seasonal cocktail – *(ask your wait staff)*

(M) *Denotes mocktail version available on request.*

BEER

Tap Beer	Handle	Jug
Mac's Hop Rocker Pilsner	9	18
Emersons 1812 Pale Ale	12	24
Panhead Black Top Oat Stout	12	24
Mac's Green Beret I.P.A	9.5	19

	Btl
Bottled Beer	
Speights Triple Hop Pilsner, Mac's Mid Vicious, Steinlager Pure, Steinlager Classic, Steinlager Mid, Corona, Pacifico.	9
Corona Bucket (4x bottles)	30

Cider

Macs Cloudy Apple Cider	9
Isaac's Apple Cider	9
Lilli (250ml) – Raspberry & Pear, Blueberry & Lemon	9.5

NON-ALCOHOLIC

Soft drinks, juices — 4

Höpt Soda — 6

- salted lychee
- watermelon & mint
- pear & basil
- elderberry & herb

MILKSHAKES

Boozy 16

Non Alcoholic 10

Pineapple Lump Colada – fresh pineapple, coconut, banana, Malibu, rum, whipped cream, chocolate sauce ⊛ ⊗

Reece's Pieces – vanilla ice cream, chocolate ice cream, salted caramel, rum, peanuts, jersey caramels

Very Merry Berry – strawberry, cherry, banana, berry, coconut, Chambord, heering cherry, strawberry liqueur ⊛ ⊗