



THE CRAB SHACK

Queens Wharf, Wellington



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Please make sure you check yourself into our venue on the COVID 19 Government issued app or speak to one of our lovely waitstaff about passing along your details.

Drinks



WINE BY THE GLASS

Champagne

Mumm Cordon Rouge NV

Reims



20



120

Methodre Traditionelle

Bandini Prosecco NV

Italy

12

55

Deutz Prestige Cuvee 2016

Marlborough

75

Chardonnay

Abel 2018

Nelson

66

Brancott Letter Series O 2018

Marlborough

13

62

Church Road McDonald Series 2018

Hawkes Bay

14

68

Wairau River 2019

Marlborough

11

47

Sauvignon Blanc

Greywacke Wild 2017

Marlborough

78

Martinborough Vineyards 2018

Martinborough

60

Mt Beautiful 2019

Nth Canterbury

12

55

Russian Jack 2019

Marlborough

11.5

52

Tiki 2018

Waipara

13

60

Pinot Gris

Greywacke 2017

Marlborough

66

Palliser 2019

Martinborough

13

65

Roaring Meg 2019

Central Otago

11.5

54

Riesling

Grove Mill 2016

Marlborough

11

54

Te Kairanga 2016

Martinborough

13

64

Gewürztraminer

Te Whare Ra 2018

Marlborough

15

75

Rose

Church Road 'Gwen' 2019

Hawkes Bay

13

65

Te Kano 2019

Central Otago

12

61



Pinot Noir

Brancott Letter Series T 2017

Marlborough

13

60

Roaring Meg 2018

Central Otago

77

Te Kairanga 2018

Martinborough

15

73

Vavasour 2018

Marlborough

73

Cabernet/Merlot Blends

Church Road McDonald Series 2016

Hawkes Bay

14.5

70

Jim Barry Cover Drive 2017

Barossa

64

Riverbend Rd Malbec 2018

Hawkes Bay

11

50

Syrah/Shiraz

Delas Côtes du Rhône 2017

Rhone

11

53

Grant Burge Miamba 2017

Barossa

12

58

Clearview Cape Kidnappers 2018

Hawkes Bay

13

62

THE CRAB SHACK

Please note there will be a surcharge of 2% on all credit card & paywave transactions.



GET STARTED

Hot Bread w butter ⊗	8
Clam Chowder – a Crab Shack classic w clams, corn & potato	15
Poke Poke – marinated raw market fish w chilli, soy & sesame & a cucumber, edamame & wakame salad ⊕⊗	19.5
Tacos – soft shell flour tortilla w your choice of filling (1/serve):	
- Fish of the Day – battered fish fillet, shredded iceberg, 9 red pepper lime sauce, jalapeño crème fraiche ⊕⊗	
- Smoked Chipotle Pulled Pork – pickled red cabbage, coriander, jalapeño crème fraiche ⊕⊗	9
- Soft Shell Crab – tempura batter, chilli, spring onion & coriander, miso & pickled ginger mayo ⊗	12



SHARING

Corn Chip platter – feta and citrus hummus, spicy bean dip, crab & corn dip ⊕	17
'Cheezy As' – garlic & cheese Cobb – pull apart hot & cheesy garlic bread	10
Hot Wings – 1 Pound of crispy chilli chicken wings w blue cheese & red pepper sauce - available either meek'n'mild or "fire in the hole!" ⊗	18
Shack-spiced Calamari – lightly fried w aioli & lemon ⊗	16



SHACK BOARDS

Vietnamese Fish Cakes -fish & crab w coriander & chilli jam ⊗	19
Crab & Mussel Fritters w roasted corn & zucchini, pecorino & jalapeño crème fraiche ⊗	18
Raw Fish board – market selection w lime, palm sugar & chilli dressing, coriander salad ⊕⊗	18
Tempura Soft Shell Crab w chilli, miso & pickled ginger mayo ⊗	19



BY THE SCOOP

Choose your shellfish:	
Marlborough Green Lip Mussels	per 500g scoop 17
Cloudy Bay Clams:	per 500g mixed scoop 18
- Diamond Shell	
- Tua Tua	
- Moon Shell	
Now choose your sauce:	
- Thai Green Curry: lemongrass, coconut, coriander ⊕⊗	
- White wine, chilli & garlic cream ⊕	



THE MAIN EVENT

Cajun Catch of the Day – market fish grilled on the charcoal barrel w cajun spices, Shack slaw, potato hash & red pepper lime sauce ⊕⊗	28
Beer battered Fush 'n' Chups –Makikihi fries, Shack slaw & Shack tartare	25
Crab & Clam fettucine – white wine, garlic & chilli w roasted peppers	28
Jambalaya – prawn, chicken & spicy sausage, dirty rice & jalapeño crème fraiche ⊕⊗	28
Jerk Salad – Halloumi & courgette fritters w wood roasted Jerk spiced eggplant, chickpea & spinach salad, mint yogurt & preserved lemon chermoula ⊕⊗	20
OR Swap fritters and add barbequed Jerk fish	5
The Shack Stack – two rosemary & garlic sirloin steaks, layered w roasted field mushrooms & caramelised onions served w gorgonzola cheese sauce, potato hash & Shack slaw ⊕⊗	30
Caesar Salad – cos lettuce, bacon, parmesan, eggs & Caesar mayo, served with mozzarella garlic bread ⊕⊗	17.5
+ Pulled Cajun chicken	6.5



SHACK BURGERS

"burgers served w fries and creamed corn!"

The Big Welly – crumbed fish fillet, Shack tartare, swiss cheese, 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, onion rings, tomato relish, rocket & aioli ⊕	24



FROM THE CRAB POTS

"are you ready to get messy?"

Choose your crab:	
- Jonah Crab Claws – 500g	50
- Blue Swimmer – 500g	50
Now choose your sauce:	
- The Classic: chilli garlic butter finished w lemon and parsley ⊕	
- Tomato, ginger, chilli & lemongrass: sweet, rich & spicy, finished w shallots ⊕⊗	coriander & fried
The King!	
- 500g of Antarctic Chilean King Crab w jalapeño crème fraiche, bloody mary mayonnaise & lemon ⊕⊗	130



SIDES

Shack slaw ⊕	6.5
Steak fries ⊗	
Creamed corn	
Rocket & Manchego salad ⊕⊕⊗	
Hot bread w butter	8
⊕ Denotes Gluten free/on request	
⊗ Denotes Dairy free/on request	
⊕⊗ Denotes Vegan/on request	

Please inform your server of dietary requirements any



COCKTAILS

Keep the Dr Away – one a day! Beefeater 24	16
KwaiFeh Lychee, Apple syrup, lime & lemon	
Pineapple & Lemongrass Caipirinha – Six Barrel Soda lemongrass syrup, Bacardi white & lime	16 pineapple &
Plumtini – Vodka, Plum Liqueur, black doris plum Syrup & lime	16
Spiced Old Fashioned– Makers Mark, Laphraoig, star anise, cinnamon & burnt orange	16
Pear & Cinnamon Margarita- Tequila, Smoked Pear Liqueur, cinnamon syrup & lemon	16
Paloma – Our take on a classic- Tequila, Lime, Grapefruit & Soda	16
Berry Happy-Vodka, Prosecco, Berrys & Grapefruit	16
Mezcal Menace – Mezcal, aperol, chartreuse yellow & lime	20
Spring into it! – Blackberry & rosemary spritz w lemon & fresh berries	16
Crab Shack Classics – Mojito, Margarita, Pina Colada, Pomberry Sangria, North Island Iced Tea, Daquiri	16
Mocktails – Apple Raz, No-jito, Red rocks & Creaming Soda Spritz	10



BEER

Tap Beer	Handle	Jug
Steinlager Tokyo Dry 5.0%11	36	
Panhead Supercharger APA 5.7%	11	36
Emersons Bird Dog IPA 7.0%	13	41
Little Creatures Pale Ale5.2%	12	38
Speights Apple Cider 4.6%9	29	
Guest Tap – ask our waitstaff for latest brew		
Bottled Beer		Bottle
Corona, Steinlager Classic,	10	
Steinlager Pure, Pure Blonde, Mac's Black Steinlager Pure Light	9	
Emersons - Orange Roughy Hazy	11	
Panhead Sucky Monmon Japanese Lager	11	
Corona Bucket (4 bottles)	35	
Cider		
Isaac's Crisp Apple Low Sugar	10	
South Apple & Feijoa Cider	12	
Spritz		
Native Hard Sparkling - Yuzu & Lemon,	9	

NON-ALCOHOLIC

Blackcurrent & Berry, Apple & Feijoa Six Barrel Soda	8
-raspberry & lemon	
-cherry & pomegranate	
-cola six	
Plimmerton Kombucha	9
- berry	
- orange & turmeric	
- lemon & ginger	
Boozy 16 Not Boozy 12	



MILKSHAKES

Golden Pash – mango, passionfruit, white chocolate, mango & white chocolate liqueurs	
Grandma Doris – black doris plum, berry, almond, plum liqueur & Amaretto	
Chocolate Lamington– chocolate, coconut, Malibu & chocolate liaueur	