

Wine on tap

	150ML	250ML
Wither Hills Sauvignon Blanc	10	15
Wither Hills Pinot Noir	12	20

Wine

	150ML	250ML	BOTTLE	
Champagne				
Mumm Grand Cordon			120	
Lanson Brut			125	
 Methode/Sparkling				
Graham Norton Prosecco	Italy	12	55	
Daniel Le Brun Rosé	Marlborough	15	70	
Daniel Le Brun Brut	Marlborough	15	70	
Sauvignon Blanc				
Brancott Estate	Marlborough	11	17	52
Wairau River	Marlborough	12	18	56
Russian Jack	Marlborough	13	21	64
Vavasour	Marlborough	14	23	68
Chardonnay				
Trinity Hill	Hawke's Bay	11	17	52
Wairau River	Marlborough	13	21	64
Brancott Letter Series O	Marlborough	14	23	68
Bastard Chardonnay	Marlborough	16	27	78
Pinot Gris				
Invivo	Marlborough	11	17	52
Russian Jack	Marlborough	12	18	55
Roaring Meg	Central Otago	13	21	64
Peregrine	Central Otago	14	23	68
Aromatics				
Te Whare Ra Toru	Marlborough	13	21	63
Te Kairanga Riesling	Martinborough	14	23	68
Rosé				
The Ned	Marlborough	11	18	52
Roaring Meg	Central Otago	12	19	56
Church Road 'The Gwen'	Hawke's Bay	13	21	62
Church Bay	Waiheke Island	16	27	80
Pinot Noir				
Russian Jack	Martinborough	13	21	62
Leefield Station	Marlborough	15	25	75
Roaring Meg	Central Otago	17	28	85
Te Kairanga Runholder	Martinborough	18	30	90
Merlot				
Wee Angus	Australia	11	17	52
Morton White Label	Gisborne	12	18	56
Church Road McDonald Series	Hawke's Bay	15	23	70
Shiraz/Syrah				
Trinity Hill Syrah	Hawke's Bay	12	19	56
St John's Road 'Blood & Courage'	Barossa, Aus	13	21	64
Black Chook Shiraz	McLaren Vale, Aus	14	23	68

Tap Beer & Cider

	GLS	JUG
Lion Red	11	35
Crab Shack Lager	11	35
Steinlager Classic	12	40
Cider Cloudy Apple	12	40
Guest Tap	13	47
Panhead Supercharger APA	13	47
Little Creatures Pale Ale	13	47

Crab Shack Cocktails

Aku Aku	16
Wild Turkey, Aperol, ginger beer, honey & lime	
Summertime	16
Smirnoff Vodka, Kwai Feh Lychee, cranberry & orange juice	
Zesty Irishman	16
Bushmills Whiskey, Cointreau, lemon, ginger ale	
Pina Colada	18
Bacardi Superior, Malibu, fresh pineapple, coconut, vanilla	
Bramble	18
Sipsmith Dry Gin, Crème de Mure, lemon, sugar	
Elderflower Tom Collins	18
Tanqueray Gin, St Germain, lemon, sugar, soda	
Mai Tai	20
Appleton's Signature, Clement Rhum Agricole, Grand Marnier, orgeat, lime	
Margarita	20
Jose Cuervo Silver Tequila, Cointreau, lime, agave	
Dark & Stormy	20
Goslings Black Seal, lime, ginger, brown sugar, ginger beer, bitters	
Sangria	20
500ml Carafe	
Wither Hills Sauvignon Blanc or Pinot Noir mixed with seasonal fruit, juices & sodas	

Special Coffees

ALL \$13
Irish Coffee Jameson
French Coffee Cointreau & Kahlua

Bottled Beer

Mac's Stunt Double - Alcohol free	8
Steinlager Pure Light (2.5% ABV)	9
Corona	12
Corona bucket (4)	30

Cans of Beer, Cider & Seltzer

Mac's Seltzers	9
Strawberry & Rhubarb	
Passionfruit & Mango	
Mandarin & Juniper	
Little Creatures Catalina Lager	10
Mac's Ballpark XPA	11
Mac's Interstate APA	11
Zeffer Apple Crumble Cider	11
Panhead XPA	11.5
Emerson's Orange Roughy	13
Emerson's Pale Ale	13

Non-alcoholic

Tea, Green Tea, Coffee	4
Soft drinks, juices	5
Macs soda range	6
Ginger Beer	
Mandarin Lime & Bitters	
Feijoa & Pear	
Lemonade & Rhubarb	
Apple & Cranberry	
Good Buzz Kombucha	6
Pineapple Mango	
Raspberry Lemon	
San Pellegrino Sparkling (500ML)	6
Aqua Panna Still (500ML)	6
Red Bull original or sugar free	6.5

Kidz Mocktails

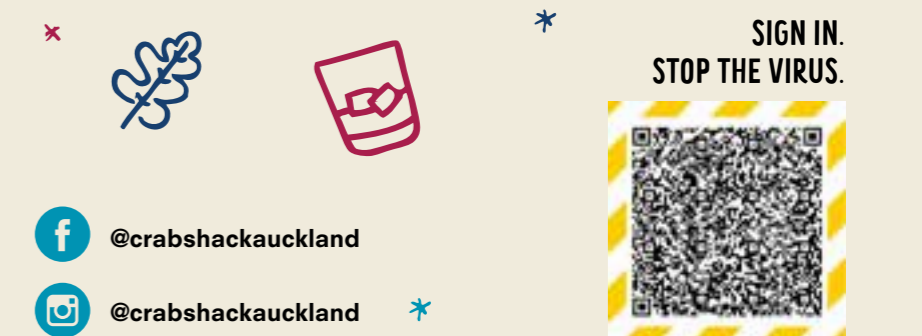
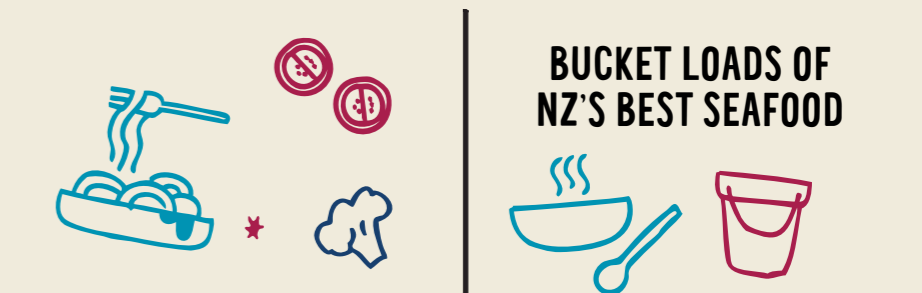
ALL \$5
Pink Panther
Fantom
Spider
Traffic Light

Dessert Wine

King Series 'A Sticky End' Noble Sauvignon Blanc glass 15 bottle 67

Port

Dows Fine Tawny	11
Graham's Six Grapes NV	12



Open Tuesday to Sunday, 12pm till late.

crabshack.co.nz

PLEASE COME SEE US AT THE COUNTER OR BAR
WHEN YOU'RE READY TO ORDER

Small

OYSTERS MP GF / DF *

ask our friendly staff for today's selection

CRAB CAKES \$21

'pea guac', sour cream, lime

FRIED CHICKEN \$20

jalapeño hot sauce, buttermilk

NASHVILLE SOFT SHELL CRAB \$23

secret sauce, lemon

TUNA POKE \$24 GF / DF

red onion, cucumber, sesame, spring onion, soy, lemon

SALT AND PEPPER SQUID RINGS \$19

paprika mayo, lemon

CHOWDER \$17

clams, shrimp, mussels, fish, potato, old bay spice



Salads

'BANG BANG' CHICKEN SALAD \$21 GF / DF

cashew, bean sprouts, carrot, chilli

PRAWN LOUIS \$24 GF / DF

grilled prawns, boiled eggs, lettuce, cherry tomato

CRAB COBB SALAD \$26 GF / DF

crab, prawns, ham, tomato, beans, bacon, boiled eggs, avocado, potatoes

ROASTED CAULIFLOWER \$20 DF / V

capers, boiled egg dressing, parsley crumbs



Crab and shellfish buckets

Pick your bucket then pick your sauce

BUCKET (500G)

King crab legs **\$135**

Mud crab **\$62**

Snow crab **\$57**

Mussels **\$19**

Clams **\$20** *

SAUCE

White wine, garlic, cream GF

Sambal GF

Black pepper, roasted garlic

Garlic & herb butter GF

Coriander & lime salsa GF / DF



SHELL YEAH!



Rolls and garnies

CLASSIC CRAYFISH AND PRAWN \$27

buttered roll, old bay spice, chipotle mayo

SHACK BURGER \$24

grass-fed beef, American cheese, pickles
double stack add \$5

GO CRAY-ZY \$46

crayfish, buttered roll, old bay spice, chipotle mayo

NASHVILLE HOT CHICKEN SANDWICH \$24

fried chicken, American cheese, avocado

CHIPOTLE PRAWN BLAT \$21

buttered roll, bacon, lettuce, avocado, tomato, spicy mayo

LETTUCE CUP TACO \$19 GF / DF

barbeque pork, kimchi mayo, crispy shallot

WE'RE REALLY ON A ROLL!



Big

SKILLET CRAB & PRAWN MAC & CHEESE \$31

fontina, mature cheddar, chilli

300G RUMP STEAK \$34 GF / DF

fried egg, chips, red wine jus

BEER BATTERED FISH AND CHIPS \$27 DF

market catch, burnt lemon gribiche

SEAFOOD LINGUINE \$30 DF

shrimp, clams, tomato, chilli, oregano

BBQ CHICKEN \$33 GF

½ bird, garlic yoghurt sauce, pickled chilli, chorizo butter

GRILLED MARKET FISH \$35 GF

charcoal grilled squid, olives, capers, tomato

Sides and snacks

French fries **\$9** GF / DF / V

Shack green salad **\$9** GF / DF / V

Cheesy garlic bread **\$11** V

Loaded skins, bacon, cheese, sour cream **\$16**

Shell on edemame with garlic butter **\$7**

Side bread rolls **\$5**

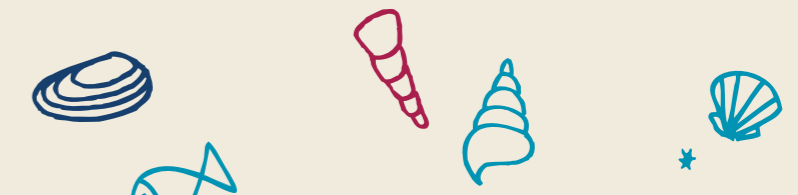


I ONLY HAVE FRIES FOR YOU



READY TO ORDER OR NEED A TRANSLATION?

SCAN HERE, ORDER & PAY AND
WE'LL DELIVER TO YOUR TABLE!



SHELL-EBRATE

with our daily specials



\$3

Oysters*

DAILY 4 - 7PM



HAPPY
Hour

DAILY 4 - 7PM

Half price tap beer*

\$5 wine*

\$10 cocktails*



KIDS EAT FREE*

EVERY SUNDAY

12 - 6PM

\$3
Wings

DAILY 4 - 7PM

*T&Cs apply. See website.

Desserts

ALL \$15

STRAWBERRY CHEESECAKE ICE CREAM SUNDAE V

whipped cream cheese, strawberry sauce, graham cracker

DAVEY MESS GF / DF / V

crushed berrylicious meringue, whipped coconut, berry sauce

WARM CHOCOLATE BROWNIE V

salted caramel ice cream, white chocolate sauce

AFFOGATO GF / V

vanilla ice cream, espresso, choice of liqueur



WITH YOUR LITTLE NIPPER? ASK US ABOUT OUR KIDS MENU!

A 2% surcharge applies to all credit card and contactless payments.
EFTPOS and cash payments available with no surcharge.