



THE CRAB SHACK

Queens Wharf, Wellington



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Drinks WINE BY THE GLASS



Champagne

Mumm Grand Cordon NV	Reims	27	150
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Methode Traditionelle

Montelvini Master Prosecco	Italy	12.5	62
Vilarnau Cava	Spain	12.5	62
Nautilus Brut	Marlborough	20	100

Chardonnay

Brancott Letter Series 0 2024	Marlborough	15	68
Church Road McDonald Series 2024	Hawkes Bay	17	85
Mt Beautiful 2023	Nth Canterbury	12.5	62

Sauvignon Blanc

Te Kairanga 2025	Martinborough	15	67
Mt Beautiful 2022	Nth Canterbury	12	55
Grove Mill 2025	Marlborough	11	52

Pinot Gris/Grigio

Te Kairanga 2025	Martinborough	11	50
Roaring Meg 2025	Central Otago	12	58
Settimo Miglio 2024	Veneto	12	58
Church Road Gwen 2024	Hawkes Bay	17.5	87

Rose

Church Road Gwen 2025	Hawkes Bay	17.5	87
Saddleback 2025	Central Otago	12	58
Te Kairanga 2025	Martinborough	14.5	69

Pinot Noir

Te Kairanga 2025	Martinborough	16.5	81
Vavasour 2023	Marlborough	16	78
Roaring Meg 2024	Central Otago		85
Te Tera 2023	Martinborough	13	69

Cabernet/Merlot Blends

Church Road McDonald Series 2022	Hawkes Bay	19	97
Jim Barry Cover Drive 2021	Clare Valley	14	68
Bodegas Beronia Crianza 2021	Rioja		59
Rutini Trumpeter Malbec 2024	Mendoza	13	61

Syrah/Shiraz

Grant Burge Miamba 2023	Barossa	13	64
Clearview Cape Kidnappers 2024	Hawkes Bay	14	69

Non-Alcoholic Wines

Plus Minus Prosecco	Australia	7	30
Plus Minus Pinot Gris			
Plus Minus Rose			
Plus Minus Shiraz			

THE CRAB SHACK

Please note there will be a surcharge of 1.7% on all credit card & paywave transactions.



GET STARTED

- Hot Bread w butter ⊗ 9
- Shack Chowder - a Crab Shack classic w market fish, prawns, creamed corn & potato 18
- 'Cheezy As' - garlic & cheese Cobb - pull apart hot & cheesy garlic bread 14.5
- 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!" ⊗ 27
- Shack-spiced Calamari - lightly fried w aioli & lemon ⊗ 19
- Raw Fish board - market selection w lime, palm sugar & chilli dressing, coriander salad ⊕⊗ 23.5
- Tempura Soft Shell Crab w chilli, miso pickled ginger mayo ⊗ 25
- Tacos - A Flour Tortilla Chargrilled
 - Fish-tempura market fish, jalapeno crème fraiche, iceberg & pickles ⊗ 9
 - Halloumi-grilled Zany Zeus halloumi, roasted corn salsa, coriander, chilli & guacamole ⊕ 11
 - Soft Shell Crab-tempura batter, chilli, spring onion & coriander, crispy shallots, pickled ginger miso mayo ⊗ 13
- Scoop of Mussels,
 - 500g of Marlborough green lip mussels
 - white wine, chilli & garlic cream ⊕
 - coconut curry laksa sauce⊕⊗
 - *contains peanuts



SHACK BURGERS "All burgers served w fries".

- The Mooloo - Prime beef patty, smoked cheddar, McClures pickles, iceberg lettuce, shack BBQ sauce & aioli on an Aro milk burger bun w Makikihi fries 27
 - The Big Wet Welly - Tempura batter fish fillets, cheddar cheese, iceberg & tartare on an Aro milk burger bun w Makikihi fries 25
 - The Happy Hippy - roasted Portobello mushroom, Zany Zeus halloumi, caramelised onions, onion rings, tomato relish, shack-slaw & aioli ⚓ 27
- | | | |
|-------------------------|-----|---|
| Honey Mustard Slaw ⊕ | 6.5 | |
| Makikihi Fries ⊗ | 6.5 | ⊕ Gluten free/on request |
| Extra Baguette | 4 | ⊗ Dairy free/on request |
| Steamed Rice⊕ | 3 | ⚓ Vegetarian |
| Butter | 2.5 | |
| Roti Bread | 4 | Please inform your server of any dietary requirements |
| Rocket Manchego Salad⊕⚓ | 8.5 | |

SIDES



THE MAIN EVENT

- Cajun Catch of the Day - market fish grilled in the charcoal barrel w cajun spices, & served w potato rosti nuggets, green onion sour cream, honey-mustard slaw ⊕⊗ 33
- Beer battered Fush 'n' Chups - market fish, Makikihi fries, honey mustard slaw & tartare ⊗ 28
- Surf & Turf - slow braised beef short rib, king prawns, mashed spuds, green peppercorn & garlic gravy 42
- Seafood Fettucine - prawns, squid, mussels, olives, capers 33
- Vegetable Fettucine - tomato pesto, roasted red onion, baby spinach, feta, olives and capers ⚓ 27
- Seafood Curry - fish, squid, prawns & mussels in a coconut & lemongrass curry w coriander & chili⊕⊗ 26
 - *contains peanuts
 - + roti bread 4
 - + steamed jasmine rice 3



FROM THE CRAB POTS

- "Are you ready to get messy?" - Madagascar Mud Crab - 500g 73
- Served with:
- 'The Classic' chilli garlic butter, finished w lemon and parsley ⊕

Seafood Boil Up - \$199

The ultimate seafood feast! Designed to share

Madagascar Mud crab, king prawns, mussels, squid, spicy sausage & corn on the cob, all simmered in tomato & garlic butter sauce! Comes with a choice of 4 sides to soak up the saucy goodness!

- baby baguette
- steamed rice
- honey mustard slaw
- potato rosti nuggets
- makikihi fries



MILKSHAKES

Boozy 20 / Not Boozy 15



- Golden Pash - Mango, Passionfruit, White Chocolate, Mango & White chocolate liqueurs
- Choccy Lamington - Chocolate, Coconut, Malibu & Chocolate liqueurs
- Feijoa Crumble - Feijoa Sorbet, Cinnamon, Fireball Whiskey
- Banana Split - Banana, Vanilla, Hazelnut & Banana liqueurs



COCKTAILS Menu ⚓

- Beach Bum - Malibu, Bacardi, Pineapple, Cranberry & a splash of lemon 18
- Berry Happy- Vodka, Peach schnapps, Prosecco, Berries & Cranberry 18
- Santiago - Passionfruit Vodka, Gin, Orgeat, Green Tea Syrup, Shiraz Float 22
- No Smoke Without Fire -Chilli-infused Mezcal, Lime, Pomegranate, Triple Sec 22
- Mai Tai - Appleton Estate Rum, Clement Rhum Blanc Grand Marnier, Orgeat & lime 22
- Espresso Martini - Vodka, Kahlua & Immigrant's Son espresso 20
- Siracusa Coast - Aperol, Bacardi 8, Yellow Chartreuse, Lime, Coconut & Orange Bitters 22
- Lemon Sherbet - Malfy Rosa Gin, Lemon, Sugar Syrup, Triple Sec 18
- Turtle Bay - 1800 Coconut Tequila, Campari Lime, Grapefruit, Cinnamon, Egg White 20
- Paris to Tokyo - Clement Rhum Blanc, Kwai Feh, Lime, Chartreuse, Raspberry Cordial, Yuzu Sherbert Classic Cocktails available upon request 22
- Mocktails - Apple Raz, Virgin Mojito, Red Rocks, Creaming Soda Spritz 10

BEER



- | Tap Beer | Handle | Jug |
|-------------------------------|--------|-----|
| Mac's Gold 4.0% | 14 | 50 |
| Zeffer Crisp Apple Cider 5.0% | 13 | 48 |
| Panhead Supercharger APA 5.7% | 16 | 56 |
| Panhead Sandman Hazy 5.2% | 16 | 56 |
| Speights Summit Ultra 4.2% | 14 | 50 |
| ParrotDog Sundog Pilsner 5.2% | 15 | 52 |

- | Bottled Beer | Bottle |
|--|--------|
| Corona | 13 |
| Steinlager Classic, Steinlage Pure, Mac's Black, | 12 |
| Steinlager Light 2% | 10 |
| Steinlager Zero 0%, Corona 0% | 10 |
| Macs "Free Ride" Zero Alcohol 0.5% | 10 |
| Zeffer's Alcoholic 'Hazy Lemonade' | 11 |
| Corona Bucket (4 bottles) | 47 |

NON-ALCOHOLIC

- | | | | |
|----|---------------------|----------------------|----|
| 11 | Pete's Natural Soda | Six Barrel Soda | 10 |
| | -Feijoa Lemonade 9 | -Raspberry & Lemon | |
| | -Lime-o-nade | | |
| | -Currant Crush | Little City Kombucha | 11 |
| | | - Green Apple | |
| | Curious AF G&T's | - Orange & Turmeric | |
| | -Pink Grapefruit 10 | - Lemon & Ginger | |
| | -Apero Spritz | | |