



Crab Island Seafood

— HarborWalk Village —

Lunch & Dinner

Chef Inspired Specialties a la carte 11:00am to 10:00pm

Soup & Salad

Seafood Gumbo \$11

crab meat, shrimp, okra, andouille sausage, bacon, fresh fish, cajun and chicken broth with white rice.

Garden Salad \$12

mixed greens, tomatoes, bacon, red onion, shaved carrots, ranch dressing
add fish \$10, shrimp \$10 or chicken \$7

Caesar Salad \$13

baby romaine, shaved parmesan, homemade croutons, Caesar dressing
add fish \$10, shrimp \$10 or chicken \$7

Appetizers

Chicken Tenders \$12

crispy golden tenders with your choice of bbq or honey mustard sauce, served with fries.

Beef and Cheddar Fries \$13

our fresh cut fries, ground beef topped off with our creamy wisconsin cheddar cheese sauce.

(10) Jumbo Chicken Wings \$19

chicken wings with choice of homemade buffalo sauce or blackened dry rub, served with fries & ranch.

Top World Beef Nachos \$15

Beef chili, jalapenos, olives, tomato and queso, served on top of crispy tortilla chips.

Bam Bam Shrimp \$16

fried crispy shrimp tossed in our signature asian creamy sauce

Fried Brussels sprouts \$12

bacon, herb cream sauce

1/2 lb peel n eat jumbo shrimp \$20

marinated in island spices, crackers, remoulade sauce

Pastelillo's \$15

chicken or pork with white rice, salad

Jerk chicken wrap \$15

mango advocate salsa, jerk chicken meat, lettuce, roasted corn, secret sauce

20" Pizzas & 10" Personal

Pepperoni 19/14

pepperoni, marinara, mozzarella cheese, mushrooms

Classic Shrimp 22/16

baby shrimp, bacon, onion, heirloom tomato, vodka marinara sauce

Classic Cheese 14/10

mozzarella cheese on top of our pizza sauce baked to a golden brown

Chicken Bacon Ranch 20/14

breaded chicken, sliced jalapenos, bacon, heirloom tomatoes, & ranch dressing

Meat Lovers 23/15

chicken, sausage, pepperoni, applewood bacon, roma tomatoes, mozzarella

Entrees

Fried Grouper or Crab Cake Sandwich \$20

locally sourced fish or crab cake, lime cilantro aioli, toasted brioche bun, served with fries.

Street Tacos \$18

(3) flour tortillas, onion, cilantro, guacamole, sour cream, salsa, shredded ice burg salad, *ground beef, fish, shrimp or chicken* served with fries

Grilled Chicken Sandwich \$16

marinated chicken breast, swiss cheese, on a toasted brioche bun, served with fries.

Destin Burger \$17

8oz. USDA prime beef, cheddar cheese, bacon, with onion rings, served with fries.

Grouper Fish & Chips \$28

hand dipped to order, locally sourced fish, remodulate garlic aioli, lemon served with fries.

Lobster roll \$26

Fresh claw-knuckle lobster meat, toasted bun, lemon garlic aioli, french fries

Pan Seared Grouper \$35

vodka shrimp sauce, mash potatoes, asparagus

16oz Boneless Prime Rib \$38

house Thyme steak sauce, roasted garlic Rosemary mashed potatoes, broccolini

Grilled Churrasco Steak \$29

USDA choice steak, chimichurri, tostones, garlic mash potato

Creamy Mushroom Risotto \$14

Italian rice, heirloom tomato, wild mushroom, sweet onion
Add fish \$10 or shrimp \$10 or chicken \$7

Trio Mofongo \$19

fried green plantains, yuca, sweet plantains, cilantro, garlic, chicharrones de saldo fried pork & shrimp

Fried Jumbo Shrimp Basket \$23

large fresh gulf shrimp, hand dipped, cocktail & tartar sauce served with fries

Florida Fried Seafood Platter \$44

fresh gulf shrimp, fried fish, crab cake, white rice, lemons, homemade island cocktail sauce, served with fries.

Desserts \$9

Key lime Pie • New York Cheesecake • Chocolate Cake

BEVERAGES \$3

Orange • Cranberry • Apple • Passion Orange Guava Juices
Coffee • Decaf • Tea • Water • Coke Product



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Drink Menu

Beer List

Domestic Beer \$6

Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Yuengling

Import Beer \$7

Corona Extra
Modelo Especial
Dos Equis Lager
Heineken
Stella Artois

Local Craft Beer \$7

Sandbar Red Ale
30A Destin Ale
Emerald Coast
Kolsch
Eightfive-0

Beer on Draft \$7

30A
Bud Light
Dos Pilotos
Flying Coffin
Miller Lite
Michelob Ultra
Yuengling

Make your Bucket of six
Select from Domestic beer for \$25

Wine List

Red Wine Selections

House Red wine Glass/Bottle \$7|29
(Hayes Ranch, Barossa Valley, CA)

Murphy Goode Pinot No \$8|35
Santa Maria Valley, CA

Silver Palm Cabernet Sauvignon \$8|35
Mendocino County, CA

White Wine Selections

House White & red wine Glass/Bottle \$7|29
(Hayes Ranch, Barossa Valley, CA)

Folonari Moscato \$9|30

Champagne \$9
187ML

Champagne \$30
750ML

Frozen Drink \$12

Crab Island Colada

Malibu Coconut Rum, Baileys, Crème de Banana,

Buttercup Sea Breeze

Captain Morgan Spiced Rum, Butterscotch, Ice Cream Mix

Village Suns Down

Grey Goose Strawberry Vodka, Bacardi, Coco Lopez,
Ice cream Mix, Strawberry Mix

Harbor Fire Work

Bacardi Rum, tequila, Zing Zang, Banana Mix, Pina Colada

Whiskey Pina Colada

Whiskey Coconut Rum, Kahlua, Amaretto,
Coco Lopez, Pussers Rum

Cocktails Drink \$12

Turn in to Bucket for \$28

White Sand Beach

Grey Goose Vodka, Lime Juice, Fresh Lime
Slices, Ginger Beer

Bourbon Punch

Bitters, Simple Syrup, fruit punch, Pineapple Juice
Orange Slices & Maraschino Cherry

Destin Sunset

Grey Goose Vodka, Germain Elderflower Liqueur,
Cranberry Juice, Splash of Water, & Lemon

Painkiller

Pusser's Rum, Superior Rum Cream of Coconut,
Orange & Pineapple Juice

Sea Bliss Lemonade

Absolut Raspberry Vodka, Hpnotia, Lemonade,
Watermelon & Splash of Soda, Maraschino Cherries

No Headache

White Rum, Bacardi Coconut Rum, Absolut Vodka,
Splash of Cranberry & Coconut Water

Village Harbor Runner

Bacardi Coconut Rum, Blue Curaçao, Pineapple
& Orange Juices & Sour Mix

Mojito

A blend of white rum, Bacardi Rum, sugar,
lime Juice, soda water, & fresh mint

Margarita

Triple Sec, Gold Tequila, Brandy Orange Liqueur,
Grand Mariner, Sweet N Sour

Harbor Rum Punch

Lemon Vodka, Scotch, White Rum,
Fruit Punch, Orange Juice

Season Seafood Pizza Purple Rain

Absolut Purple Vodka, Grey Goose Vodka, Blue Curacao,
splash of Soda Water, Cranberry, Pineapple, Grenadine

Scott Bay Breeze

Stoli Vodka, Tito's Handmade Vodka, Gin,
Tonic, Slash Lemon, Lime, Orange Juice

Okaloosa Sugar-Sand

Bacardi Coconut Rum, Gin, Vodka, Coconut Crème, Slice
Cucumber, Splash Simple Syrup, Lemon Juice, Soda

Hendricks Gin Sour 16

Hendricks Gin, Liqueur, Lime, Tonic, Splash Grenadine

No Headache Mofa 36

Citron Vodka, Rum, Tequila, Gin, Blue Curacao,
Pineapple, Sweet N Sour, Splash Spirte, Lime Juice, Cherry

Non- Alcohol Drink \$10

Heineken Zero

Strawberry & Banana & Pina Colada & Mango &
Lemonade-Ice Cream daiquiri

Chef Trevor Scott

Consumer Information: There is a risk associated with consuming raw oysters, meats, poultry, seafood, eggs and or other raw animal products.