



9122421100

<http://www.rushhdelivery.co>

# THE CRAB TRAP

## PRICES ARE SUBJECT TO CHANGE

**DUE TO THE RISING COST OF GOODS & SERVICES, RESTAURANT MENUS ARE CONSISTENTLY CHANGING. BY ORDERING WITH US, YOU AGREE TO ALLOW YOUR TICKET TO BE AMENDED TO COVER ANY CHANGES TO THE PRICE OF MENU ITEMS.**

## RESTAURANT FEES

**THE CRAB TRAP CHARGES A TAKEOUT FEE TO COVER SUPPLIES. ALSO, THE CRAB TRAP CHARGES A LARGE PARTY FEE. YOU AGREE TO THESE ADDITIONAL CHARGES WHEN PLACING YOUR ORDER WITH THIS RESTAURANT.**

## Pickup and Delivery Times

**Please be flexible when placing your order. Our delivery times may vary based on the pickup times provided by your chosen restaurant and the number of orders we have scheduled for delivery. Our dispatch will communicate with you via text messaging to update you on the expected delivery times. Our mission is to provide you with a confidential, safe, and secure delivery.**

## ALLERGEN

**SELECT ANY ALLERGENS OF CONCERN TO HAVE THEM FLAGGED IN THE MENU.**

ALLERGEN

## LUNCH MENU

**MONDAY THRU FRIDAY 11A-3P. ONLY**

### STARTERS

**LUNCH ONLY (MON-FRI ONLY) 11A-3PM**

- Smoked Fish Dip (LUNCH) \$14.40  
*Served with your choice of pork rinds, French bread, or crackers*
- Hushpuppies (LUNCH) \$7.20

### SOUPS & SALADS

**LUNCH ONLY (M-F) 11A-3P**

- She Crab Soup (LUNCH) \$14.40
- NE Clam Chowder (LUNCH) \$16.80
- Side House Salad (LUNCH) \$7.20  
*Artisan Greens topped with cucumber, tomatoes & croutons with your choice of dressing*
- Wedge Salad (LUNCH) \$16.80

## DINNER MENU

5P

### APPETIZERS

- Crab Soup (Appetizer)  
*World famous recipe! Milk base with blue crab claw meat and sherry.*
- Quart of Soup \$36.00  
*World Famous recipe! Milk base with blue crab & sherry*
- Bowl of Shrimp (Appetizer) \$18.00  
*Your choice of Fried, Broiled, Blackened or Grilled shrimp. Served with homemade cocktail & tartar sauces.*
- Bowl of Fried Oysters \$18.00 (Appetizer)  
*Served with homemade cocktail & tartar sauces.*
- Bowl of Fried Scallops \$21.60 (Appetizer)  
*Fresh diver sea scallops*
- Bowl of Rock Shrimp \$22.80 (Appetizer)  
*Broiled and served with homemade cocktail & tartar sauces.*
- Bowl of Scallops (Appetizer) \$21.60  
*Fresh diver sea scallops cooked any way you like. Try em blackened!*
- Shrimp Dip (Appetizer) \$9.60  
*A family recipe! Dusted with paprika and served chilled with captain's waters.*
- Fried Piece of Fish (Appetizer) \$21.60  
*Fresh and delicious! Served with homemade cocktail and tartar.*
- Piece of Fish (Appetizer) \$21.60  
*Fresh and delish! Cooked any way you like*
- Single Deviled Crab (Appetizer) \$12.00  
*Made fresh daily with blue crab claw. Topped with our house made garlic aioli*
- Fried Single Soft Shell Crab \$24.00 (Appetizer)  
*Seasonal*

### SEAFOOD

**All seafood selections can be blackened, broiled, grilled or fried. Unless otherwise noted, all entr es are served with our battered fries, coleslaw and hushpuppies.**

- Georgia Shrimp (Dinner) \$28.80  
*We like 'em lightly breaded and fried until golden brown. Served with homemade cocktail and tartar sauces.*
- Fried Oysters (Dinner) \$28.80  
*Lightly breaded in our own seasoned flour and fried until golden brown. Served with homemade cocktail and tartar sauces. Voted best on the island!*
- Boiled Shrimp (Dinner) \$28.80  
*Peel & eat Georgia shrimp with*

## SIDES

- Hushpuppies (4) \$4.80
- Battered Fries \$4.80
- Steamed Corn on the Cob (in the Husk) \$4.80
- Garlic Bread (3) \$4.80
- Coleslaw \$4.80
- Baked Potato \$4.80  
*Served with butter and sour cream*
- Baked Sweet Potato \$4.80  
*Served with cinnamon butter*
- Cheddar Cheese Grits \$4.80
- Side House Salad \$6.00  
*mixed greens with carrots, purple cabbage, tomato, cucumber, onion, green bell pepper*

## CHILD'S PLATE

**(12 & under) Served with fries and a hush puppy. No Substitutions**

- Child's Fried Shrimp Plate \$15.60
- Child's Boiled Shrimp \$15.60
- Child's Fish Plate \$19.20
- Child's Deviled Crab Patty \$16.80
- Child's Chicken Fingers \$12.00
- Child's Fried Oysters \$15.60

## WARNING:

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.**

## Consumer Advisory:

**Some items contain peanuts or allergic ingredients. If you are allergic to some types of food, please ask server before ordering the food menu.**

Wedge of iceberg topped with crumbled bacon, red onions, cherry tomatoes, chopped pecans & house made blue cheese dressing

## **BASKETS**

### **LUNCH ONLY (M-F) 11A-3PM**

- Fried Shrimp Basket (LUNCH) \$15.60  
*Local Fried Shrimp served with House Fries*
- Fish & Chips Basket (LUNCH) \$16.80  
*Fried Fish Fillet served with House Fries*
- Hamburger Sliders (LUNCH) \$20.40  
*2 Slider Burgers with American cheese, lettuce, tomato & onions served with House Fries*
- Buffalo Shrimp Wrap (LUNCH) \$14.40  
*Local Fried Shrimp tossed in buffalo sauce with lettuce, tomatoes & wrapped in flour tortillas served with a side of blue cheese dressing & house fries*
- Chicken Tenders (LUNCH) \$14.40  
*Hand breaded chicken tenders served with house fries*
- Fish Sandwich (LUNCH) \$19.20  
*Catch of the Day served Fried, Grilled, or Blackened with lettuce, tomato, onions & remoulade sauce on a brioche bun served with house fries*
- Seafood Tacos (LUNCH) \$19.20  
*2 shrimp or fish tacos, fried, grilled or blackened served on corn tortillas with fresh salsa & crema served with house fries*

- steamed corn on the cob, coleslaw and hushpuppies. Served hot or cold with homemade cocktail & tartar sauces.*
- Cajun Grilled Shrimp (Dinner) \$28.80  
*Grilled Georgia shrimp with our house seasoning.*
- Deviled Crab Patties (2) (Dinner) \$30.00  
*Made fresh daily with blue crab claw. Topped with our house made garlic aioli and scallions.*
- Sea Scallops (Dinner) \$43.20  
*Fresh diver caught sea scallops cooked any way you like. Try 'em blackened!*
- Seafood Combo (Dinner) \$39.60  
*Half portion of two seafood items, and we'll cook 'em how you like!*
- Crabber's Delight (Dinner) \$40.80  
*Our seafood platter with the fresh catch of the day, Georgia shrimp, and oysters prepared any way you like. Served with battered fries, coleslaw, hushpuppies, homemade cocktail and tartar sauces.*
- Fish Tacos (2) \$20.40  
*Fresh fish with sweet chili coleslaw and cilantro-lime aioli in two flour tortillas. Served with battered fries.*
- Steamed Crab Legs \$63.60  
*U Crack 'em! Lightly steamed snow crab legs with drawn butter, coleslaw, and hushpuppies. (3)*
- Seafood Casserole (Dinner) \$28.80  
*Made with Georgia shrimp, blue crab, our special sauce, and cheddar cheese. Served with coleslaw and garlic bread.*
- Shrimp Creole (Dinner) \$30.00  
*A Lowcountry favorite! Blackened Shrimp & Creole tomato sauce with andouille sausage over wild rice; served with coleslaw and garlic bread.*
- Chicken Fingers (Dinner) \$19.20  
*Petite chicken tenderloins prepared your way and served with country Dijon honey mustard.*
- Filet Mignon (8oz) \$43.20  
*Lightly blackened steak. Served with side salad, baked potato and garlic bread.*
- Shrimp & Grits \$28.80  
*Georgia shrimp saut ed with button mushrooms, onions, sherry roasted cherry tomatoes, and bacon over creamy cheddar cheese grits with garlic bread.*
- Trap Salad \$7.14  
*Fresh mixed greens with tomato, onion, bell pepper, cucumber, broccoli, and grated carrots.*