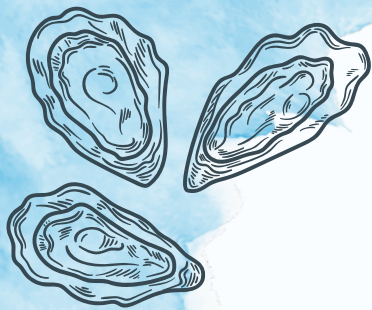




**Private Dining Room
&
Group Dining Menus
2025**





Private Dining Room



-Max Capacity : 28

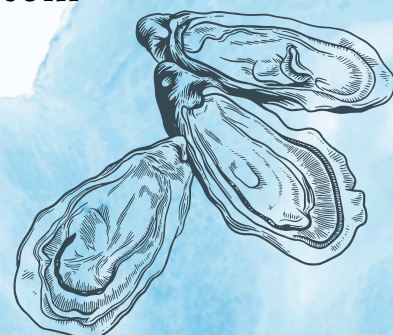
-Venue Fee : \$200

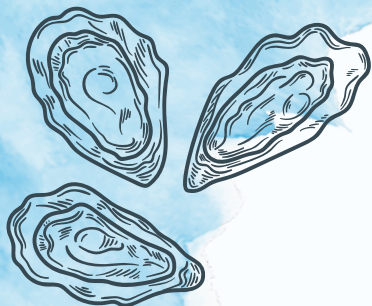
-Food and Beverage Minimum : \$1250

-Deposit : \$200, applied to final payment at the conclusion of event

-Choose one of our group dining menus to have available for your guests

For booking and information, please reach out
to eventcoordinator@charlestoncrabhouse.com





Lunch Menu

Available from 11am-3pm

House Salad & She Crab Soup

House salad with ranch dressing, a cup of our she-crab soup

Fish and Chips

Beer battered fried fresh catch, tartar sauce, malt vinegar, fries

Blackened Fresh Catch Sandwich*

Blackened fresh catch, lettuce, tomato, brioche bun, fries

Shrimp and Grits

Sautéed shrimp and tasso ham gravy, served over white stone ground grits

Grilled Chicken Sandwich

Chicken breast, cheese, applewood smoked bacon, lettuce, tomato, brioche bun, fries

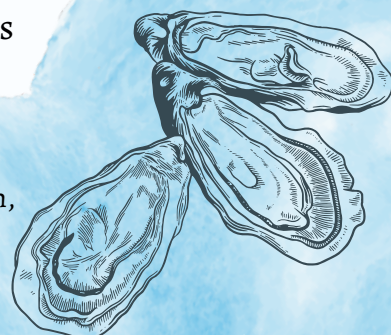
\$22 per person - includes hushpuppies, tea, soda, and coffee

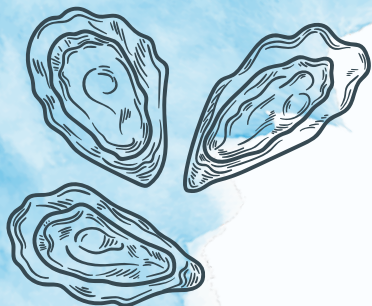
Menu prices are subject to a 20% Gratuity, State and Local Tax, and a 3% processing fee for all card payment transactions

No substitutions please

Menu subject to change based on availability and pricing

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness





Dinner Menu A

First Course

House Salad

Mixed greens, tomatoes, cucumbers, red onion, ranch dressing

Second Course

Fried Shrimp Dinner

Golden fried shrimp, coleslaw, fries

Chef's Fresh Catch*

Chef's fresh catch, Charleston red rice, crispy Brussels sprouts

Shrimp and Grits

Sautéed shrimp and tasso gravy, served over white stone ground grits

Lowcountry Shrimp Boil

Shrimp, sausage, potatoes, corn, garlic scampi butter

Grilled Chicken Veggie Pasta

Grilled chicken, seasonal vegetables, garlic scampi butter

Third Course

Key Lime Pie

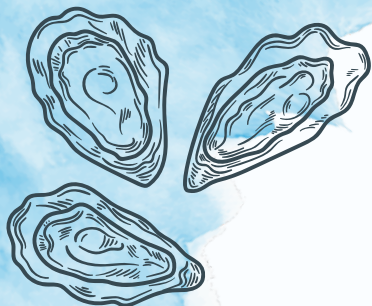
\$38 per person - includes hushpuppies, tea, soda, and coffee
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and a 3% processing fee for all card payment transactions

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Dinner Menu B

First Course

House Salad

Mixed greens, tomatoes, cucumbers, red onion, ranch dressing

Second Course

Crab Cakes

Pan-seared lump crab cakes, remoulade, white stone ground grits, grilled asparagus

Chef's Fresh Catch*

Chef's fresh catch, Charleston red rice, crispy Brussels sprouts

Broiled Seafood Trio*

Shrimp, scallops, fresh catch, garlic potatoes, grilled asparagus

Lowcountry Shrimp Boil

Shrimp, sausage, potatoes, corn, garlic scampi butter sauce

Bone-In Ribeye*

Truffle-Parmesan butter, garlic potatoes, grilled asparagus

Grilled Chicken Veggie Pasta

Grilled chicken, seasonal vegetables, garlic scampi butter sauce

Third Course

Key Lime Pie

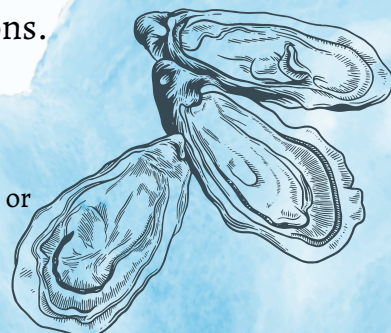
\$45 per person - includes hushpuppies, tea, soda, and coffee

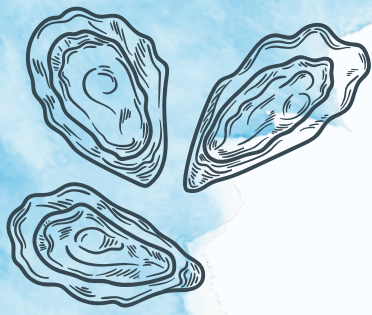
Menu prices are subject to a 20% Gratuity and State and Local Tax,
and a 3% processing fee for all card payment transactions.

No substitutions please

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Dinner Menu C

First Course -

Pimento Cheese Fritters

&

House Salad

Mixed greens, tomatoes, cucumbers, red onion, ranch dressing

Second Course

Hot Honey Chicken

Crispy bone-in chicken, Charleston red rice, crispy Brussels sprouts

Crab Cakes

Pan-seared lump crab cakes, remoulade, white stone ground grits, grilled asparagus

Lobster Ravioli

Spinach cream sauce, grilled asparagus

Broiled Seafood Trio*

Shrimp, scallops, fresh catch, garlic potatoes, grilled asparagus

Surf & Turf*

Bone-In Ribeye, grilled shrimp, truffle-Parmesan butter,
garlic potatoes, grilled asparagus

Third Course

Key Lime Pie

\$58 per person - includes hushpuppies, tea, soda, and coffee
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No substitutions please

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