



CRABTREES APERITIVO HOUR

TUESDAY-THURSDAY 4:30-6:30 FRIDAY 4:30-6:00

SMALL PLATES

TYROPITA

\$9

PHYLLO WRAPPED
FETA- SESAME-
GREEK HONEY

CAJUN MUSSELS

\$9

ANDUILLE SAUSAGE-
TOMATOES-SCALLION-
WHITE WINE

U 12 GULF SHRIMP

\$3 PER PIECE

PANKO CRUSTED-
MANADARIN ORANGE
GLAZE OR COCKTAIL

CROQUETTES

\$9

YUKON GOLD POTATO -
TASSO HAM - SMOKED
GOUDA

KEFTEDES

\$9

HOUSE GROUND ANGUS
MEATBALLS, POMODORO,
FETA

PANZANELLA SALAD

\$9

FRESH MOZZARELLA
TOMATO- CUCUMBER-
RED ONION-SWEET
BASIL

FREE RANGE CHICKEN WINGS

\$10

HOUSE DRIED SPICES,
BUTTERMILK RANCH

ARANCINI

\$9

WHIPPED HERB GOAT
CHEESE

FRIED BLUE POINT OYSTERS

\$10

WINES BY THE GLASS

\$7

CRAFT COCKTAILS / HOUSE LIQUOR

\$8

CRAFT/IMPORTED BEER

\$5

20% OFF ALL WINES BY THE
BOTTLE

AVAILABLE AT THE BAR ONLY