

Appetizers

Tater Skins

Deep fried skins loaded with Cheddar cheese and house cured bacon bits and sour cream on the side. 8.99

Jumbo Buffalo Style Wings

Deep fried 'til golden brown and crispy. Served with choice of mild, medium, hot, BBQ, garlic parm. or the "knock your socks off" blazin' Krabby sauce! 9.49

Krabby Smoked Wings

Jumbo wings dredged in our special rub and slow smoked to perfection. Tossed in your favorite sauce. 10.49

Basket of Chicken Tenders

Served with your choice of Chipotle ranch, Honey mustard, or BBQ sauce. 7.89

Buffalo Spicy Shrimp

Beer battered shrimp deep fried, tossed with wing sauce, & served with bleu cheese 7.99

Southern Fried Green Tomatoes (seasonal)

Dipped in Buttermilk and dredged in seasoned cornmeal, fried to a golden brown and served with a Cajun remoulade sauce. 6.99

Pig in a Poke

4 Jalapenos stuffed with pulled pork & XXX sharp cheddar cheese wrapped in bacon. Served with chipotle ranch sauce 7.99

Memphis Style Honcho Nachos

A Memphis treat Krabby style. Nacho chips topped with creamy cheddar cheese sauce, Homemade spicy Pico de gallo, & BBQ pulled pork

Served with sour cream on the side. 10.99

Deep Fried Pickle Spear

A Southern favorite, served with a dill ranch dipping sauce. 6.99

Krabby Sampler Plate

A combination of some of our favorites. Buffalo wings, tater skins, chicken tenders, and our deep fried pickle spears, all served with sauces. 11.99

Basket of Onion Rings

Beer battered, dusted with our Cajun seasoning, and served with our chipotle ranch sauce. 5.99

Basket of Fries 3.99

Basket of potato wedges

Thick cut potato wedges served with tangy sweet & sour sauce 4.99

Krabby Fireballs

Our own creation! Fresh ground pork and Angus beef meatballs with our own special seasonings. Mixed with habanero paste and dusted with our own rub, smoked with cherry wood and served with our XXX BBQ sauce. It's "smoking' hot"! 7.99

Ask your server about the Krabby Fireball Challenge. Eat 4 of our "special" fireballs and receive a Krabby's T-shirt and your picture on our Wall of Flame! Fail to finish—Shame on YOU!

9.99

Soup & Salads

Homemade Soup of the Day "Whatever strikes our fancy!" cup 3.99 bowl 4.99

Smokehouse Dinner Salad

Mixed greens, cukes, candied pecans, tomatoes, red onions, homemade croutons, & BBQ pulled pork 8.99

Caesar Salad

Romaine lettuce, , Caesar dressing, homemade croutons, & parmigiana Regiano cheese 7.99

House Salad

Mixed greens, cukes, tomatoes, & red onions with homemade croutons. 4.99

Personalize your salad for 3.00 more....

Add pulled pork or mojo chicken,

Salad Dressings

Ranch, Chipotle ranch, Blue Cheese, Balsamic Vinaigrette, Russian, Crumbly bleu .50

Pit Smoked Platters & Stuff

(All platters served with choice of 2 sides and cornbread)

Southern Cajun Fried Catfish

We dip our Mississippi Delta farm raised catfish filets in rich buttermilk and dredge them in cornmeal and our special spices, Then, deep fry until golden brown, served with Cajun tartar sauce. **12.99**

Krabby's BBQ

For the hearty appetite. Grilled boneless mojo marinated chicken breast, glazed with our BBQ sauce served alongside our low & slow smoked pulled pork . **12.99**

Smoked Beef Brisket

Hand rubbed Black Angus Brisket, slow smoked for up to 14 hours 'til juicy & tender, and then hand sliced, drizzled with our own BBQ sauce, so good you'll think you're in Texas! **13.99**

St. Lewis Style Ribs

Our ribs are dry rubbed with our own special seasonings then slow smoked for up to 6 hours . MmMmMm good!

1/2 rack 14.99 Full rack 23.99

Jumbo Smoked 1/2 Chicken

We apple brine our 1/2 chicken over night, add our special seasoning and smoke over cherry wood then glaze with our BBQ sauce. **10.99**

Pit Smoked Combo Platter

Krabby's Favorite

A combo of all our best! 1/4 rack of St. Lewis Style ribs, our pulled pork and beef brisket. **17.99**

Ribs & Chicken

1/4 rack of St. Lewis Style Ribs and
1/2 Krabby's glazed smoked Chicken. **16.99**

Double

1/4 rack of St. Lewis Style ribs &
pulled pork **14.99**

Triple

Better loosen your belt for this one!
1/2 smoked chicken, 1/2 rack of St.
Lewis Style ribs and pulled pork or substitute
beef brisket for a modest 1.50 upcharge! **29.99**

Homemade Sides

(add a side for 2.29)

Macaroni salad, Creamy slaw, BBQ beans, Potato salad, "Nawlins" style red beans w/Andouille and rice,
Corn bread, Tomato/cucumber salad, or Creamy Mac & cheese, collard greens , seasonal: salt potatoes, corn on
the cob

About our Cured + Smoked Meats

We start with the freshest and highest quality meats to assure that we are serving you the best meal available. Our beef and pork are carefully smoked for up to 14 hours to achieve that low and slow flavor and tenderness. Our ribs are rubbed with Krabby's special dry rub, rested for 24 hrs., and then slow smoked for that real barbecue taste. Our bacon, hams, and Canadian bacon are cured for 7-10 days then smoked with the finest local fruitwood to produce the best bacons and hams in the land. Now don't you worry if our smoked chicken is pink. It's not because the chicken is embarrassed or under-cooked!! It's because we slow smoke our meats over real hardwood that gives to meat a rosy cast. We are dedicated to preparing and providing you with the best "smokin' good food" you will ever have. Try to find someone that does all we do from scratch - you jist can't. We've looked high + low!

The Kirk's

Shared plate charge 1.50

18% gratuity may be added on parties of 8 or larger

No Split checks

Krabby's Smokin' Sandwiches

(choice of one side)

Beef Brisket Bomber

It's called a bomber for a reason... .. the flavor just explodes in your mouth! We take our tender brisket and top it with thick cut homemade bacon, ,sautéed mushrooms, cheddar cheese and BBQ sauce on a toasted Kaiser roll. **10.99**

Southern Fried Cajun Catfish

Fresh Delta Catfish filet dipped in buttermilk, cornmeal and spices, fried 'til golden brown. Served on a fresh Kaiser roll with lettuce, tomato and onion with Cajun tarter sauce. **8.99**

Grilled Chipotle Mojo Bacon Cheddar

Citrus and chipotle marinated grilled breast of chicken topped with cheddar cheese, our homemade thick cut bacon & BBQ sauce. Served on a Kaiser roll with all the fixin's. **9.49**

All American Chicken Sandwich

Grilled chicken breast, lettuce, tomato, thick cut bacon, American cheese, & mayo. **9.49**

Triple Slider Sampler

Pulled pork, beef brisket, & pulled BBQ chicken
Perfect for those that can't make up their mind! **10.49**

The Pulled Porker

One of Krabby's best sellers. We smoke our pork shoulders for over 12 hours and pull them by hand for the ideal mix of crusty, smoky meat from the outside and tender juicy meat from the inside. Topped with our BBQ sauce. **8.99**

BBQ Smoked Beef Brisket

After 14 hours in the smoker, our brisket is moist, tender, and hand cut. Topped with our own BBQ sauce. Served on a toasted Kaiser roll. **9.99**

Pork-A-Palooza

Our own low and slow smoked pulled pork piled high on a Kaiser roll with homemade thick cut bacon, roasted red peppers, provolone cheese, chipotle mayo, lettuce, tomato & red onion. Not only is it "HUGE" it's Pork-a-licious! **10.99**

The Spicy "Fat" Alan

A combo of our smoked brisket, pulled pork, house cured jalapenos, melted pepper jack cheese, topped with cole slaw and XXX BBQ sauce served on a Kaiser roll This is the sandwich that made him what he is today! **11.99**

1/2 # Homemade Hot Corned Beef or Pastrami Sandwich

Piled high on light or dark rye, with Russian or creole mustard dressing

Or

Reuben the Great

smoked turkey, corn beef, or pastrami.
Swiss cheese, sauerkraut and Russian dressing

Rachel the Great

smoked turkey, corn beef, or pastrami.
Swiss cheese, Cole slaw and Russian dressing

10.99

Half Pound Black Angus Burgers

7.99

All our burgers are fresh ground black angus, grilled just the way you like, served on a toasted Kaiser roll with lettuce, tomato, & onion

(choice of one side)

Create Your Own Burger By Adding Any Of The Following:

Pepper jack, Swiss, American, Provolone or Sharp cheddar cheese **1.00**
Homemade thick slab bacon **1.50**
Bleu Cheese **2.00**
Slow smoked pulled pork **3.00**

ANYTHING OVER MEDIUM WELL.....YOU'RE ON YOUR OWN!