

POPPY'S CRAZY LOBSTER BAR & GRILL

HURRICANES

We Take a Classic New Orleans Hurricane and Add Poppy's Flavor with Mango, Pineapple, Orange and Lime. Then we Serve it in Five Categories just Like the Storms. Each Category Using a Different Premium Rum. You Get to Keep the 32oz Crazy Lobster Souvenir Cup!

CATEGORY ONE 9

Made with Light Rum.
Enjoy Yourself

CATEGORY THREE 11

Throw in Some Dark Rum.
Now We're Talking Fun

CATEGORY TWO 10

We Add Gold Rum.
Relaxation Time

CATEGORY FOUR 13

We Add Spiced Rum.
Feeling Like a Pirate Yet?

CATEGORY FIVE

Top it Off with 151 Rum. Hello...We have Lost Contact.

16

SIGNATURE DRINKS

POPPY'S VOOODOO JUKE

Light Rum, Spiced Rum, Pineapple Juice, Orange Juice, Grenadine then Topped off with 151 Rum.

WATERMELON JOLLY ROGER

Bacardi Gran Melon, Cranberry Juice Sour Mix, Sprite & Grenadine.

WILD BERRY PUNCH

Bacardi Artic Grape, Bacardi DragonBerry Pama Liqueur, Cranberry & Pineapple Juice

BEACH BALL

Bacardi O, Peach Schnapps, Pineapple Juice and Cranberry Juice.

CRAZY LOBSTER COOLER

Vodka, Raspberry Liqueur, Pineapple Juice and Cranberry Juice.

HARBOR SUNSET

Bacardi Rock Coco, Citrus Vodka, Melon Liqueur and Pineapple Juice.

TROPICAL DREAM

Bacardi O, Bacardi Rock Coco & Pineapple Juice.

POPPY'S OCEAN WATER

Bacardi Rock Coco, Blue Curacao & Pineapple Juice.

MOJITOS

Try one of our House Specialty Mojitos Today!
Available in Bacardi O, Bacardi Gran Melon, Bacardi DragonBerry & Pomegrante.

9

APPETIZERS

CARIBBEAN CALAMARI .. 12

...Crispy Fried Calamari tossed with banana pepper rings and Habanero-Flavored Olive Oil.

ONION STRAWS 10

Thinly Sliced Onions Battered and Fried, Seasoned with a special blend of Cajun Spices.

SHRIMP COCKTAIL 12

Well-seasoned Jumbo Gulf Shrimp served with cocktail sauce for dipping.

SEAFOOD QUESO DIP 14

The Perfect Seafood Dip. Monterey Jack & Cheddar Cheese Sauce mixed with Sautéed Crawfish, Shrimp, Crabmeat, Tomatoes and Fresh Jalapeno Peppers. Served with Homemade Tortilla Chips.

CRAB CAKES 13

Crabmeat Blended with Seasoned Bread Crumbs, Battered and Fried, Served with Remoulade Sauce.

BUFFALO SHRIMP

Jumbo Gulf Shrimp Battered and Fried. Tossed with a Louisiana Style Buffalo Sauce.

13

CRAB CLAWS 14

Louisiana Blue Crab Claws lightly breaded and fried to a golden brown or Sautéed in a Garlic Butter.

FRIED PICKLES 8

Sliced Pickle Chips battered and fried, Seasoned with a Special blend of Cajun Spices.

GATOR BITES 10

Alligator Sausage Battered & Deep Fried Served with Cajun Remoulade Sauce

OYSTER ROCKEFELLER

Classic Rockefeller made with a White Wine, Parmesan Cheese, Bacon & Spinach Stuffing.
1/2 Doz...12 Doz...20

SMOKED TUNA DIP 14

Hickory-smoked Yellowfin Tuna blended with seasonings and served with celery and carrot sticks.

OYSTERS ON THE HALF SHELL

1/2 DOZEN 8

DOZEN 14

There may be a risk associated with consuming raw shellfish as in the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or throat or have other immune disorders, you should eat these products fully cooked.

SOUPS

AWARD WINNING SEAFOOD GUMBO

Okra, Onions, Tomatoes, Celery, Bell Peppers and Garlic sautéed and blended with a Cajun Roux and Seafood Stock with Shrimp, Crawfish, and Crabmeat, served with rice.

Cup 8 Bowl 10

SALADS

GARDEN SALAD 8

Crisp Greens, Cherry Tomatoes, Bell Peppers, Red Onions and Julienne Carrots with your choice of dressing.

WEDGE SALAD 9

Crisp wedge of Iceberg lettuce with Cherry Tomatoes, Bleu Cheese Crumbles Bleu Cheese Dressing.

BLACKENED LOBSTER 28

SALAD

A Crisp Garden Salad topped with a Blackened Lobster and served with Remoulade Sauce.

FRIED GROUPEL SALAD .. 18

A Crisp Garden Salad topped with a Filet of Fried Grouper with your choice of Dressing

TROPICAL HOUSE SALAD .. 10

Crisp Mixed Greens tossed with a Raspberry Vinaigrette and topped with Strawberries, Bleu Cheese Crumbles, Mandarin Oranges and Toasted Almonds.

POPCORN SHRIMP 14

SALAD

Battered and Fried.
Served over a Garden Salad.

GRILLED CHICKEN 14

SALAD

Grilled Chicken Breast
Served over a Garden Salad.

FISH SALAD 18

Fresh Catch of the Day Served Grilled or Blackened over a Crisp Garden Salad.

CHAR GRILLED OYSTERS

1/2 DOZEN 12 DOZEN 20

CAJUN

Cajun Spiced
Butter Sauce.

GREEK

Kalamata Olives, Feta Cheese
Olive Oil and Oregano.

CARIBBEAN

Habanero, Cilantro Infused Olive
Oil with Roasted Red Peppers.

COASTAL

Garlic Butter.

COMBO

Build your own Combination.

BURGERS & SANDWICHES

All Burgers are 100% Angus Beef Char Grilled to Perfection. All Served with Cajun Fries, Shredded Cabbage, Red Onions, Tomato and Pickles on a Kaiser Roll.

Add an Extra Topping for \$1.00

CHEESEBURGER 12

Juicy 10oz Burger with American Cheese.

CHICKEN BREAST 13

(Coastal, Cajun, Caribbean, Greek)

GROUPE 17

Fried, Grilled or Blackened

BACON CHEDDAR 13

CHEESEBURGER

Juicy 10oz Burger Topped with Bacon & Cheddar Cheese.

MAHI MAHI OR 16

TUNA STEAK

(Coastal, Cajun, Caribbean, Greek)

PRIME RIB 17

Cooked to a Medium Temperature.

PO BOYS

New Orleans Style French Bread, Shredded Cabbage, Tomatoes and Pickles. Served with Cajun Fries.

FRIED CRAWFISH TAILS .. 13

CRAB CAKE 14

FRIED SHRIMP 16

FRIED OYSTER 15

FRIED SOFT SHELL CRAB

16

FRIED SEAFOOD PLATTERS

Served with Cajun Fries and Corn Friters.

CRAWFISH PLATTER 20

CATFISH PLATTER 21

SHRIMP PLATTER 25

CRAB CAKE PLATTER 22

OYSTER PLATTER 24

SOFT SHELL CRAB 24

COMBINATION PLATTER

Shrimp, Crawfish Tails, Soft Shell Crab, Catfish, Oysters, and a Crab Cake.

36

CAJUN BOILED SEAFOOD

Steamed Seafood is served with Spicy Corn on the Cob and Boiled New Potatoes.

GULF SHRIMP	16.....28
SNOW CRAB CLUSTERS	28
Add Another Pound for Only \$12 More!!	
DUNGENESS CRAB	25
Add Another Pound for Only \$12 More!!	
ALASKAN KING CRAB LEGS	42
WHOLE MAINE LOBSTER	Mkt. Price
SHRIMP & SNOW CRAB PLATTER	46
CRAB LOVERS FEAST	69
Snow Crab, Dungeness Crab & King Crab	

STEAMED SEAFOOD BUCKETS

This is what the Crazy Lobster is All About. The Highly Regarded World Famous Steamed Seafood Bucket. This Bucket of Overflowing Tasty Shellfish Originated in New Orleans at the Original Crazy Lobster located in the Spanish Plaza by Owner A.J. Tusa Jr. Try One Today!!!

These Buckets are Loaded with Snow Crab Legs, Gulf Shrimp, Dungeness Crab, Clams, Mussels, Maine Lobster, Spicy Corn on the Cob and Boiled New Potatoes.

BUCKET FOR ONE 59

BUCKET FOR TWO 79

DELUXE BUCKET

King Crab Served only with Deluxe Bucket

109

CHAR GRILLED STEAKS

10 OZ. PRIME RIB	24
Add a 1 lb. Steamed Maine Lobster.....	Mkt. Price
Add a 1 lb. Steamed Snow Crab.....	34
Add a 1 lb Boiled Shrimp.....	36
12 OZ SIRLOIN	29
Add a 1 lb. Steamed Maine Lobster.....	Mkt. Price
Add a 1 lb. Steamed Snow Crab.....	39
Add a 1 lb. Boiled Shrimp.....	42
FILET MIGNON	34
Add a 1 lb. Steamed Maine Lobster.....	Mkt. Price
Add a 1 lb. Steamed Snow Crab.....	44
Add a 1 lb. Boiled Shrimp.....	46

All Char Grilled Steaks are cooked to your liking and served with Boiled New Potatoes and Summer Veggies.

SIDES

SPICY CORN ON THE COB . 3	CAJUN CORN FRITTERS ... 4
BOILED NEW POTATOES 3	CAJUN FRENCH FRIES 4
ONION STRAWS 5	VEGETABLE MEDLEY 5

JAMBALAYA

8

CRAZY LOBSTER FAVORITES

CAJUN JAMBALAYA 16

Shrimp, Sausage, Chicken Smothered in a Spicy Cajun Sauce and Rice.

RED SNAPPER N.O. 34

Pan Sautéed Red Snapper, Topped with Jumbo Gulf Shrimp, Jumbo Lump Crabmeat over Fried Garlic Potatoes and Finished with a Classic Creole Meuniere Sauce

CRAB ISLAND GROUPIER . 29

Fresh Gulf Grouper, Pan Sautéed Then Topped with a Pineapple Mango Salsa Finished with a Citrus Cream Sauce Served over White Rice & Summer Veggies

BLACKENED LOBSTER 30

Fresh Maine Lobster Boiled in Cajun Spices. The Meat is then Rubbed Down with Olive Oil & Blackened Seasoning, then Pan Seared. Served with Fried Garlic Potatoes & Summer Veggies.

CAJUN MAHI MAHI 24

Mahi Mahi Grilled or Blackened Served with New Potatoes & Summer Veggies Topped with a Savory Cajun Butter

CRAWFISH ÉTOUFFÉE 19

Peeled Crawfish Tails simmered in a Spicy Sauce of Onions, Bell Peppers, Celery, Garlic and Cayenne Pepper, Served over rice.

PASTA NEW ORLEANS 23

Choice of Chicken or Shrimp tossed in a Cajun Alfredo Sauce.

STUFFED LOBSTER 39

Whole Lobster Split; Tail Meat Blackened and Head Stuffed with Crabmeat Dressing. Served with White Rice Topped with Crawfish Etouffée.

POPPY'S 28

SEAFOOD PASTA

Shrimp, Mussels & Clams Sautéed in a Garlic White Wine Butter Sauce, Tossed with Linguini Pasta

CARIBBEAN SHRIMP 25

Gulf Shrimp Char Grilled Topped with a Banana Pepper Habanero Infused Caribbean Sauce Served over White Rice & Summer Veggies

DESSERTS

CAJUN BREAD PUDDING .. 7

SINFUL CHOCOLATE
CAKE 8

DOUBLE FUDGE FRENZY .. 7

KEY LIME PIE 8

BEVERAGES

22 OZ. SOFT DRINKS 3

Coke, Diet Coke,
Sprite, Dr. Pepper,
Pink Lemonade
and Dasani.

ABITA ROOT BEER 4

DRAFT BEER 4 7

SPECIALTY DRAFT .. 5 9
BEER

DOMESTIC BOTTLES 4

IMPORTED BOTTLES 5

Bottle Wine Available. Please ask a Server to See our Award Winning List!!

An 18% Gratuity will be added to checks for parties of six or more.

All unsigned tabs are subject to an automatic 18% Gratuity.

No Personal Checks.

We Accept: Visa, Master Card, American Express and Discover.

Check out our Website at www.thecrazylobster.com

Check out our Facebook for Up to Date Happenings