



THE CRAB SHACK

Queens Wharf, Wellington



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Please make sure you check yourself into our venue on the COVID 19 Government issued app or speak to one of our lovely waitstaff about passing along your details.

Drinks



WINE BY THE GLASS

Champagne

Mumm Cordon Rouge NV

Reims

25

120

Methode Traditionelle

Bandini Prosecco NV

Italy

12

55

Deutz Prestige Cuvee 2017

Marlborough

76

Chardonnay

Abel 2018

Nelson

68

Brancott Letter Series O 2019

Marlborough

13

62

Church Road McDonald Series 2019

Hawkes Bay

14

68

Wairau River 2019

Marlborough

11

50

Sauvignon Blanc

Greywacke Wild 2017

Marlborough

78

Martinborough Vineyards 2019

Martinborough

64

Mt Beautiful 2019

Nth Canterbury

12

55

Opawa 2020

Marlborough

11

50

Tiki 2020

Waipara

13

62

Pinot Gris

Greywacke 2017

Marlborough

66

Palliser 2020

Martinborough

13

69

Roaring Meg 2020

Central Otago

11.5

54

Riesling

Grove Mill 2019

Marlborough

11

54

Te Kairanga 2016

Martinborough

14

69

Gewürztraminer

Te Whare Ra 2018

Marlborough

15

80

Rose

Church Road 'Gwen' 2019

Hawkes Bay

13

65

Te Kano 2019

Central Otago

12.5

63

Opawa 2020

Marlborough

11

50

Pinot Noir

Brancott Letter Series T 2019

Marlborough

13

62

Roaring Meg 2019

Central Otago

85

Te Kairanga 2018

Martinborough

15

78

Vavasour 2018

Marlborough

78

Cabernet/Merlot Blends

Church Road McDonald Series 2017

Hawkes Bay

14.5

70

Jim Barry Cover Drive 2018

Barossa

13.50

64

Riverbend Rd Malbec 2018

Hawkes Bay

12

56

Syrah/Shiraz

Grant Burge Miamba 2018

Barossa

12

58

Clearview Cape Kidnappers 2019.

Hawkes Bay

13

65

Yalumba Samuals Collection 2018

Barossa

12.5

62



THE CRAB

Please note there will be a surcharge of 2% on all credit card & paywave transactions.



GET STARTED

Hot Bread w butter ⊗	8
Clam Chowder – a Crab Shack classic w clams, corn & potato	15
Poke Poke – marinated raw market fish w chilli, soy & sesame & a cucumber, edamame & wakame salad ⊕⊗	19.5
Jumbo Shrimp Cocktail – Rockin' out since the 80's!	19.50
Poached Shrimp, iceberg, lemon & thousand island mayo	
Tacos – soft shell flour tortilla w your choice of filling (1/serve):	
- Fish of the Day – battered fish fillet, shredded iceberg, red pepper lime sauce, jalapeño crème fraiche ⊕⊗	9
- Smoked Chipotle Pulled Pork – pickled red cabbage, coriander, jalapeño crème fraiche ⊕⊗	9
- Soft Shell Crab – tempura batter, chilli, spring onion & coriander, miso & pickled ginger mayo ⊗	12



SHARING

Corn Chip platter – guacamole, spicy bean dip, smoked fish dip ⊕	17
'Cheezy As' – garlic & cheese Cobb – pull apart hot & cheesy garlic bread	10
Hot Wings – 1 Pound of crispy chilli chicken wings w blue cheese & red pepper sauce - available either meek'n'mild or "fire in the hole!" ⊗	18
Shack-spiced Calamari – lightly fried w aioli & lemon ⊗	16



SHACK BOARDS

Vietnamese Fish Cakes -fish & crab w coriander & chilli jam ⊗	19
Crab & Mussel Fritters w roasted corn & zucchini, pecorino & jalapeño crème fraiche ⊗	18
Raw Fish board – market selection w lime, palm sugar & chilli dressing, coriander salad ⊕⊗	18
Tempura Soft Shell Crab w chilli, miso & pickled ginger mayo ⊗	19



BY THE SCOOP

Choose your shellfish:	
Marlborough Green Lip Mussels	per 500g scoop 17
Cloudy Bay Clams:	per 500g mixed scoop 18
- Diamond Shell	
- Tua Tua	
- Moon Shell	
Now choose your sauce:	
- Thai Green Curry: lemongrass, coconut, coriander ⊕⊗	
- White wine, chilli & garlic cream ⊕	

SHACK



THE MAIN EVENT

Cajun Catch of the Day – market fish grilled on the charcoal barrel w cajun spices, honey mustard slaw, potato hash & red pepper lime sauce ⊕⊗	30
Beer battered Fush 'n' Chups –Makikihi fries,honey mustard slaw & Tartare ⊗	25
Crab & Clam fettucine – white wine, garlic & chilli w roasted peppers	28
Jambalaya – prawn, chicken & spicy sausage, dirty rice & jalapeño crème fraiche ⊕⊗	28
Jerk Salad – Halloumi & courgette fritters w wood roasted Jerk spiced eggplant, chickpea & spinach salad, mint yogurt & preserved lemon chermoula ⊕⊗	20
OR Swap fritters and add barbequed Jerk fish	5
The Shack Stack – two rosemary & garlic sirloin steaks, layered w roasted field mushrooms & caramelised onions served w gorgonzola cheese sauce, potato hash & chipotle slaw ⊕⊗	30
Caesar Salad – cos lettuce, bacon, parmesan, eggs & Caesar mayo, served with mozzarella garlic bread ⊕⊗	17.5
+ Pulled Cajun chicken	6.5
Ribbed – 1 pound of sticky, charcoal barrel pork ribs w shack BBQ sauce, chipotle slaw & creamed corn ⊕⊗	29.5



SHACK BURGERS

"burgers served w fries and creamed corn!"

The Big Welly – crumbed fish fillet, Shack tartare, swiss cheese, iceberg lettuce & tomato ⊗	25
The Mooloo – prime sirloin beef patty, bacon, iceberg, pickle, aioli, BBQ sauce & smoked cheddar	26
The Happy Hippy – roasted Portobello mushroom, Zany Zeus halloumi, caramelised onions, onion rings, tomato relish, rocket & aioli ⊕	24



FROM THE CRAB POTS

"are you ready to get messy?"

Choose your crab:	
- Jonah Crab Claws – 500g	50
- Blue Swimmer – 500g	50
Now choose your sauce:	
- The Classic: chilli garlic butter finished w lemon and parsley ⊕	
- Tomato, ginger, chilli & lemongrass: sweet, rich & spicy, finished w coriander & fried shallots ⊕⊗	
The King!	
- 500g of Antarctic Chilean King Crab w jalapeño crème fraiche, bloody mary mayonnaise & lemon ⊕⊗	130



SIDES

Chipotle slaw ⊕	6.5
Steak fries ⊗	
Creamed corn	
Rocket & Manchego salad ⊕⊗	
Hot bread w butter	8

⊕ Denotes Gluten free/on request
 ⊗ Denotes Dairy free/on request
 ⊕ Denotes Vegan/on request
 Please inform your server of any dietary requirements



COCKTAILS Menu

The Madison – Chilli gin, Kwai Feh Lychee, Cointreau, lime juice, orange bitters, egg white	18
Plumtini – Vodka, Plum Liqueur, Black Doris plum Syrup & lime	16
Pear & Cinnamon Margarita- Tequila, Smoked Pear Liqueur, cinnamon syrup & lemon	16
Beach Bum! – Malibu, Bacardi, pineapple, Cranberry & a splash of lemon	16
Berry Happy-Vodka, Prosecco, Berrys & Cranberry	16
Kick Starter– McKenna bourbon, Brown cacao, Grenadine, lemon juice	16
The Garden of Eve -Beefeater 24, Sour apple, lemon juice, apple sherbet rim	18
Bramble Spritz – Blackberry & Raspberry infused gin w passionfruit, prosecco & soda,lemon & berries	18
Grandma's Vacation - Hendricks, Grreen Chartreuse, 24 St Germain, lime juice	24
Crab Shack Classics – Mojito, Margarita, Pina Colada, 16 Pomberry Sangria, North Island Iced Tea, Daquiri	
Mocktails – Apple Raz, No-jito, Red rocks & Creaming Soda Spritz	10



BEER

	Handle	Jug
Tap Beer		
Steinlager Tokyo Dry 5.0%	11	36
Panhead Supercharger APA 5.7%	12	38
Emersons Bird Dog IPA 7.0%	13	41
Little Creatures Pale Ale 5.2%	12	38
Speights Apple Cider 4.6%	9	29
Guest Tap – ask our waitstaff for latest brew		
Bottled Beer		Bottle
Corona, Steinlager Classic,	10	
Steinlager Pure, Pure Blonde, Mac's Black,		
Steinlager Pure Light	9	
Emersons - Orange Roughy Hazy	11	
Panhead Sucky Monmon Japanese Lager	11	
Corona Bucket (4 bottles)	35	
Cider		
Isaac's Crisp Apple Low Sugar	10	
South Apple & Feijoa Cider	12	

NON-ALCOHOLIC

Pete's Natural Soda		Six Barrel Soda	8
-feijoa lemonade	8	-raspberry & lemon	
-lime-o-nade		-cherry & pomegranate	
-currant crush		-cola six	
		Plimmerton Kombucha	9



MILKSHAKES

Boozy 16 Not Boozy 12	
Golden Pash – mango, passionfruit, white chocolate, mango & white chocolate liqueurs	
Salty Nana – Sea salted caramel, banana, Kahlua	
Choccy Lamington – chocolate, coconut, Malibu & chocolate liqueurs	