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*Seafood with a New Orleans Accent!*  
~ We are more than just a Crab House! ~

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Here at Dirty Dick's Crab House,  
We strive for fresh, wholesome, made from scratch food.

All items served with our  
World Famous hushpuppies and honey butter.

Hope you enjoy!



Avon, NC  
252 - 955 - DICK (3425)

Nags Head, NC  
252 - 449 - CRAB (2722)

Panama City Beach, FL  
850 - 230 - DICK (3425)

~ Our 3 restaurants are locally owned. We are not a chain. ~

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18% gratuity will be added for parties of 6 or more.

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[www.DirtyDicksCrabs.com](http://www.DirtyDicksCrabs.com)

AVON1

## Appetizers

**Fried Gator Tail/Jalapeño Ranch 14**

**Fried Calamari/N.O. Red Gravy 12**

**Fried Pickles with "Da Dip" 9**

**LA Crab Dip/Fried Pita Chips 15**

**Pulled Chicken Nachos**

Chips, chicken, black beans, cheese, pico de gallo, lettuce, cilantro and jalapeño ranch **11**

**\*Oysters on the Half Shell (GF) MKT**

1/2 dozen or 1 dozen

**Char-broiled Muffin Pan Oysters MKT**

1/2 dozen or 1 dozen

A. Garlic parmesan butter, seasoned bread crumbs **OR**

B. LA crab dip, monterey jack/cheddar

Both with DDX bread for dipping

**Jumbo Coconut Shrimp**

Jumbo shrimp with coconut/panko breading and orange marmalade sauce **12 Sub King Crab, add 3**

**Sautéed Mussels**

Butter, lemon, garlic, white wine, tomatoes & French bread **14**

## Salads

**House Salad**

(GF without croutons)

Chopped lettuce, grape tomatoes, cucumbers, croutons, red onions, cheddar, chopped egg and choice of dressings **6**

**Caesar (GF without croutons) 8**

**House & Caesar Salads**

Top it off with

Grilled Chicken **add 5**

Grilled Jumbo Shrimp **add 8** / Fish of the Day **add 7**

Fried King Crab **add 9** / \*USDA CHOICE NY Strip **add 9**

1000 Island, Ranch, Jalapeño Ranch, Creole Vinaigrette, Louisiana Pepper Jelly Vinaigrette, Caesar, Blue Cheese and Honey Mustard. All HOME-MADE

## Soup

**Gumbo of the Day 6 / 9**

**She Crab Soup 7 / 10**

**New England Clam Chowdah**

Bowl size served in a sourdough bread bowl **5 / 8**

## Sides / Add Ons

**Creamy Coleslaw (GF) 2**

**Vegetable of the Day (GF) 4**

**Fresh Vegetables (GF) 4**

**Red Beans and Rice (GF) 5**

**Dick Taters® Fries (GF) 4**

**Hush Puppies 3**

**Brabant Potatoes (GF) 4**

**Creamy Cheese Corn Grits (GF) 4**

**Chicken Andouille**

**Jambalaya (GF) 5**

**Fried Potato Salad 6**

— **Add Ons** —

**Sautéed Shrimp/  
Lemon Butter (GF) 8**

**Fried King Crab Nuggets/  
Lemon Butter 9**

## Sandwiches Tacos & Flatbreads

All sandwiches served with House Ranch Chips (except Tacos and Flatbreads). Sub fries, add 1

**Monster Fish Sandwich**

Filet breaded & fried. Topped with homemade tartar. It hangs over the bun!! **15 Sub Puppy Drum, add 3**

**Crab Melt**

DDX bread topped with apple-wood smoked bacon, our crab dip and cheddar cheese, then baked **16**

**Cuban**

Roasted and sliced pork loin and ham, mustard, pickle & Swiss cheese.

Grilled on a Cuban press **14**

**Cajun Fried Turkey Club Panini**

Sliced fried turkey, ranch dressing, bacon, tomato onion jam and American cheese on pita bread **14**

**Tacos (3)**

Your choice: blackened shrimp or fish.

Served with tortillas, pico de gallo, salsa, cabbage, Monterey jack/cheddar, jalapeno ranch, lime & cilantro.

Served with red beans & jambalaya **15**

**Crab & Grilled Corn Flatbread**

Blue crab, fresh corn, tomatoes, "Alfredeaux", mozzarella and parmesan cheese **16**

**Meatlovers Flatbread**

Meatball, Italian sausage, pepperoni, steak, New Orleans red gravy, parmesan, mozzarella and fresh basil **15**

## Fryer

All of our platters are served with home-made cocktail & tartar sauce, Dick Taters® fries, coleslaw & lemon.

**Mariner's Platter**

Fried shrimp, local oysters, ocean scallops, soft shell crab, crab lollipops, lump crab cake, puppy drum, fresh clam strips and one dancing shrimp!

**YA GOTTA BE HUNGRY! 37**

**Jumbo Shrimp 22**

**\*Local Oysters 23**

**Fresh Clam Strips 18**

**Puppy Drum 20**

**Flounder 20**

**Ocean Scallops 25**

**Chicken Tenders**

Jumbo tenders, always fresh **16**

**Combo**

Choose any two except Mariner **24**

All substitutions are 1.50 each

\*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness. AVON2

## Steamer

Steamed items seasoned with Dirty Dick's special seasoning. Served with drawn butter, corn and potatoes. **Add smoked sausage 1.25**  
1/2 Order is over 1/2 lb – Full Order is over 1 & 1/4 lb

### Blue Crabs (GF)

1/2 dozen or 1 dozen

### Sno Crab Legs (GF)

1/2 order or Full order

### King Crab Legs (GF)

1/2 order or Full order

### Dungeness Crab Legs (GF)

1/2 order or Full order

### Spiced Shrimp (GF)

"peel n' eat" 1/2 order or Full order

### Jumbo Red Shrimp (GF)

"peel n' eat" 1/2 order or Full order

### Middle Neck Clams (GF)

1/2 dozen or 1 dozen

### Combo (GF)

Choice of 1/2 order of 2 items.  
Price will be higher of the 2

### The Trinity Platter (GF)

[ FOR TWO ]

1 order Sno crab,  
1 dozen Middle neck clams,  
1 order Spiced shrimp and  
2 JUMBO Dancing Shrimp.  
Served with Low Country Sausage,  
Corn and Potatoes

SEE OUR MARKET BOARD FOR PRICES

## Pasta

All pastas served with  
DDX Garlic Bread

### Louisiana Shrimp Scampi

Jumbo shrimp sautéed with butter, garlic, lemon, cream, parmesan & Creole spices.  
With 3-cheese tortellini **23**

### Fried Crab Lasagna

 "AWARD WINNING"

Pasta sheets filled with crab dressing, ricotta, parmesan and mozzarella cheeses. Breaded and fried with red gravy, fresh basil, "Alfredeaux" sauce and parmesan cheese **22**

### Chicken & Tasso Tortellini

Chicken tenderloins seasoned & blackened, over 3-cheese tortellini, tasso (Creole smoked ham) and "Alfredeaux" sauce **18**  
**Sub Jumbo Shrimp, add 6**

### Seafood Bordelaise

Sautéed puppy drum, ocean scallops and jumbo shrimp with garlic, butter, olive oil, green onions, lemon, parsley, white wine, parmesan cheese and red chile flakes with angel hair pasta **23**

### Killer Spaghetti & Meatballs (2)

JUMBO, combination of veal, pork & beef.  
New Orleans red gravy,  
parmesan and fresh basil **17**

## Seafood Entrées

All served with Brabant potatoes and seasonal vegetables  
(except Shrimp & Grits and Shrimp Jewels)

### Crab Cakes (2) 26

### Blue & King Crab Norfolk

Jumbo lump blue & king crab with Old Bay Seasoning baked in butter and lemon. Served with DDX bread **29**

### "Stuffed" Flounder

Filet of flounder pan-fried and topped with a crab cake and shrimp with lemon chive butter **24**

### Stuffed Shrimp

Stuffed with crab, drizzled with scampi sauce **24**

### Creole Shrimp & Grits (GF)

 "AWARD WINNING"

Jumbo shrimp simmered with Creole sauce and served over creamy cheese corn grits with DDX bread **22**

### Broiled Seafood Platter

A combination of crab cake, flounder, jumbo shrimp and sea scallops broiled with lemon butter **29**

### Catch of the Day (GF)

Three to four fresh fish selections daily.  
Depending on species, can be fried, blackened or grilled **MKT**

**add Fried King Crab with lemon butter for 9**  
**add Sautéed Shrimp with lemon butter for 8**

### Shrimp Jewels

Griddled jumbo shrimp with Creole seasonings over chicken andouille jambalaya with drawn butter **22**

## Steak, Chops & Chicken

### \*Grilled Pork Chops or

### \*Chicken Thighs (14oz) (GF)

Your choice, boneless. Served with fried potato salad, tomato onion jam and vegetable of the day **19/16**

### BBQ St. Louis Ribs

Smoked, grilled & brushed with our bbq sauce. Served with fried corn & creamy cheese corn grits **22**

### \*New York Strip (12oz)

USDA CHOICE grilled and served with fried potato salad, tomato onion jam and vegetable of the day **24**

### Dixie Chicken

Grilled & brushed with Louisiana pepper jelly vinaigrette. Served over our creamy cheese corn grits. Topped with bleu cheese crumbles & chopped apple-wood smoked bacon **17**

### Chicken and Crab

Chicken breaded and pan-fried. Topped with Fried King Crab nuggets & lemon butter sauce. Served with fried potato salad and vegetable of the day **22**

All substitutions are 1.50 each

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## Frozen

Served in a 16 oz Souvenir Cup, 9

### Piña Colada

### Dirty Banana

Captain Morgan Spiced Rum, Hazelnut Liqueur & Banana puree

### Flavored Margarita

Strawberry, Raspberry, Mango, Green Apple, Peach & Pomegranate

### Strawberry Daiquiri

### Bushwacker

Coconut Rum, Creme de Cocoa, Coffee Liqueur, ice cream, Hazelnut and Irish Creme Liqueurs blended with ice and floated with 151 Rum **add 3**

## Bloody Marys

### Crabby Mary

Spiced green beans and pickled okra marinated in vodka, mixed with our own crab/shrimp tomato blend and served with a cocktail shrimp and sno crab claw

Pint Glass 10

Souvenir Logo Glass 13

### Cajun Mary

Spiced green beans and pickled okra marinated in vodka, mixed with our spicy tomato blend and served with a cocktail shrimp

## On the Rocks

Served in a 16 oz Souvenir Cup

### Dick's Addiction

Coconut Rum, Black Raspberry Liqueur, cranberry juice & a splash of Sprite **9**

### Mai Tai 9

### Long Island Iced Tea 12

### Devil Killer

Kill Devil Pecan Rum blended with Creme de Coconut, pineapple & orange juices, then shaken and topped with nutmeg **12**

## Cocktails

### Ocean Blue Margarita

Jose Cuervo Silver, Triple Sec, Sour Mix, Blue Curacao & Sprite with a sugared rim **9**

### Sandspur Margarita

Patron Tequila, Cointreau Liqueur, oj, sweet & sour, lime juice. Trimmed with salt, garnished with orange & lime **17**

### Blood Orange Margarita

Cuervo Gold, lime and blood orange **10**

### Big Waves at Dawn

Coconut Rum, Vanilla Vodka, Mango Rum and fruit juices **11**

### Gilligan's Island

Vodka, Peach Schnapps, orange & cranberry juices **10**

### Moscow Mule

Stoli Vodka, lime juice and ginger beer **10**

### Classic Mojito

Kill Devil Rum Silver with fresh muddled mint, lime, simple syrup and sparkling water **11**

### Andrea's Tini

Lots of Tito's Vodka and served dirty **11**

### Banana Foster's Child

Light and dark rum, banana, mango and coconut cream, rimmed with cinnamon sugar **11**

### Angry Pirate

Peach Schnapps, Coconut Rum, Melon Liqueur, pineapple juice & Sprite **11**

### Tiramisu Martini

An Italian classic. Espresso Vodka, Godiva White and Dark Chocolate Liqueurs and Disaronna Amaretto **10**



Crabby Mary

## Wines

### Whites

#### House Wine by the Glass

Pinot Grigio, Chardonnay, Moscato, White Zinfandel

#### Seaglass Reisling

#### Roquesante Rosé

#### Beach House Pinot Grigio

#### Dreaming Tree Sauv Blanc

#### Matchbook Chardonnay

Glass	Bottle
6.5	
6.5	21
7	24
6.5	23
7	24
7	24

### Reds

#### House Wine by the Glass Merlot

#### Wild Horse Pinot Noir

#### "The King" Malbec

#### Mondavi Select Cabernet

Glass	Bottle
6.5	
7	24
7	24
7.5	25

Some selections may change seasonally. Consult server for any changes, additions & prices.

## Sangria

Red wine blended with Cointreau, brandy & fresh fruit **8/30**



## Sparkling

Blood Orange Mimosa **8**  
Pina Colada Mimosa **8**  
Ruffino Prosecco Rosé **8**  
Ruffino Prosecco Split **8**  
Domaine Chandon **30**

## Bottles

Bud/Bud Light  
Coors Light  
Corona  
Corona Light  
Corona Premier  
Dos Equis XX  
Guinness Stout

Heineken  
Heineken N. A.  
Landshark  
Michelob Ultra  
Miller High Life  
Miller Lite  
Modelo

Pabst Blue Ribbon  
Rolling Rock  
Stella Artois Pilsner  
Weeping Radish Brewery  
Yuengling  
Seasonal Crafts

## Beers



## Draft

16oz or 22oz Glass

Bud Light  
Devils Backbone  
Highland Pilsner  
Lone Rider Shotgun Betty  
Malt Shaker Amber Ale  
Pacifico

Voodoo  
Juicy Hazy IPA  
White Street Kolsch  
Seasonal Hard Ciders

Some selections may change seasonally. Consult server for any changes, additions & prices.

We proudly serve  products along with Brewed Tea, Lemonade and  Coffee.  
Free Refills on Coffee, Ice Tea & Soda (Coke, Diet Coke, Coke Zero, Fanta Orange, Mr. Pibb, Hi-C Pink Lemonade, Barq's Root Beer)  
Coffee 1.75 / Milk 2.00 / Juices 3.00

# Kid's Menu

Kid's Menu for 10 and younger.

## Meatballs and Spaghetti

Served with fresh apple slices **7**

## Chicken Alfredo

Chicken tenderloins with pasta in a creamy parmesan sauce. Served with fresh apple slices **8**

## Kid's Burger

Served with fries and fresh apple slices **7** add cheese, 50¢



## Shark Attack! 4

The ultimate Kiddie Cocktail! For the Little Pirate in all of us! You create the "Attack" right at your table.

## Fried Chicken Tenders

Our fresh jumbo tenders breaded and fried to order. Served with fries and fresh apple slices **8**

## Popcorn Shrimp

Served with fries and fresh apple slices **9**

## Worms in Dirt 4

Chocolate pudding with fine Oreo® dust (dirt) topped with gummy worms and a shovel.



## Chocolate Freeze 4

Not a shake, not a smoothie! Ice cream, milk & ice blended to a smooth drink.

## Kid Tickle Ribs

Smaller version of our St. Louis Ribs. Served with fries and fresh apple slices **9**

## Fish and Chips

Fried. Served with fries and fresh apple slices **8**

## Kid's Soft Drinks 1.25

Milk or Juice **2.00**

Chocolate Milk **2.50**



# Desserts

- ALL HOMEMADE IN HOUSE -

## White Chocolate Bread Pudding

🏆 "AWARD WINNING"

Served with vanilla ice cream and whiskey sauce **7**

## Key Lime Pie

Oatmeal cookie crust. Best around!!! **6**

## Chocolate Pecan Brownie Pie

Pecan brownie topped with cream cheese layer and homemade chocolate pudding **6**

## Beignet Fries

This is great for sharing! Sprinkled with powdered sugar and served with warm caramel & chocolate sauces. **8**

# Other Offerings

## Happy Hour

- Daily -

3pm - 6 pm

at Bar and Bar Tables only

## 1/2 Priced Steamed Spiced Shrimp

Lots of Appetizer Specials Starting at \$5.00

(with purchase of adult beverage)

# Off Season Specials

Not available from Easter thru Labor Day.

## Monday - Kids Eat Free

with purchase of adult meal

1/2 Price Steamed Spice Shrimp - All Day

## Tuesday - Fish Tacos 3

minimum of 3

## Wednesday - Burger Day

Our hand-pattied burger on a toasted, buttered bun with lettuce, tomato, pickle and Dick Tater® fries **9**

## Thursday - BBQ St. Louis Ribs

with creamy cheese grits & fried corn on the cob **15**

## Friday - Prime Rib Day

12 oz cut with fried potato salad, vegetable of the day, au jus and tomato onion jam **15**

## Saturday - All You Can Eat

Your choice, oysters or shrimp.

Served with French fries & coleslaw **22**

## Sunday - Fried Chicken

3 pieces with mashed potatoes, gravy & smothered collard greens **11**

# Lunch Menu

**AVAILABLE ONLY FROM  
OPEN - 3:00 P.M.**

## Appetizers

**Fried Gator Tail/Jalapeño Ranch 14**

**Fried Calamari/N.O. Red Gravy 12**

**Fried Pickles with "Da Dip" 9**

**LA Crab Dip/Fried Pita Chips 15**

### Pulled Chicken Nachos

Chips, chicken, black beans, cheese, pico de gallo, lettuce, cilantro and jalapeño ranch **11**

**\*Oysters on the Half Shell (GF) MKT**  
1/2 dozen or 1 dozen

**Char-broiled Muffin Pan Oysters MKT**  
1/2 dozen or 1 dozen

A. Garlic parmesan butter, seasoned bread crumbs **OR**

B. LA crab dip, monterey jack/cheddar

Both with DDX bread for dipping

### Jumbo Coconut Shrimp

Jumbo shrimp with coconut/panko breading and orange marmalade sauce **12** *Sub King Crab, add 3*

### Sautéed Mussels

Butter, lemon, garlic, white wine, tomatoes & French bread **14**

## Salads

### House Salad

*(GF without croutons)*

Chopped lettuce, grape tomatoes, cucumbers, croutons, red onions, cheddar, chopped egg and choice of dressings **6**

**Caesar (GF without croutons) 8**

### House & Caesar Salads

*Top it off with*

Grilled Chicken **add 5**

Grilled Jumbo Shrimp **add 8** / Fish of the Day **add 7**

Fried King Crab **add 9** / \*USDA CHOICE NY Strip **add 9**

1000 Island, Ranch, Jalapeño Ranch, Creole Vinaigrette, Louisiana Pepper Jelly Vinaigrette, Caesar, Blue Cheese and Honey Mustard. All HOME-MADE

## Soup

**Gumbo of the Day 6 / 9**

**She Crab Soup 7 / 10**

**New England Clam Chowdah**

Bowl size served in a sourdough bread bowl **5 / 8**

*All substitutions are 1.50 each*

*18% gratuity will be added for parties of 6 or more.*

# Daily Specials

**Red Beans and Rice (GF)**  
with smoked sausage and DDX bread **8**

### Jambalaya Wrap

Chicken and andouille jambalaya, fried shrimp and remoulade sauce in a wrap.

Served with house-made ranch chips **8**

**Killer Spaghetti and Jumbo Meatball (1)**

With DDX bread **8**

### Fried Pork Chops (2)

Boneless, with fried potato salad, vegetable of the day and country gravy. Sub boneless chicken thighs (2) no charge **8**

### Chicken Creole

Boneless chicken thighs simmered in Creole sauce served over white rice **8** *Sub creamy corn grits, add 2*

## Sandwiches

*All sandwiches served on a fresh toasted bun with lettuce, tomato, pickle and HOUSE-MADE ranch chips.*

*Sub fries, add 1*

### \*Lunch Burger

Ground and pattied fresh daily from USDA PRIME sirloin **12**

*Choice of cheese, bacon, fried pickles, or jalapeños, add 1 each*

**Fried Shrimp OR \*Oyster PoBoy**

Your choice. Breaded & fried on authentic New Orleans French bread with Tabasco mayo **15**

### Crab Cake

Breaded & fried lump crab cake on a toasted buttered bun with homemade tartar sauce **15**

### Grilled Chicken Sandwich

Grilled chicken served with ranch dressing, apple-wood smoked bacon and Swiss cheese **13**

**Slider of the Day (3) MKT**

## Entrées

### Blackened Puppy Drum

Served with jambalaya, lemon butter and vegetable of the day **13**

**Fried Shrimp or Puppy Drum Basket**

Your choice, with fries and coleslaw **14**

### Crawfish Etouffée

Louisiana crawfish sautéed with an aromatic brown sauce with white rice and DDX bread **15**

*Sub creamy corn grits, add 2*

### \*NY Strip (7oz)

USDA CHOICE. Served with fried potato salad, vegetable of the day and tomato onion jam **15**

### Soup/Salad/Sandwich Combo

Any soup and salad, and choice of

1/2 crab melt or 2 sliders of the day.

Served with house-made ranch chips **15**

## All You Can Eat Specials

Ask server for details and prices

*\*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.*