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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!



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

Avon, NC
252 - 955 - DICK (3425)

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

Appetizers

**Fried Gator Tail
with Jalapeno Ranch 14**

Fried Calamari

Rings & tentacles breaded, fried & served with New Orleans red gravy **12**

Fried Pickles with "Da Dip" 9

Cajun Egg Rolls (3)

Shrimp, grilled corn, red beans, cabbage, cream cheese and spices with Louisiana Pepper Jelly Vinaigrette **11**

Louisiana Crab Dip

No fillers in this dip!! All crab and cheese. Served with fresh fried pita chips **15**

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

Stuffed Mushrooms

Buttered & broiled with chopped shrimp, fresh jalapeños, garlic, onion and cream cheese **11**

Sautéed Mussels

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

Smoked Tuna Dip/Cajun Firecrackers 12

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**

Scampi Flatbread

Shrimp, garlic cream sauce, caramelized onions, grape tomatoes, parmesan & provolone **15**

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. NH2

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**

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**

Veal and Crab

Veal slices, breaded and pan-fried. Topped with Fried King Crab nuggets & lemon butter sauce. Served with fried potato salad and vegetable of the day **27**

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, Sour Mix, Blue Curacao & Sprite with a sugared rim 10

Beach House Rita

Made with 1800 Tequila, lime juice, pomegranate & agave nectar 11

Spicy Pineapple Margarita

Tequila, Fireball & pineapple juice 10



Crabby Mary

Sandspur Margarita

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

OBX Hurricane

Light rum, dark rum, pineapple juice, sour & grenadine 10

Garden Mint Mojito

Garden mint & lime with simple syrup, topped with soda and rum.

Your choice of 3 options:

Classic, Mango or Dragonberry 11

High Sea Punch

Deep Eddy Orange Vodka, muddled lime, cranberry & orange juice 11

Wildberry Rum Runner

A frozen cocktail made with Bacardi Anejo rum, 99 Bananas and wildberry puree 10

Lemon Drop Martini

Citrus vodka with a splash of Triple Sec, lemon and a sugared rim 11

Tiramisu Martini

An Italian classic. Espresso Vodka, Godiva White and Dark Chocolate Liqueurs and Disaronna Amaretto 11

Dick's Dirty Martini

Tito's vodka with just the right amount of Dirty. Garnished with olives, pickled green beans & okra 12

Wines

Whites

House Wine by the Glass

Chardonnay, White Zinfandel, Pinot Grigio, Sauv Blanc, Moscato

Kendall Jackson Chardonnay 9 30

Sonoma Cutrer Chardonnay 44

Reds

House Wine by the Glass

Cabernet, Pinot Noir, Merlot

Apothic Red Blend 7 23

Edna Valley Cabernet 7.5 25

Sparkling

Chateau Lafayette Split 7

Mimosa 7

LaMarca Prosecco Split 9

Sangria

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



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

Beers

Bottles

Angry Orchard Cider Deschutes Porter
 Bold Rock Rose Guinness Stout
 Bud/Bud Light Heineken
 Bud Lime Michelob Ultra
 Corona/Corona Light Miller Lite
 Corona Premier O'Douls



Red Stripe Lager
 Sam Adams New England IPA
 Sam Adams Lager
 Stella Artois Pilsner
 Weeping Radish Black Lager

Draft

16oz or 22oz Glass

Bold Rock IPA Cider Michelob Ultra
 Bud Light Miller Lite
 Carolina Copperline Shock Top
 Carolina Flag IPA Yuengling

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, Cherry Coke, Sprite, Mello Yello, Mr. Pibb)
 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

Chef Attended Breakfast Buffet

Made to order omelettes, pancakes & waffles, plus all the traditional items & many more not so traditional. **11**

May - Mid September

8:00 am - 11:30 am

20% off before 9:00 am

Soup & Salad Bar 10

Mid September - May

11:00 am - 3:00 pm

BOGO Monday

Buy 1 Entrée & Get Second of equal or lesser value FREE with purchase of two beverages

November - February

Party Trays To Go

LET US CATER TO YOUR NEEDS.

Party trays of:

Appetizers

Salads

Selected Entrées

Steamed Seafoods

Desserts

Beverages

Sides

15% discount for orders

picked up before 5 pm.

24 hour notice is appreciated.

Visit our website or pick up a brochure for selections & prices.

Off Season Specials

Monday - Blackened Fish or Shrimp Tacos (3) with jambalaya & red beans **12**

Tuesday - BBQ St. Louis Ribs with grits & corn **15**

Wednesday - Unlimited Pasta Choice of spaghetti & meatballs, blackened chicken & tasso tortellini or Louisiana shrimp scampi **15**

Thursday - Prime Rib with brabant potatoes, horsey sauce, au jus and fresh vegetable **15**

Friday - Fish Fry Choice of fish, shrimp, clams, oyster or chicken with fries & slaw **15**

All the above with unlimited soup, salad & hushpuppies. Must be accompanied by beverage purchase.

Lunch Menu

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

Appetizers

**Fried Gator Tail
with Jalapeno Ranch 14**

Fried Calamari
Rings & tentacles breaded, fried &
served with New Orleans red gravy **12**

Fried Pickles with "Da Dip" 9

Cajun Egg Rolls (3)
Shrimp, grilled corn, red beans, cabbage, cream cheese
and spices with Louisiana Pepper Jelly Vinaigrette **11**

Louisiana Crab Dip
No fillers in this dip!! All crab and cheese.
Served with fresh fried pita chips **15**

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

Stuffed Mushrooms
Buttered & broiled with chopped shrimp,
fresh jalapeños, garlic, onion and cream cheese **11**

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

Smoked Tuna Dip/Cajun Firecrackers 12

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**

Soft Shell Crab Bordelaise
Two fried soft shell crabs over angel hair pasta bordelaise
(butter, olive oil, garlic, parsley, green onion, parmesan,
lemon, crushed red pepper) with she crab sauce **18**

***NY Strip (7oz)**
USDA CHOICE. Served with fried potato salad, vegetable
of the day, tomato onion jam and white BBQ sauce **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.