



THE CRAB SHACK

Queens Wharf, Wellington



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Drinks

WINE BY THE GLASS



Champagne

Mumm Cordon Rouge NV *Reims*

Methode Traditionelle

Bandini Prosecco NV	<i>Italy</i>	12	55
Deutz Prestige Cuvee 2016	<i>Marlborough</i>	15	75

Chardonnay

Abel 2018	<i>Nelson</i>	13.5	66
Brancott Letter Series O 2017	<i>Marlborough</i>	13	62
Church Road McDonald Series 2018	<i>Hawkes Bay</i>	14	68
Craggy Range Kidnappers 2018	<i>Hawkes Bay</i>	14.5	73

Sauvignon Blanc

Dog Point 2018	<i>Marlborough</i>	14.5	68
Greywacke Wild 2016	<i>Marlborough</i>		78
Martinborough Vineyards 2018	<i>Martinborough</i>	12.5	60
Mt Beautiful 2018	<i>Nth Canterbury</i>	12	55
Russian Jack 2019	<i>Marlborough</i>	11.5	52

Pinot Gris

Greywacke 2017	<i>Marlborough</i>	14.5	66
Palliser 2018	<i>Martinborough</i>	13	65
Roaring Meg 2018	<i>Central Otago</i>	11.5	54

Riesling

The Doctors 2018	<i>Marlborough</i>	11	52
Te Kairanga 2016	<i>Martinborough</i>	13	64

Gewürztraminer

Te Whare Ra 2018	<i>Marlborough</i>	15	75
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Rose

Church Road 'Gwen' 2018	<i>Hawkes Bay</i>	13	65
Te Kairanga 2018	<i>Martinborough</i>	13	64
Te Kano 2018	<i>Central Otago</i>	12	61



Pinot Noir

Brancott Letter Series T 2017	<i>Marlborough</i>	13	60
Roaring Meg 2018	<i>Central Otago</i>	16	77
Te Kairanga 2017	<i>Martinborough</i>	15	73
Vavasour 2018	<i>Marlborough</i>		73

Cabernet/Merlot Blends

Church Road McDonald Series 2016	<i>Hawkes Bay</i>	14.5	70
Craggy Range Te Kahu 2016	<i>Hawkes Bay</i>		68
Jim Barry Cover Drive 2017	<i>Barossa</i>	13.5	64
Yalumba Samuels Collection 2017	<i>Barossa</i>	13	60

Syrah/Shiraz

Delas Côtes du Rhône 2016	<i>Rhone</i>	11	53
Grant Burge Miamba 2017	<i>Barossa</i>	12	58
Clearview Cape Kidnappers 2018	<i>Hawkes Bay</i>	13	62
Trinity Hill 2018	<i>Hawkes Bay</i>		53



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THE CRAB SHACK



GET STARTED

Hot Bread w butter	8
Clam Chowder - a Crab Shack classic w clams, corn & potato	15
Tuna Poke - marinated raw Pacific Tuna w chilli, soy & sesame & a cucumber, edamame & wakame salad ☼☒	19.5
Jumbo Shrimp Cocktail - rockin' out since the 80's! poached shrimp, iceberg, lemon & thousand island mayo ☼☒	19.5
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 - smoked fish, guacamole and Indian spiced pumpkin 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

Crab & Prawn Cakes w cipollini & caper mayo	15
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:	
- Tom Yum: tomato, kaffir lime, chilli ☼☒	
- Thai Green Curry: lemongrass, coconut, coriander ☼☒	
- White wine, chilli & garlic cream ☼	



THE MAIN EVENT

Cajun Catch of the Day - market fish grilled on the charcoal barrel w cajun spices, Shack slaw, potato hash & chermoula ☼	28
<i>DINEAID Donation - \$2 from this dish is donated to the Wellington City Mission to help feed, clothe and support for the festive season</i>	
Beer battered Fush ‘n’ Chups -Makikihi fries, Shack slaw & Shack tartare	25
Crab & Clam fettucine - white wine, garlic & chilli w roasted peppers	28
Thai Prawn Salad - charcoal lime & chilli prawns, tomatoes, cucumber, coriander w chilli lime yoghurt, chilli jam & roasted peanuts ☼	29
Jambalaya - prawn, chicken & spicy sausage, dirty rice & jalapeño crème fraiche ☼	28
The Shack Stack - two rosemary & garlic sirloin steaks, layered w roasted field mushrooms & caramelised onions served w gorgonzola cheese sauce, potato hash & Shack slaw ☼☒	30
Caesar Salad - cos lettuce, bacon, parmesan, eggs, vine tomatoes & Caesar mayo, served with mozzarella garlic bread ☼	17.5
+ Pulled Cajun chicken	6.5
+ BBQ Cajun prawns	10



SHACK BURGERS

“burgers served w steak 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 Hippo - roasted Portobello mushroom, Zany Zeus halloumi, caramelised onions, Indian spiced pumpkin, rocket & aioli	24

SHACK SANDWICH

The Big BLT.CH - bacon, lettuce & tomato club sandwich w avocado, aioli & pulled Cajun chicken	19.5
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FROM THE CRAB POTS

“are you ready to get messy?”

Choose your crab:	
- Jonah Crab Claws - 500g	50
- Scottish Dungeness Crab - 500g	50
- Blue Swimmer Crab - 500g	50

Now choose your sauce:	
- The Classic: chilli garlic butter finished w lemon and parsley ☼	
- Black pepper: cracked black pepper, garlic, sweet soy & spring onion	
- Tomato, ginger, chilli & lemongrass: sweet, rich & spicy, finished w coriander & fried shallots ☼☒	

The Russian Spikey!	
- 650g of Russian Spikey Crab w jalapeño crème fraiche, bloody mary mayonnaise & lemon ☼☒	130



SIDES

Shack 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



COCKTAILS

No Thyme to Waste - Beefeater, thyme, blueberry lime, lemon juice & egg white	16
Apple & Cucumber Margarita - Jose Cuervo, Apple Sourz, lime, fresh apple & cucumber	16
Pineapple & Lemongrass Caipirinha - Six Barrel Soda pineapple & lemongrass syrup, Cachaça & lime	16
Sour Melons - Midori, Johnny Walker, yuzu, lemon, lime & fresh watermelon	16
Captain Hurricane - Crab Shacks’ take on a classic Hurricane. Havana 7, Coruba, Orgeat, lime, orange, passionfruit, pineapple & pomegranate	16
Kiwi Mule - 42 Below, gingerbeer and lime	16
Mango & Peach Spritz - Peach Schnapps, mango, lime, passionfruit & prosecco	15
Kimchi Bloody Mary - Kimchi, Soju, lemon & tomato	16
Shack Daq’s - What’s your flavour? Havana 7, lime & your choice of: berry, pineapple or classic	16
Crab Shack Classics - Mojito, Margarita, Pina Colada, Pomberry Sangria, North Island Iced Tea	16
<u>Mocktails</u> - Red Rocks Sunset, Frutti Tutti, Blueberry Smash, Virjito	10



BEER

Tap Beer	Handle	Jug
Steinlager Tokyo Dry 5.0%	11	36
Panhead Supercharger APA 5.7%	11	36
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
Speights Triple Hop Pilsner, Corona, Steinlager Classic, Steinlager Pure, Pure Blonde, Mac’s Black	10
Steinlager Pure Light	9
Emersons - Big Rig APA, Orange Roughy Hazy	11
Panhead Sucky Monmon Japanese Lager	11

Cider	
Isaac’s Crisp Apple Low Sugar	10
South Apple & Feijoa Cider	12

Spritz	
Native Hard Sparkling - Yuzu & Lemon, Blackcurrent & Berry	9



NON-ALCOHOLIC

soft drink, juices		5	-raspberry & lemon	
Höpt Soda		6	-cherry & pomegranate	
-salted lychee			-cola six	
-watermelon & mint			Good Buzz Kombucha	9
-pink guava			- feijoa	- raspberry
			- pineapple & mango	



MILKSHAKES

Golden Pash - mango, passionfruit, white chocolate, mango & white chocolate liqueurs		Non Alcoholic 12
Grandma Doris - black doris plum, berry, almond, plum liqueur & Amaretto		
Chocolate Lamington- chocolate, coconut, Malibu & chocolate liqueur		

