



Crab Shack Menu

Welcome to the Crab Shack, a crab sharing dining experience by Chef Priyantha. To experience the best of the Crab Shack's concept, our chef will introduce the menu to you, then customise a selection of specials and prepare them according to your wishes. Our mud crabs each weigh over a kilogram, ideal for two guests to share, and are accompanied with a selection of starters, side dishes and dessert.

Crab Shack Signatures

175 USD

Black Pepper Mud Crab (DF)

wok-fried with garlic and onion in olive oil

or

'Chili Crab', Spicy Wok-Fried Mud Crab (DF,S)

with fresh chili and chili flakes in a very spicy sauce

or

Steamed Mud Crab (DF,GF)

Prepared with garlic butter, cumin, ginger, sweet basil, lemon grass, dill, spinach and grilled vegetables

or

Priyantha's Crab Journey (DF,S)

Chef Priyantha's speciality has evolved over his years heading the crab shack. Flavors of Europe, Asia in an exciting fusion

or

Chef Ranadewa's Holy Crab (DF,GF)

Chef Ranadewa's secret curry recipe has been handed down through several generations of his family. Crab is slow cooked with gentle mild curry flavours, drumsticks and curry leaves

or

Blue Crab à la Provençale (GF)

Blue crab simmered in generous amounts of butter, white wine, garlic and fresh herbs from France's Provence region

All crab signatures are served with freshly baked bread for dipping.

Starters

Ceviche (GF,DF,S)

Traditional ceviche of the catch of the day with lemon juice, coriander, ginger, garlic and crispy hot chulpe corn

Cold Seafood Platter (for two) (GF,DF)

Delicious selection of fresh seafood served chilled with a selection of dips

Lukewarm Prawn 'Salad' (GF,DF)

Fresh prawns, lemon juice, olive oil and rocket leaves.

Seafood Salad (GF,DF,S)

Summer style salad with marinated poached seafood, organic spinach, green beans, onion, tomato, coriander and lime juice, seasoned with freshly ground black pepper

Calamari Fritti (DF)

Crunchy calamari rings dusted with cayenne pepper and garden herbs

Gazpacho à la Crab Shack (DF,GF,PB)

House-style gazpacho with organic basil and chilled crab

Crab Salad (GF,DF)

Crab Meat, Mango, Tomato, Onion, Coriander, Spring Onion and Citrus

Cut the 'Crab', Keep it Simple

Prawns à la Plancha (GF,S)

Grilled Prawns in Olive Oil, Garlic, Parsley and a Hint of Chilli with Lemon Wedge

Steamed Reef Fish (DF,S)

Catch of the day, steamed with chili, lemongrass, kaffir lime and galangal

Pan-seared Seabass (DF,GF)

Served with curry purée, spinach, pea and eggplant

Oven-baked John Dory (for two to share) (DF,GF)

Served with garlic and herbs from our garden and citrus

Sri Lankan Softshell Crab (DF,S)

Prepared with a Sri Lankan marinade and served with egg noodles and sautéed greens

Warm Seafood Platter (for two) (GF,S)

Selection of a whole fish, prawns, scallops, calamari and other delicacies, your choice of grilled or steamed

Sides

Squid Ink Risotto (GF)

Mushroom Risotto (GF)

Grilled Broccoli with Chewy Garlic (V,DF,GF)

Marinated Artichokes in Olive Oil and Garlic (V,DF,GF)

Organic Greens from our Garden (V,DF,GF)

Hand-cut Chips with an Anchovy Aioli (V,DF,GF)

Crab Fried Rice (S,GF)

Garlic Fried Rice (S,GF)

Dessert

Garden Fresh Lemon, Basil Crème Brûlée (H)

Fresh Strawberry Almond Tart Served with Berry Salad and Whipped Cream (O,H,PB)

Fresh Fruit (H,O,V,PB)