



THE CRAB SHACK

Queens Wharf, Wellington



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Drinks



WINE BY THE GLASS

Champagne

Mumm Grand Cordon NV	Reims	25	135
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Methode Traditionelle

Montelvini Master Prosecco	Italy	12.5	62
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Chardonnay

Brancott Letter Series O 2023	Marlborough	13	62
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Church Road McDonald Series 2023	Hawkes Bay	15	69
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Sauvignon Blanc

Te Kairanga 2022	Martinborough	15	67
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Mt Beautiful 2022	Nth Canterbury	12	55
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Grove Mill 2023	Marlborough	11	52
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Pinot Gris/Grigio

Te Kairanga 2023	Martinborough	11	50
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Roaring Meg 2023	Central Otago	12	58
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San Osvaldo Edizione 2022	Veneto	12	58
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Riesling

Roaring Meg Riesling 2023	Central Otago	12	58
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Rose

Church Road 'Gwen' 2023	Hawkes Bay	15	70
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Saddleback 2023	Central Otago	12	59
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Opawa 2023	Marlborough	13	62
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Te Kairanga 2022	Martinborough	14.5	69
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Pinot Noir

Te Kairanga 2022	Martinborough	16	81
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Vavasour 2021	Marlborough		78
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Templar Hill 2022	Central Otago	12	58
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Roaring Meg 2022	Central Otago		69
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Cabernet/Merlot Blends

Church Road McDonald Series 2021	Hawkes Bay	16	78
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Jim Barry Cover Drive 2021	Clare Valley		64
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Siglo Saco Tempranillo	Rioja	13	62
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Syrah/Shiraz

Grant Burge Miamba 2022	Barossa	13	62
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Clearview Cape Kidnappers 2022	Hawkes Bay	14	69
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Non-Alcoholic Wines

Plus Minus Prosecco			
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Plus Minus Pinot Gris	Australia	7	30
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Plus Minus Rose

Plus Minus Shiraz

CRAB

Please note there will be a surcharge of 1.7% on all credit card & paywave transactions. 15% surcharge applies to all public holidays.



GET STARTED

Hot Bread w butter	9
Shack Chowder – a Crab Shack classic w smoked fish, prawn, corn & potato	18
'Cheezy As' – garlic & cheese Cobb – pull apart hot & cheesy garlic bread	14.5
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!"	27
Shack-spiced Calamari – lightly fried w aioli & lemon	19
Raw Fish board – market selection w lime, palm sugar & chilli dressing, coriander salad	23.5
Tempura Soft Shell Crab w chilli, miso & pickled ginger mayo	25
Tacos – <i>Flour Tortilla Chargrilled</i>	
-Halloumi- Grilled Zany Zeus Halloumi, roasted corn salsa, coriander, chilli & guacamole	13
-Soft Shell Crab- Tempura batter, chilli, spring onion & coriander, Crispy shallots, pickled ginger & wasabi mayo	13
Scoop of Mussels, 500g of Marlborough Green Lip Mussels -white wine, chilli & garlic cream -coconut curry laksa sauce	17.5



SHACK BURGERS

"All burgers served w fries".

The Cheesy Cow – Prime sirloin beef patty, smoked cheddar, McClures pickles, iceberg lettuce, shack BBQ sauce & aioli on an Aro milk burger bun w Makikihi fries	27
The Big Wet Welly – Tempura batter fish fillets, cheddar cheese, iceberg & tartare on an Aro milk burger bun w Makikihi fries	25
The Happy Hippy – roasted Portobello mushroom, Zany Zeus halloumi, caramelised onions, onion rings, tomato relish, shack-slaw & aioli	27

SIDES

Chipotle Slaw	6.5	⊕ Gluten free/on request
Makikihi Fries	6.5	⊗ Dairy free/on request
Extra Baguette	4	⚓ Vegetarian
Steamed Rice	3	
Butter	2.5	Please inform your server of dietary requirements
Roti Bread	4	any

SHACK



THE MAIN

Cajun Catch of the Day – Market fish grilled in the charcoal barrel w cajun spices, & served w Old Bay spuds, green onion sour cream, honey-mustard slaw	33
Beer battered Fush 'n' Chups –Market fish, Makikihi fries, honey mustard slaw & Tartare	28
Mushroom & Brie Spring Roll -beetroot & cranberry relish, Rocket salad, shaved Manchego, balsamic reduction	28
-Entree Size	15
The Shack Stack – Two rosemary & garlic sirloin steaks, layered w roasted field mushrooms & caramelised onions served w gorgonzola cheese sauce, Old Bay spuds, green onion sour cream & chipotle slaw	33
Seafood Fettucine – prawns, squid, mussels, olives, capers,	33
Seafood Curry – fish, squid, prawns & mussels in a coconut & lemongrass curry w coriander & chili	26
+ Roti Bread	4
+ Steamed Jasmine Rice	3



FROM THE CRAB POTS

"are you ready to get messy?"

Choose your crab:	
- Madagascar Mud Crab– 500g	65
- Aussie Blue Swimmer – 500g	96
Both served with:	
- 'The Classic' chilli garlic butter, finished w lemon and parsley	
Greenland Snow Crab:	
- served with jalapeno crème fraiche & Mary Rose	P.O.A



MILKSHAKES

-Golden Pash – Mango, Passionfruit, White Chocolate, Mango & White chocolate liqueurs	18 / 14
-Choccy Lamington – Chocolate, Coconut, Malibu & Chocolate liqueurs	
-Ginger Crunch – Gingernut, Ginger Syrup, Salted Caramel Kahlua	
-Banana Split – Banana, Vanilla, Hazelnut & Banana liqueurs	



Cocktail of the Month!

Jinzu Sour: 24

-Sipsmith Gin, Aperol, Lime, Apple Juice, Yuzu Sake Foam
Happy Hour 4-6pm Thursday-Saturday!
-Half off Tap Beer Handles
-\$10 for selected wines & Cocktails
Ask your server about the deals!



COCKTAILS Menu

Beach Bum – Malibu, Bacardi, pineapple, Cranberry & a splash of lemon	18
Berry Happy- Vodka, Prosecco, Berrys & Cranberry	18
Bramble – Sipsmith Dry Gin, Crème de Mûre, Lemon juice & bitters	20
No Smoke Without Fire –Chilli-infused Mezcal, Lime, Pomegranate, Triple Sec	22
Mai Tai – Bacardi 8 Rum, Trois Rivieres Rhum Blanc Grand Marnier, Orgeat & lime	20
Espresso Martini – Vodka, Kahlua & Immigrant's Son espresso	22
All Things Nice – Black Doris Plum Gin, Elderflower, Ginger, Lime, Cinnamon Sugar	22
Jaffa Cake – Kahlua, Chocolate Liqueur, Triple Sec Cream, Gingerbread	18
Lemon Sherbet – Malfy Rosa Gin, Lemon, Sugar Syrup, Triple Sec	20
Turtle Bay – 1800 Coconut Tequila, Campari Lime, Grapefruit, Cinnamon, Egg White	

Classic Cocktails available upon request

Mocktails – Apple Raz, Virgin Mojito, Red Rocks, Creaming Soda Spritz	10
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BEER



Tap Beer		Handle	Jug
Mac's Gold 4.0%	13 48		
Zeffer Crisp Apple Cider 5.0%	13 48		
Panhead Supercharger APA 5.7%	14 50		
Panhead Sandman Hazy 5.2%	14 50		
Speights Summit Ultra 4.2%	13 48		
Guest Tap – ask our waitstaff for latest brew			
Bottled Beer			Bottle
Corona			13
Steinlager Classic, Steinlage Pure, Mac's Black,		11	
Steinlager Light 2%		10	
Steinlager Zero 0%		9	8
Macs "Free Ride" Zero Alcohol 0.5%			
Zeffer's Alcoholic 'Hazy Lemonade'		11	
Corona Bucket (4 bottles)		47	
Cider			
Isaac's Crisp Apple Low Sugar			13



NON-ALCOHOLIC

Pete's Natural Soda		Six Barrel Soda	9
-Feijoa Lemonade	9	-Raspberry & Lemon	
-Lime-o-nade			
-Currant Crush		Little City Kombucha	11
Curious AF G&T's		- Green Apple	
-Cucumber	8	- Orange & Turmeric	
-Pink Grapefruit		- Lemon & Ginger	
-Apero Spritz			