



DINNER MENU

12350 ARNOLD MILL RD SUITE 6
ALPHARETTA, GA 30004
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WWW.CRABAPPLETAVERN.COM

STARTERS

SWEET POTATO FRIES	\$4.00
SERVED WITH ASIAN CHILI AIOLI	
QUESO DIP	\$5.00
CORN TORTILLA CHIPS SERVED WITH MONTEREY JACK CHEESE AND JALAPENOS	
FRIED ZUCCHINI	\$5.00
SERVED WITH RANCH	
FRIED CHEESE RAVIOLI	\$5.00
PARMESAN CHEESE CRUSTED AND SERVED WITH MARINARA SAUCE	
FRENCH ONION SOUP	\$5.00
OUR OWN RECIPE TOPPED WITH PROVOLONE AND SWISS CHEESE	
CHICKEN TORTILLA SOUP	\$5.00
RICH TOMATO BROTH TOPPED WITH TORTILLA STRIPS AND AVOCADO	
BLEU CHEESE CHIPS	\$6.00
HOMEMADE POTATO CHIPS DRIZZLED WITH MELTED BLEU CHEESE AND GARNISHED WITH CHOPPED SCALLIONS	
HUMMUS	\$7.00
SERVED WITH PITA BREAD OR CARROT AND CELERY STICKS	
QUESADILLA	\$8.00
SERVED WITH MONTEREY JACK CHEESE, JALAPENOS, MUSHROOMS, SOUR CREAM, AND SALSA WITH YOUR CHOICE OF BEEF OR CHICKEN	
BUFFALO WINGS	\$8.00
SERVED HOT OR MILD, WITH BLEU CHEESE DRESSING AND CELERY STICKS	
FRIED CALAMARI	\$8.00
MAINE CALAMARI LIGHTLY BREADED AND SERVED WITH MARINARA SAUCE	
CHILI CHEESE NACHOS	\$8.00
CORN TORTILLA CHIPS TOPPED WITH HOMEMADE CHILI, GRATED JACK AND CHEDDAR CHEESE, AND JALAPEÑOS.	
BBQ CHICKEN NACHOS	\$8.50
CORN TORTILLA CHIPS TOPPED WITH BBQ CHICKEN, SPICY BLACK BEAN AND CORN SALSA, GRATED JACK AND CHEDDAR CHEESE, AND JALAPEÑOS	
SHRIMP & GRITS	\$8.50
GULF SHRIMP SERVED OVER GRITS WITH A RED PEPPER CREAM SAUCE	
PEEL-N-EAT SHRIMP	1/4 LB \$6.00 1/2 LB \$9.50
LARGE BOILED GULF SHRIMP SERVED COLD WITH COCKTAIL SAUCE	

TAVERN FAVORITES

SERVED WITH COWBOY BEANS OR FRENCH FRIES

SAN DIEGO STYLE FISH TACOS (2) \$8.00

FRIED HADDOCK, CABBAGE, ONION, CILANTRO, LIME, SALSA VERDE, AND CHIPOTLE MAYONNAISE WRAPPED IN A FLOUR TORTILLA

HOFFMAN'S HOTS FROM CENTRAL NEW YORK (2) \$8.00

SYRACUSE, NEW YORK HOT DOGS SERVED ANYWAY YOU LIKE THEM

PARTIES OF SIX OR MORE 18% GRATUITY INCLUDED

ENTREES

GRILLED CHICKEN BREAST	\$12.00
MASHED POTATOES AND GREEN BEANS	
CHICKEN PAILLARD	\$12.50
THINLY POUNDED BREAST TOPPED WITH A TOMATO AND ARUGULA SALAD	
GRILLED PORK CHOP	\$15.50
CARAMELIZED ONION MASHED POTATOES AND COLLARD GREENS	
FRIED SHRIMP	\$15.50
FRESH GULF SHRIMP WITH FRENCH FRIES AND COLE SLAW	
SESAME CRUSTED SALMON	\$15.50
JASMINE RICE AND SUGAR SNAP PEAS	
SHRIMP SCAMPI	\$16.50
SAUTÉED GULF SHRIMP IN WHITE WINE AND GARLIC WITH JASMINE RICE AND BROCCOLI	
CHILI RUBBED FLAT IRON STEAK	\$16.50
BLEU CHEESE MASHED POTATOES AND SUGAR SNAP PEAS	
CRAB CRUSTED TILAPIA	\$17.50
TILAPIA BAKED AND TOPPED WITH LUMP CRAB, SERVED WITH MASHED POTATOES AND FLIPPED CORN	
SEARED SEA SCALLOPS	\$18.50
PORT WINE BUERRE BLANC WITH MASHED POTATOES AND GINGERED CARROTS	
GRILLED LAMB CHOPS	\$18.50
SMASHED RED SKIN POTATOES AND BROCCOLI	
NEW YORK STRIP -12OZ	\$19.50
SMASHED RED SKIN POTATOES AND GREEN BEANS	
BABY BACK RIBS	1/2 RACK \$15.50 FULL RACK \$19.50
SERVED WITH FRENCH FRIES AND COLE SLAW	
FILET MIGNON -8OZ	\$22.50
SMASHED RED SKINS AND ASPARAGUS WITH A COGNAC SAUCE	

BLUE PLATES

CHICKEN POT PIE: WHITE MEAT AND FRESH VEGETABLES	\$10.00
HOMEMADE MEATLOAF: OVER MASHED POTATOES WITH GRAVY	\$10.00
CHICKEN LIVERS: BACON ONION GRAVY & MASHED POTATOES	\$10.00
CHEESE RAVIOLI: TOSSED IN A PINK TOMATO & BASIL SAUCE	\$12.00
FISH FRY: SERVED WITH FRENCH FRIES AND COLE SLAW	\$12.00
VEGETABLE PLATE: CHOOSE ANY FOUR SIDES	\$10.00

SIDES \$2.50

FRENCH FRIES, SWEET POTATO FRIES, ONION RINGS, CHEESE GRITS, COWBOY BEANS, MASHED POTATOES, SMASHED RED SKINS, JASMINE RICE, BROWN RICE, FLIPPED CORN, COLE SLAW, BROCCOLI, GINGERED CARROTS, GREEN BEANS, SUGAR SNAPS, ASPARAGUS, COLLARD GREENS

SALADS

TAVERN	\$6.50
MIXED GREENS WITH TOMATOES, CUCUMBERS, CARROTS, BLACK OLIVES, AND RED ONIONS, TOSSED IN A MISO VINAIGRETTE	
CAESAR	\$6.50
ROMAINE LETTUCE TOSSED IN OUR HOMEMADE DRESSING, WITH GRATED PARMESAN CHEESE AND CROUTONS	
GREEK	\$9.00
MIXED GREENS, FETA CHEESE, PEPPERONCINI, KALAMATA OLIVES, AND MARINATED LAMB KABOBS WITH CUCUMBER DRESSING	
THAI CHICKEN	\$9.00
MIXED GREENS, MANDARIN ORANGES, CILANTRO, CHOPPED PEANUTS, RED ONIONS, AND PEANUT GLAZED CHICKEN WITH A MANGO-LIME VINAIGRETTE	
DEEP SOUTH	\$9.00
MIXED GREENS, BACON, CHOPPED EGG, TOMATOES, AND CUCUMBERS, TOPPED WITH FRIED CHICKEN TENDERS WITH BUTTERMILK RANCH	
SOUTHWESTERN BBQ	\$9.00
MIXED GREENS, TOMATO, CORN AND BLACK BEAN SALSA, CILANTRO, RED ONION, AND HOUSE SMOKED PULLED PORK, WITH BUTTERMILK RANCH	
ADD YOUR FAVORITES TO ANY SALAD: CHICKEN \$3, STEAK \$6, SALMON \$6, SHRIMP \$6 CRUMBLLED BLEU CHEESE OR FETA CHEESE \$1	
DRESSINGS: MISO VINAIGRETTE, BALSAMIC VINAIGRETTE, BLEU CHEESE, RANCH, HONEY MUSTARD, THOUSAND ISLAND	

SANDWICHES

ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF FRENCH FRIES OR COLE SLAW

TAVERN BURGER	\$9.00
YOUR CHOICE OF, PROVOLONE, CHEDDAR, AMERICAN, SWISS, OR BLEU CHEESE	
PULLED BBQ PORK	\$8.50
HOUSE SMOKED PULLED PORK WITH HOMEMADE BBQ SAUCE ON A TOASTED BUN	
PHILLY STEAK	\$9.00
THINLY SLICED SIRLOIN WITH MELTED PROVOLONE, SAUTÉED ONIONS AND PEPPERS SERVED ON A FRENCH ROLL	
BUFFALO CHICKEN	\$9.00
GRILLED CHICKEN BREAST TOSSED IN OUR BUFFALO SAUCE, ON A TOASTED BUN WITH A SIDE OF BLEU CHEESE DRESSING	
REUBEN	\$9.00
SLICED CORNED BEEF, SWISS CHEESE, SAUERKRAUT, AND 1000 ISLAND DRESSING ON GRILLED RYE BREAD	
FRENCH DIP	\$9.00
THINLY SLICED ROAST BEEF SERVED ON A TOASTED HOAGIE ROLL WITH AU JUS	
YELLOWTAIL TUNA	\$10.00
GRILLED TUNA SERVED ON A CIABATTA ROLL WITH GINGER SLAW AND SRIRACHA MAYONNAISE	
SHRIMP Po'BOY	\$10.00
LIGHTLY BREADED AND FRIED GULF SHRIMP WITH SHREDDED LETTUCE, TARTAR SAUCE AND TOMATO ON A TOASTED HOAGIE ROLL	



KID'S MENU

COMES WITH A KID DRINK

**FRIED SHRIMP, GRILLED CHEESE, CHICKEN TENDERS,
QUESADILLA, HOT DOG**

DESSERTS

CRÈME BRULÉE	\$5.00
KEY LIME PIE	\$5.50
FUDGE BROWNIE SUNDAE	\$5.50
HOT APPLE CRISP A LA MODE	\$6.50
CARROT CAKE	\$6.50

DRAFT BEER

DOS EQUIS AMBER
STELLA ARTOIS
SWEET WATER IPA
GUINNESS
BASS ALE
SWEET WATER 420
BLUE MOON
SMITHWICKS
MILLER LITE
BUD

BUD LIGHT
MICHELOB ULTRA
MOLSON CANADIAN
YUENGLING AMBER
HARP
FAT TIRE
BLACK & TAN
BLACK & WHITE
BLACK SMITH
HALF & HALF

BOTTLED BEER

BUD
BUD LIGHT
COORS LIGHT
MICHELOB LIGHT
MICHELOB ULTRA
MILLER LITE
BUD SELECT
YUENGLING AMBER

CORONA, CORONA LT
AMSTEL LIGHT
HEINEKEN
KILLIAN'S RED
FLAT TIRE
HEINEKEN LIGHT
WOODCHUCK AMBER
YUENGLING LT

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, LEMONADE, GINGER ALE, ICED TEA,
COFFEE, AND MILK, \$2.00

PELLEGRINO SPARKLING WATER \$3.75

PANNA NATURAL SPRING WATER \$3.75

CRABAPPLE TAVERN GIFT CERTIFICATES AVAILABLE.

PLEASE VISIT OUR WEBSITE AT WWW.CRABAPPLETAVERN.COM

BRUNCH MENU

SERVED SATURDAYS AND SUNDAYS 11 TO 3

\$3.50 DRINK SPECIALS

BLOODY MARYS, SCREWDRIVERS, MIMOSAS

FRESH FRUIT \$2.50

BEIGNETS (4) \$3.00

TAVERN BREAKFAST

2 EGGS ANY STYLE, HOME FRIES OR CHEESE GRITS,
SAUSAGE OR BACON, AND TOAST \$5.25

TAVERN OMELETS

3 EGGS WITH HOME FRIES OR CHEESE GRITS AND TOAST \$6.50

SPINACH AND GOAT CHEESE

BROCCOLI, SAUSAGE, AND MOZZARELLA

HAM, PEPPERS, ONIONS, AND CHEDDAR

TRADITIONAL EGGS BENEDICT

(SERVED WITH YOUR CHOICE OF HOME FRIES OR CHEESE GRITS)
GRILLED CANADIAN BACON, POACHED EGGS, TOASTED ENGLISH MUFFIN,
TOPPED WITH HOMEMADE HOLLANDAISE \$7.50

PANCAKES W/ APPLE BUTTER

HOMEMADE BUTTERMILK OATMEAL PANCAKES \$4.50
WITH SAUSAGE OR BACON \$6.50

BANANAS FOSTER FRENCH TOAST

BANANAS GLAZED WITH A CARAMEL RUM SAUCE
SERVED OVER FRENCH TOAST \$6.50
WITH SAUSAGE OR BACON \$8.50

SIDE ITEMS

\$1.00
ENGLISH MUFFIN
TOAST

\$2.00
HOME FRIES
CHEESE GRITS

\$3.00
SAUSAGE LINKS
APPLEWOOD
SMOKED BACON

