

DIXIE GRILL

BAR-B-QUE & CRAB SHACK

SEPTEMBER 1st - 30th

# CRABFEST 2011



Crab Cocktail \$11

Crab stuffed deviled eggs  
1.25 each or 3/43.75

## STEP 1: Choose your Crab

### Dungeness:

Named after the town of Dungeness, Washington. Meaty, delicate texture, and distinctive sweet taste. Recommended choice of preparation is BBQ'd. - \$ 27

### Alaskan Snow Crab (Opilio):

Very popular among crab eaters. Easy to eat, sweet, and tender meat. Best seller at Dixie. Recommend 'simply steamed' - \$ 27

### Deep Water Red Crab:

Cousin to the Dungeness. They're mean critters and don't give up their tasty treasured meat easily but it's well worth the effort. Similar to Florida's stone crab. A 'Spicy Boil' is the recommended choice for preparation - \$ 27

### Bairdi Jumbo Snow Crab:

Talk about sweet crab! This is not your typical snow crab. Much larger and exceptionally flavorful, filled with snowy white meat. A rare treat! - \$ 32

## STEP 2:

Choose how you'd like them cooked.

- A spicy Cajun 'Boil',
- BBQ'd
- Simply steamed

OR

Sample them all with a

## Trash Can of Crab

Nearly 4lbs of crab, with 14 to 16 oz samples of all the crab above (Dungeness, Red, Bairdi, and Snow) PLUS a crispy fried Soft Shell Crab, dipping sauce, corn & new potatoes. Bibs & 'tools' provided. Enough for 2 or 3 hungry crab eaters or just one with a big hankerin' for crab

\$78

## AT LUNCH

### Crab Roll

House made 'meaty' crab salad, on a toasted New England roll, fries or mac salad. \$ 11

### Crab & Shrimp Basket

Deep fried soft shell crab & jumbo shrimps top a basket of fries, home-made tartar. \$ 14

## AT DINNER

ready by 5pm

### Crabby Jambalaya

soft-shell crab with lump blue crab over piquant tomato sauce & creole rice. \$19

### Crab Mac n Cheese

Macaroni, crab stock, gruyere, & white cheddar tossed with dungeness, snow & blue crab. Garlic toast \$17

