

2022
THANKSGIVING
~ On the Beach ~



**Traditional
Plated Dinner**

Seating from 11am-7pm
Adults 38⁹⁹ | Children 16⁹⁹

Slow-Roasted Turkey with Pan Gravy
Southern Corn Bread Dressing
Red Garlic Mashed Potatoes
Candied Sweet Potatoes & Cinnamon
Fresh Garden Vegetables
Classic Cranberry Sauce
Slice of Pecan -or- Pumpkin Pie

Specialty Wine

White Wines
Glass / Bottle

Ménage à Trois Moscato 9.99 / 34.99

Seaglass Unoaked Chardonnay
9.99 / 34.99

Kendall-Jackson Vintner's Reserve
Chardonnay 10.99 / 41.99

Seaglass Pinot Grigio
9.99 / 38.99

Red Wines
Glass / Bottle

Ménage à Trois Red Blend
9.99 / 34.99

Seaglass Pinor Noir 10.99 / 41.99

Meiomi Pinot Noir / 49.00

Specialty Drinks

*Served in our signature
Crab Trap souvenir glass!*

Crab Trap Punch

Bacardi Coconut Rum,
pineapple, cranberry,
Bacardi Dark Rum float / 14.99

Dreamsicle

Orange vodka, ice cream, orange
puree, whipped cream / 14.99

**Emerald Coast
Top Shelf Margarita**

Hornitos Tequila,
blue curaçao, OJ, sweet & sour,
lime juice / 15.99

Bacardi Voodoo Bucket

Bacardi Raspberry, Bacardi Coconut,
Bacardi Mango, Bacardi
Dragon Berry, cranberry, OJ,
pineapple / 17.99

Full Bar Available

ADDITIONAL MENU OPTIONS

Soup & Appetizers

Smoked Tuna Dip

A Destin favorite! Fresh tuna smoked in-house with hickory wood on our
very own Big Green Egg®! / 15.99

Raw Oysters

A dozen freshly shucked and served on the half shell with saltines, cocktail
sauce, prepared horseradish, and fresh lemon. / 23.88

Fried Mozzarella

Real Wisconsin mozzarella cheese coated with garlic-herb
bread crumbs and flash-fried. Served with house-made marinara. / 11.99

Sweet & Spicy Calamari

Hand breaded and fried crispy, served with a side or marinara
or drizzled with a sweet-chili sauce. / 14.99

Hot Crab & Shrimp Dip

Crab meat, shrimp, cream cheese, fresh basil, red peppers, and
green onions served with warm and toasty pita chips. / 15.99

Peel & Eat Shrimp

Gulf shrimp seasoned with Old Florida Bay and served with
a side of tangy cocktail sauce. / 15.99

Blue Crab Claws

1/3 lb of local crab claws flash-fried. / 25.99

Seafood Gumbo

Louisiana style with spices, shrimp, fish and andouille sausage.
Cup: 7.99 / Bowl: 10.99

The Crab Trap, Destin

~ Thanksgiving on the Beach ~

ADDITIONAL MENU OPTIONS

▲GF = Gluten Free

Fried Seafood Plates

Fried Snapper 'N' Shrimp

Local hand-breaded filet paired with jumbo Gulf shrimp. Served with fries & slaw. / 33.99

Fried Fish Fingers

Hand-breaded and flash fried to perfection. Served with fries & slaw. / 24.99

Jumbo Gulf Shrimp

Large hand-breaded, local Gulf shrimp. Served with fries & slaw. / 28.99

Local Bay Shrimp

Hand breaded domestic bay shrimp, fried and piled high. Served with fries & slaw. / 25.99

The Captain's Platter

Large Gulf shrimp, sea scallops, deviled crab and fresh Gulf fish make this dish fit for a Captain. Served with fries & slaw. / 38.99

Beach Pastas

Cajun Chicken

Blackened chicken with green onions and penne pasta tossed in a cajun cream sauce then dusted with parmesan. / 25.99

Crab & Shrimp Linguine

Crab meat with Gulf shrimp, sautéed with garlic and tossed in a fresh basil cream sauce served over linguine. / 32.99



Destin, Florida

Signature House Features

Jumbo Shrimp Skewers Your Way

Large Gulf shrimp on twin skewers prepared grilled, blackened or bronzed. Served with confetti rice and the vegetable of the day. / 29.99 ▲GF

Crab Trap Mahi

Grilled mahi topped with crab meat and bay shrimp, drizzled with lemon butter. Served with confetti rice and our vegetable of the day. / 37.99 ▲GF

Bronzed Grouper Sandwich

Local Gulf grouper coated in mild seasonings. Pan-fried and served on a fresh toasted brioche bun. Served with fries or slaw. / 25.99

Chargrilled Ribeye

16 oz. bone-in ribeye seasoned to perfection and grilled to order. Served with fries and vegetable of the day. / 45.99 ▲GF

Crab Favorites

Snow Crab & Shrimp

Cluster of Alaska snow crab paired with 3/4 lb of steamed jumbo Gulf shrimp, served with corn and new potatoes. / 44.99 ▲GF

Alaska Snow Crab Legs

1½ lbs. of wild Alaska Snow Crab Legs with snowy white meat, served with corn and new potatoes. / 54.99 ▲GF

Bairdi Crab Dinner

Bairdi crabs are larger, meatier, and sweeter than traditional snow crab. 1½ lbs. of wild Alaska Bairdi crab served with corn and new potatoes. / 74.99 ▲GF

Share your Thanksgiving memories with us!

#thankfulforthebeach #crabtrapdestin



The Crab Trap



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