



Crab Shack

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 and customize a selection of specials and prepare them according to your wishes.

Our mud crabs are over one kilogram each so one crab per two guests is included in your menu sharing and is accompanied with a selection of starters, side dishes and dessert. Our sommelier has paired wines and spirits with each dish which are available by the glass (175ml) or bottle.

Black Pepper Mud Crab, Wok Fried with Garlic and Onion in Olive Oil

A simple execution of this classic with a twist. Using only a few ingredients bringing the freshness of the crab to life. Dipping the bread into the sauce is a must!

Sixty Five Dollars / Two Hundred Thirty Dollars

Chili Crab, Spicy Wok Fried Mud Crab with Fresh Chili, Chili Flakes in a Very Spicy Sauce

To get the best out of this specialty it must be eaten very spicy. If you prefer it mild please let your host know in advance.

Thirty Eight Dollars

Marco's Crab Journey

Marco's specialty has evolved over time as his traveling took him to different parts of the globe adjusting the recipe based on his cross cultural journeys.

Eighty Dollars / Two Hundred Eighty Dollars

Chef Ranadewa's Holy Crab

Chef Ranadewa uses a secret curry recipe handed down from several family generations. The crab is slow cooked with gentle flavours from a mild curry, drumsticks and curry leaves. Don't ask him for the highly secretive recipe.

Single Forty Dollars / Double Seventy Dollars

Blue Crab à La Provençale

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

One Hundred Ten Dollars / Four Hundred Twenty Dollars



All Crab Signatures Are Served with French Bread for Dipping

Sides

Grilled Broccoli, Chewy Garlic

Marinated Artichokes in Olive Oil and Garlic

Organic Greens from Our Garden

Hand Cut Chips, Anchovy Aioli

Crab Fried Rice

Squid Ink Risotto

Starters

Ceviche

Traditional Catch of the Day Ceviche, Lemon Juice, Coriander, Ginger, Garlic, Crispy Hot Chulpe Corn

Fifty Dollars / One Hundred Seventy Dollars

Prawn Salad

Fresh Prawns, Lemon Juice, Olive Oil, Rocket Leaves, Extra Virgin Olive Oil, Soneva Salt

Eighty Dollars / Two Hundred Seventy Dollars

Octopus Salad

Marinated Grilled Octopus, Organic Beans, Spinach, Green Pepper, Tomato, Olive Oil, Freshly Ground Black Pepper

Sixty Dollars / Two Hundred Ten Dollars

Calamari Fritti

Calamari Rings, Cayenne Pepper, Garden Herbs

Fifteen Dollars



Gazpacho à La Crab Shack

House Style Gazpacho, Organic Basil, Chilled Crab

Forty Dollars / One Hundred Thirty Dollars

Cold Seafood Platter

Aji Panca Sauce, Spicy Mayonnaise

Fifty Dollars / One Hundred Seventy Dollars

Alaskan Crab Ceviche

Mango, Chili

Thirty Eight Dollars



Cut the Crab, Keep It Simple

Prawns A La Plancha

Grilled Prawns, Olive Oil, Garlic, Parsley, Chili, Lemon Wedges

Forty Five Dollars / One Hundred Fifty Dollars

Steamed Reef Fish

Steamed Catch of the Day, Chili, Lemongrass, Kaffir Lime, Galangal

Three Hundred Fifty Dollars / One Thousand One Hundred Dollars

Grilled Seafood Platter

Chilli Garlic Cream Sauce

Sixty Dollars / Two Hundred Dollars

Dessert

Cardamom Cream Cheese Macaroons, Chocolate Ice Cream

Garden Fresh Lemon, Basil Crème Brûlée

Fresh Strawberry Almond Tart, Berry Salad, Whipped Cream

Fresh Fruit

Ice Cream