

Karai Crab will not offer individually divided checks for groups of 5+, with the exception of equally portioned sums. An 18% service charge will be added for groups of 5+ (this will cover gratuity).



**WARNING:** Please inform staff of any food allergies. We use common/shared fryer oil & steamers, meaning we cannot guarantee that your menu item is free of common allergens.

## APPETIZERS

**Fried Chicken Skin Chips:** Deep-fried seasoned chicken skin, served with honey garlic dipping sauce. **\$7**

**Chicken Wings:** Our #buzzworthy deep-fried chicken wings **\$16:**

- **Karai:** Tossed in our most popular Karai Special Butter. Spice levels: Mild | Cayenne | Habanero | Ghost Pepper
- **Honey Garlic:** Dressed with our honey garlic sauce & green onions.
- **Shaker (dry seasoned):** Tossed in blend of chipotle, salt, & pepper.
- **Salt & Vinegar (dry seasoned):** Tossed in a savory salt & vinegar seasoning blend.

**Fried Calamari:** Sliced calamari steak pieces are breaded & deep-fried, then tossed with our original Karai seasoning. Served with cocktail sauce & our Karai-oli (Cajun aioli) dipping sauce. **\$16**

**Honey Garlic Shrimp:** Floured & deep-fried peeled shrimp, dressed with our popular honey garlic glaze & green onions. **\$16**

## HOUSE SPECIALTIES

**Slow-Roasted Prime Rib:** Seasoned and cooked low and slow. Served with steamed broccoli, *au jus* & creamy horseradish, & your choice of white rice or mashed potatoes. **\$40\***

**\*Weekend special (limited quantity); set price (discounts not applicable)**

**Fried Catfish:** Battered & deep-fried catfish filets, served with seasoned French fries & our Karai-oli (Cajun aioli) dipping sauce. **\$20**

**Garlic Noodles:** Yakisoba noodles tossed in our homemade Garlic Butter sauce, & topped with fried garlic chips, Parmesan cheese, herbs, & green onions. **\$12**

**Cioppino:** A hearty San Francisco-style fisherman's stew with crab\*, whole shrimp, clams, mussels, petite scallops, & fish. **\$21** \*Take-out orders include crab MEAT, instead of crab legs.



: Popular/Recommended

**Okonomiyaki Fries:** Extra crispy fries with classic Okonomiyaki toppings (homemade Okonomiyaki sauce, Kewpie mayo, green onions, bonito, & pickled ginger). **\$11**



**French Fries:** Tossed with our special fry seasoning & served with our Karai-oli (Cajun aioli) dipping sauce. **\$10**

- **Sweet Potato Fries**
- **Truffle Fries**
- **Garlic Fries (+\$1)**

**Garlic Shrimp Fried Rice:** Roasted garlic fried rice sautéed with chopped shrimp. Topped with a deep-fried shrimp shell crumble & green onions. **\$12 (+\$1 for Kimchee Garlic Shrimp Fried Rice)**

**Edamame:** Steamed & served: Plain | Hawaiian sea salt | +\$1 Homemade Poke sauce. **\$10**

**Shrimp Chips:** Freshly fried shrimp-flavored chips tossed in our house seasoning. **\$7**

**Chicken Katsu:** Breaded and deep-fried boneless, skinless chicken thighs, served with homemade katsu sauce. **\$16**

**House Salad:** Mixed greens, grape tomatoes, cucumber, & carrots served with a rotating dressing selection. **\$8**

**Sautéed Mushrooms:** A mix of fresh mushrooms sautéed with your choice of one of our homemade sauces. **\$8**

**Steamed Broccoli:** Freshly steamed broccoli dressed in your choice of one of our homemade sauces. **\$8**

**Boiled Peanuts:** 1 LB chilled boiled peanuts. **\$8**

**Fried Whole Salt & Pepper Shrimp:** Whole shrimp (head & shell-on) are floured & seasoned, then deep fried. **\$16**

**Cajun-spiced Popcorn Shrimp:** Deep-fried Cajun-seasoned popcorn shrimp, served with cocktail sauce. **\$12**



**Peel & Eat Shrimp:** 9 pieces of whole shrimp, served chilled with homemade shoyu garlic chili dipping sauce. **\$16**



**Miso Sake Clams:** Live clams simmered with roasted garlic & ginger in a savory miso & sake broth. **\$19**  
\*Don't forget to order French bread for dipping!

**Pan Roast:** Crab meat, peeled shrimp, clams, & Kukui brand pineapple-Portuguese sausage are added to our shellfish bisque base & served with rice. **\$20**

**Seafood Pasta:** Linguini with peeled shrimp, petite scallops, clams, & mussels. Served with a rich, homemade tomato & fennel cream sauce, & herb cheese blend. **\$20**

**Clam Linguini:** Live clams are sautéed with linguini & served with your choice of our Karai Special sauce, or White wine, garlic & butter sauce. **\$18**

**Shrimp Scampi:** Linguini and peeled shrimp sautéed in a white wine & garlic butter sauce. Topped with gremolata & herb cheese blend. **\$20**

\*IMAGES ARE NOT TO SCALE

## ENTRÉES

Select ONE sauce & spice level for each entrée.

**Homemade Sauces:** 🦀 Karai Special | Garlic Butter | Lemongrass Butter | Lemon Pepper | Ginger Scallion | Hawaiian Chili Pepper Water

**Spice Levels:** Mild (no spice) | Cayenne | Habanero | Ghost Pepper

🦀 **The Kraken:** A seafood boil to feed the whole family! Includes: 4 LBS Snow Crab legs, 2 LBS Whole Shrimp, 1 LB Clams, 1 LB Mussels, 6 Red Potatoes, 6 pieces of Corn, 6 pieces of local Kukui brand pineapple-Portuguese Sausage. Feeds 4-6 people. **\$229**

🦀 **The Colossal Kraken:** An updated version of our classic Kraken! Includes: 1 LB each of King, Snow, & Dungeness Crab legs, 1 Lobster Tail, 2 LBS Whole Shrimp, 1 LB Clams, 1 LB Mussels, 6 Red Potatoes, 6 pieces of Corn, 6 pieces of local Kukui brand pineapple-Portuguese Sausage. Feeds 4-6 people. **\$299**

🦀 **The Colossal Sampler:**  
Our Ultimate Seafood Boil for 1-2 people. Includes 1 cluster each of Snow Crab & Dungeness Crab, 1 King Crab leg, plus Whole Shrimp, Clams, Mussels, Red Potato, Corn, & local Kukui brand pineapple-Portuguese Sausage. **\$129**



🦀 **Karai Combo:** Karai's version of a Clam Bake that includes Whole Shrimp, Clams, Mussels, Red Potato, Corn, & local Kukui brand pineapple-Portuguese Sausage. **\$35**

- **King Crab Combo** (+\$92 = **\$127**)
- **Dungeness Cluster Combo** (+\$60 = **\$95**)
- **Snow Crab Combo** (+\$50 = **\$85**)
- **Lobster Tail Combo** (+\$39 = **\$74**)

**King Crab legs:** 1 LB of King Crab legs steamed & dressed in your choice of one of our famous sauces. **\$92**

**Dungeness Clusters/Legs:** 1.25-1.5 LBS of Dungeness Crab leg clusters steamed & dressed in your choice of one of our famous sauces. **\$60**

**Snow Crab legs:** 1.25 LBS of Snow Crab legs steamed & dressed in your choice of one of our famous sauces. **\$50**

**Lobster Tail:** A 7-8 OZ Atlantic lobster tail steamed & dressed in your choice of one of our famous sauces. **\$39**

**Live Clams:** Live clams sautéed with your choice of one of our famous sauces. **\$19**

**Mussels:** Mussels sautéed with your choice of one of our famous sauces. **\$18**

**No-Mess Shrimp:** 1 LB of peeled shrimp sautéed with your choice of one of our famous sauces. **\$19**

**Whole Shrimp:** 1 LB of whole shrimp (head & shell-on) sautéed with your choice of one of our famous sauces. **\$18**

**Whole Dungeness Crab:** SUBJECT TO AVAILABILITY. PLEASE PRE-ORDER AT LEAST 1 DAY IN ADVANCE. **MP**

🦀 : Popular/Recommended

## SIDES

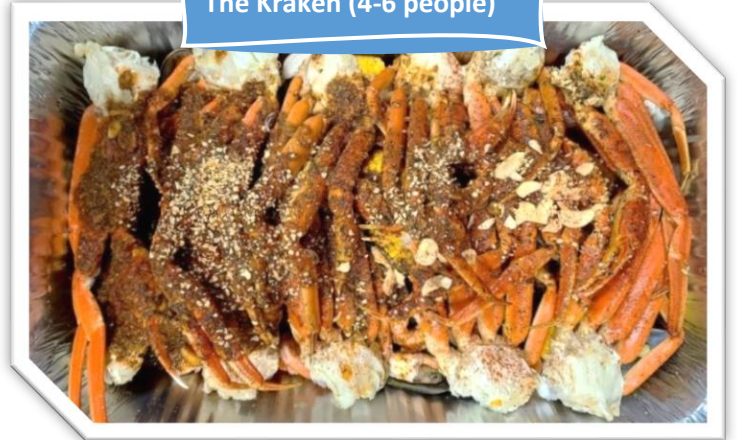
🦀 French Bread	\$3	Corn on the Cob	\$4
Steamed Red Potatoes	\$4	White Rice	\$3
Macaroni Salad	\$3	Boiled Egg	\$3

**Kukui Sausage:** Locally-made Kukui brand pineapple-Portuguese sausage. **\$4**

**Side of Sauce:** Need extra sauce? Choose from our selection of homemade sauces. **\$4.50**

🦀 **Sauce Sampler:** Can't choose just one sauce? Order a trio of sauces instead! **\$10**

The Kraken (4-6 people)



The Colossal Kraken (4-6 people)



Snow Crab legs



IMAGES ARE NOT TO SCALE.

King Crab legs



Karai Combo



Dungeness Crab clusters



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