

GHOST CRAB

PIZZA + KITCHEN

SMALL PLATES

ITALIAN MEATBALLS	\$13
Marinara sauce, creamy ricotta, and toasted focaccia.	
CHEESY GARLIC BREAD	\$13
Pan style dough, with mozzarella, parm, garlic, olive oil.	
BURRATA BOARD	\$20
Fresh burrata with prosciutto, tomato garlic confit, drizzled with hot honey, served with toasted focaccia.	
CRAB STUFFED MUSHROOMS	\$14
Ghost crab dip-filled mushrooms, baked with breadcrumbs, finished with parmesan cream.	
CRISPY ARTICHOKEs	\$14
Artichokes are marinated and fried served with lemon aioli.	
FRIED MOZZARELLA	\$13
Fresh mozzarella, seasoned and fried in homemade italian breadcrumbs.	
CALAMARI & PEPPERS	\$15
Freshly seasoned, flash fried calamari with sweet and spicy peppers.	

WINGS

8 ct	\$16
12 ct	\$24
20 ct	\$40

WET SAUCES

Buffalo
Sweet Thai Chili
Garlic Parm
Balsamic Honey Tuffle
Glazey peach
Buffalo Garlic Parm
Smokey Sweet BBQ
Citrus Honey pepper

DRY RUB

Blackened
Habanero Sweet Smoke

SANDWICHES

GREENS	OLIVIANA	CHEESESTEAK
HOUSE \$12	\$16	\$18
Mixed greens with bacon, red onion, cherry tomatoes, gorgonzola and croutons.	Smoked ham, hot capicola, pepperoni, salami, provolone, pepper relish mayo, onion, green pepper, red pepper, arugula.	Thinly sliced ribeye gets grilled with onions and cooper sharp cheese loaded into a fresh roll.
CAESAR \$12	GHOST CRAB ROLL \$18	FLORENCE \$17
Mixed greens with shaved parm and garlic butter croutons.	Florida style crab salad with lump crab, red peppers, cherry tomato, scallion, citrus, and garlic.	Prosciutto, salami, pesto, red pepper, fresh mozzarella, olive oil, and balsamic glaze.
CRANBERRRY FETA \$13	MEATBALL PARM \$17	OH MORTY! \$16
Mixed greens, roasted sunflower seeds, dried cranberries and feta cheese.	Roasted meatballs with homemade marinara and provolone, toasted.	Mortadella thinly sliced, pesto, and burrata piled high on fresh focaccia.
BURRATA CAPRESE \$16	ITALIAN BEEF \$17	CAPRESE \$15
Fresh burrata and arugula with blistered tomatoes, shaved parm, balsamic glaze.	Slow roasted italian beef, shaved thin and steeped in au jus with mild giardiniera.	Fresh mozzarella, pesto, blistered tomatoes, arugula, olive oil, balsamic claze.
CAPRI \$14	VODKA PARM \$17	SICILIAN CLUB \$18
Mixed greens, artichokes, roasted red peppers, kalamata olives, feta cheese.	Breaded chicken cutlet with homemade vodka sauce, burrata, and pesto.	Breaded chicken cutlet topped with prosciutto, hot peppers, hot honey, and burrata finished with balsamic.

MAINS

BRAISED RAGU	\$28
Braised beef and pork sausage simmered in garlic, red wine and homemade zesty marinara.	
ANGRY CRAB	\$28
Fresh lump crab simmered with garlic, shallots, olive oil, chilis and white wine tossed with tomato sauce, finished with breadcrumbs.	
FETTUCCHINE ALFREDO	\$24
Roman style - melted butter, mounds of finely grated parm makes this creamy classic.	
SPAGHETTI MARINARA	\$18
Spaghetti with home made marinara	
ADD MEATBALL \$7	

CHICKEN PARM	\$26
Fresh chicken tenderized, seasoned with homemade bread crumbs finished with fresh, smoked mozzarella.	
AVAILABLE IN MARINARA, VODKA, OR ALFREDO	
VODKA BURRATA	\$25
Homemade creamy Vodka sauce with a touch of tomato sauce, finished with fresh burrata and pesto.	
ANGEL CRAB	\$26
Lump crab folded into creamy parmesan with garlic, fresh squeezed lemon, finished with lemon zest and toasted breadcrumb.	
SPAGHETTI AGLIO E OLIO	\$18
Spaghetti simmered in garlic, crushed pepper, parsley and olive oil	

ADD GRILLED OR FRIED CHICKEN TO ANY DISH \$6

THE PIE SOCIETY

THIN CRUST

Homemade 48 hour fermented dough offered in 12" or 16"

GHOST CRAB RANGOON \$26/\$32
Signature crab recipe, cream cheese, artichoke, roasted red pepper, jalapeno, finished with scallion and sweet thai chili.

TRUFFLE PIG \$28/\$35
White style with mushroom, garlic, thyme, truffled ricotta, finished with prosciutto, arugula, shaved parm and truffle oil.

VODKA \$24/\$29
Homemade vodka sauce, fresh mozzarella, shaved parm, garlic and pesto.

SPINACH & ARTICHOKE \$25/\$30
Spinach, artichoke, cream cheese, garlic, roasted tomato, parm, finished with toasted breadcrumbs.

BEE STING \$24/\$29
Cup ‘n’ char pepperoni, jalapenos, garlic, finished with hot honey.

HORNETS NEST \$25/\$30
Need more than a bee sting? Cup ‘n’ char pepperoni, spicy marinara, hot peppers, garlic, ricotta and hot honey.

CHICKEN SALTIMBOCA \$24/\$29
White style with chicken, sage, mushroom, parm cream, and prosciutto.

KEL'S RICOTTA DROP \$26/\$32
Y'all from Kansas? Pepperoni, meatball, mushroom, onion, black olive, jalapeno, ricotta.

MEAT SWEATS \$26/\$32
Meat pie loaded with cup ‘n’ char pepperoni, meatball, italian sausage, and bacon.

FORMAGGI \$24/\$31
Forget the sauce! Fresh mozz, fumella smoked mozz, parm cream, shaved parm, garlic, ricotta and hot honey.

BRUSCHETTA \$23/\$28
White style with pesto, cherry tomato, red onion, garlic, shaved parm, fresh basil and balsamic glaze.

MARGHERITA \$24/\$29
Fresh mozz, sauce, garlic, cherry tomato and fresh basil.

GRANDMA STYLE

Old school 14" square thin pan style - IYKYK
(LIMITED DAILY AVAILABILITY)

DRUNK GRANNY \$32
Granny’s late-night favorite!
Homemade vodka sauce, pepperoni, garlic and pesto.

TRI PIE \$32
Celebration of sauce: vodka, basil pesto, tomato sauce, garlic and shaved parm.

BIG PHILLY STYLE \$34
White style with parm cream, shaved beef, mushroom, camamelized onion, garlic, jalapeno.

SPANISH HARLEM \$33
Spicy marinara, garlic, sliced chorizo, hot calabrese, sweetie drop peppers.

SICILIAN

Square 14" focaccia style thick pan.
(LIMITED DAILY AVAILABILITY)

VODKA BURRATA \$38
Fresh mozzarella, vodka sauce, pepperoni, garlic, finished with fresh burrata.

THE KAY \$38
Cup ‘n’ char pepperoni, italian sausage, garlic, jalapeno and ricotta layered sauce on top.

THE O.G. \$35
Upside-down style with mozzarella, parm, garlic and caramelized onion on the crust, covered with zesty marinara on top, finished with olive oil and basil.

BUILD YOUR OWN

BASE PRICING - TOPPINGS ADDITIONAL

TWELVE INCH \$17
(TOPPINGS \$2.5 EACH)

SIXTEEN INCH \$21
(TOPPINGS \$3.5 EACH)

GRANDMA STYLE \$23
(TOPPINGS \$3.5 EACH)

SICILIAN \$25
(TOPPINGS \$3.5 EACH)

CALZONE \$17
(TOPPINGS \$1.75 EACH)

GLUTEN FREE 10" \$20
(TOPPINGS \$1.75 EACH)

VEGAN GLUTEN FREE 10" \$20
(TOPPINGS \$1.75 EACH)

PROTEINS

- PEPPERONI
- MEATBALL
- ITALIAN SAUSAGE
- BACON
- ANCHOVY
- HOT CALABRESE
- PROSCIUTTO DI PARMA + \$5
- GENOA SALAMI
- SMOKED HAM
- MORTADELLA
- SHAVED BEEF + \$4
- CHICKEN + \$4
- SLICED CHORIZO

VEGGIES

- BASIL
- RED ONION
- MUSHROOM
- BLACK OLIVE
- HOT PEPPERS
- KALAMATA OLIVES
- ARTICHOKE
- SUN-DRIED TOMATO
- SPINACH
- GREEN PEPPER
- ARUGULA
- PEPPERONCINIS
- JALAPENOS
- ROASTED RED PEPPER
- SWEETIE DROP
- PEPPERS

EXTRAS

- GARLIC
- BASIL PESTO
- RICOTTA
- HOT HONEY
- SHAVED PARM
- GORGONZOLA
- FETA
- TRUFFLE OIL
- CHILI OIL

SWEETS

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| GRENACHE \$10 | CANNOLI \$8 |
| BLUEBERRY \$12 | AFFOGATO \$10 |
| BISCUIT | |

WINE LIST

SPARKLING + CHAMPAGNE

Bervini Glera Prosecco ‘24, Veneto	\$12 \$45
Lucien Albrecht Brut Rose NV, Cremant d’Alsace	\$14 \$54
Bervini Glera Sprakling Rose Prosecco ‘24, Veneto	\$12 \$45
Louis Roederer Brut Collection 247 NV, Reims	\$99

ROSE

Melongrano La Marchesa Rose ‘24, Puglia Italy	\$12 \$45
Bertrand Gris Blanc Rose ‘25, Languedoc Rousillon	\$12 \$45
Belle Glos Rose of Pinot Noir ‘24, Sonoma County	\$55
Miraval ‘25, Provence	\$55

PINOT GRIGIO + PINOT GRIS

Selva Volpina Alibrianza Pinot Grigio ‘25, Umbria	\$10 \$40
Santa Cristina by Antinori Pinot Grigio ‘25, Delle Venezie	\$10 \$40
Unsanctioned Pinot Gris ‘25, Oregon	\$12 \$45
Felluga Pinot Grigio ‘24, Friuli	\$60

SAUVIGNON BLANC

Toi Toi Sauvignon Blanc ‘25, Marlborough	\$12 \$60
Dashwood Sauvignon Blanc ‘25, Marlborough	\$12 \$45
Matanzas Creek Sauvignon Blanc ‘24, Sonoma County	\$14 \$54
Merry Edwards Sauvignon Blanc ‘23, Russian River Valley	\$75

CHARDONNAY

Bonanza Chardonnay Lot 1, California	\$12 \$45
Hartford Court Chardonnay ‘24, Russian River Valley	\$18 \$70
Louis Latour Pouilly Fuisse ‘24, Maconnais	\$65
Far Niente “Post and Beam” Chardonnay ‘23, Carneros	\$75

INTERESTING + OLD WORLD WHITES

Conundrum White ‘23, California	\$10 \$40
Belgurado Vermentino ‘23, Toscano	\$14 \$54
Anselmi San Vincenzo Bianco ‘23 Vento	\$45
La Scolca Gavi di Gavi ‘24 Piedmont	\$55

PINOT NOIR

Cline “Seven Ranchlands” Pinot Noir ‘23, Sonoma County	\$12 \$45
Belle Glos “Balade” Pinot Noir ‘23, Arroyo Secco	\$18 \$70
Flowers Pinot Noir ‘23, Sonoma Coast	\$85

CABERNET SAUVIGNON

Threadcount by Quilt Cab Sauv ‘23, California	\$12 \$45
Austin Hope Cab Sauv ‘23 Paso Robles (Liter)	\$18 \$95
Stags Leap “Artemis” Cab Sauv ‘22, Napa Valley	\$105
Caymus Cabernet Sauvignon ‘23 Napa Valley (Liter)	\$155

BLENDS + OLD WORLD REDS

Favugne Sangiovese Teanum ‘24, Puglia	\$10 \$40
Cline Cashmere Red Blend ‘23 California	\$12 \$45
Villa Antinori by Antinori “Super Tuscan” ‘23, Toscano	\$14 \$54
Teanum Black Primitvio ‘22, Puglia	\$15 \$60
Cecchi Chianti Classico ‘24 Tuscany	\$15 \$60
Alessandro Rivetto DOCG Barbaresco ‘19, Piedmont	\$85
Carra Amarone DOCG ‘19, Veneto	\$90
Cordero Barolo Monfalletto ‘21, Piedmont	\$99
Alessandro Rivetto DOCG Barolo ‘20, Piedmont	\$100
Il Poggione Brunello di Montelcino ‘20, Tuscany	\$125

HAPPY HOUR

\$7 GLASS 4:00 - 6:00 PM M - F
Santa Cristina by Antinori Pinot Grigio ‘25, Delle Venezie
Toi Toi Sauvignon Blanc ‘25, Marlborough
Bonanza Chardonnay Lot 1, California
Cline “Seven Ranchlands” Pinot Noir ‘23, Sonoma County
Threadcount by Quilt Cab Sauv ‘23, California

FEATURE

Caymus Cabernet Sauvignon ‘22, California	\$30 \$99
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