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Angry crab restaurant mesa az

Angry Crab Shack is a great Ahwatukee restaurant featuring New Orleans style food. Click here NOW for Your Free Instant Home Score Here 30 Seconds or Less 🍷 Angry Crab – Closed in Ahwatukee Several months ago, the Angry Crab in Ahwatukee closed, much to the dismay of the local residents. Fortunately, there are two Angry Crab locations in Mesa. Given the current COVID-19 situation. Always check your favorite restaurant for hours. Happy Hour extends to all tables in the restaurant, not just at the bar. If you're taking part in a happy hour with friends, finding 4 seats together at a bar is a bit of a challenge. To visit when sitting side by side in the bar is difficult. My personal favorite item for Happy Hour is \$5.00 shrimp. The cold shrimp are great and such a great value! Speaking of value, Angry Crab offers great food for a good price. I have visited Angry Crab consistently since the Ahwatukee site opened in August 2015 and have always had excellent service. We must continue to support this large locally owned restaurant, especially one that works to improve how it serves its customers by acknowledging the hours of Happy Hour needed to be extended and extended to the entire restaurant. The management at Angry Crab works to take care of their customers and we need to show our appreciation by frequenting a locally owned restaurant. For more information check out Angry Crab's Ahwatukee website 🍷 Restaurants in Mountain Park Ranch I have lived and worked in Ahwatukee for many years. As a real estate agent at Keller Williams Realty Sonoran Living, I've noticed how few restaurants we have within the Mountain Park Ranch community. While there are many good Ahwatukee restaurants, it is always nice to have a restaurant you like minutes away from home. Restaurants here come and go and the location of the Angry Crab Shack at 3820 E Ray Rd, Ahwatukee 85044 is no exception. I remember at least three different restaurants in this place. There may be more to be because they haven't been memorable! I was pleasantly surprised when I first visited the Angry Crab Shack. Many friends and neighbors mentioned looking forward to this restaurant opening as they liked angry crab shack locations elsewhere in the valley. Since the opening of this Louisiana-style restaurant at 3820 E Ray Rd, I've had several dinners and happy hours at this great restaurant. As a longtime resident of Mountain Park Ranch, this is one of my favorite restaurants. The food is fantastic and the service great. I've eaten in New Orleans many times, and this restaurant reminds me of the Gulf Coast. This restaurant is reminiscent of the southern-style cuisine that is there. ☐ Oysters at half shells In Phoenix, one usually hesitates to order oysters at half shells. However, I have ordered these several times and have found them to be very fresh and delicious every time. Cajun-style food me back to many meals in New Orleans. The prawns & amp, mussels are tasty, the different sauces to choose from are delicious. A great advantage of Angry Crab is the ability to choose the level of heat you want on your Seafood. You can also choose from lobster, crab legs, blue crabs, etc. Have you ever tried to decide where to go to dinner when someone wants Seafood and others don't? If you or someone in your family is not one of Seafood, this place is a great option to meet everyone's idea of a perfect meal! If you want chicken or BBQ you won't be disappointed here. Some restaurants that serve a variety of seafood, beef and chicken don't serve them all well, but The Angry Crab Shack has the right formula and hits a home run with everything I've tasted. ☐ Who likes oysters? For more information on the Angry Crab Shack, click on the small picture of the angry crab. This will lead you to their site. From there you can get directions to all their locations, opening hours, a history of the business and the menu. While we usually choose a restaurant for good food and atmosphere, the service I have experienced has been consistently excellent. From the first dinner to Happy Hour at the bar, the staff takes pleasure in explaining for first-time visitors the nuances of food and drink. They seem to really enjoy their jobs making for a pleasant dining experience. Make no mistake, this is a casual restaurant. No suit and ties required! In fact, with Louisiana style serving, complete with a lobster bib if desired, the more relaxed the better. Your table is covered with butcher's block paper to catch drops of sauce! Want to peel your shrimp and get your hands dirty, great as this will make sure you bring in the full Louisiana experience. When you're done, head over to the common sink and wash off the yummy sauce. Your kids are going to love this place! There are still many things on the menu for me to try. With the cooler weather, the large patio area will accommodate many hungry diners. Outdoor server seating is always welcomed when the Phoenix weather cools down and we can look forward to months of good weather. Additional restaurants are always welcome in Ahwatukee. Staying in Mountain Park Ranch for the excellent Kyrene Schools, quality restaurants are greatly appreciated. We all like to patronize local establishments. The angry crab is here to stay! 🍷 Watch Holiday Events and Local Specials The holiday is special at Angry Crab. Look for their special drink and food options. This great local restaurant celebrates not only national holidays, but most recently they offered daily specials during teacher appreciation week. It's great when local restaurants support our amazing teachers and offer special offers! Not your typical sports bar! I hope you found the information about Angry Crab Shack useful. If I can be of help with Real estate needs somewhere in Ahwatukee/Mountain Park Ranch/East East area please call me at 602.770.0643. Homes for sale in or near Mountain Park Ranch Contact Shirley Coomer Group at Keller Williams Realty Sonoran Living Ring or Text: 602-770-0643 for more Real Estate Information. Please follow and like us: ^ Originality is dead. It's a universal truth that we've come to accept, whether it's with respect to Hollywood's inability to produce anything but sequels and remakes, the fashion predictable cycle of what's old is new again or the restaurateurwho seems to latch on to a popular idea and perpetuate the ad naseum. We could have solved a litany of societal woes if any of them accumulated as many resources as make trying to discover the next Chipotle or a new twist on sushi. But almost without exception, the old adageet holds true: The imitator is rarely as good as the original. And that brings us to a strange exception in the realm of restaurant game theory, a case where he who copies is much better than who he copied. See also: A tribute to classic caesar saladmake no mistake about it: Angry Crab Shack is an obvious rip-off of Hot N Juicy Crawfish, a Cajun seafood concept founded in Las Vegas by a Vietnamese entrepreneur who has started its regional expansion and recently opened an outpost on Tempe's Mill Avenue. Hot N Juicy gained national notoriety when Food Network buffoon Guy Fieri anointed it, although, by then, the idea had already been caught on. I got excited when I heard that Hot N Juicy was on its way to town; it was always one of my first stops in Las Vegas. But my experience in Tempe was missing a certain je ne sais quoi; it was good, but not as good as the original. It was too clinical compared to Las Vegas, lacking edginess, grit, loud music and service personnel that made up most of off-duty strippers bidding their time before the night shift began. So it's ironic to find that lack of grit in Mesa, an otherwise safe haven of conservative values under the tight grip of the Mormon establishment. But given the amount of cold beer and hurricane cocktails served in plastic cups on a crowded Friday night, no one in these parts seems to care much about the church enforced moral code. Angry Crab Shack serves culinary hedonism in a hokey Neptune-themed space where the walls are covered with faux fishing nets, schlocky nautical themes and graffiti from diners. It's loud, messy and decidedly unexpected. It's also amazing, a better facsimile of the concept that it's copied. The idea is simple: Choose one or more of nine different types of seafood, order by pound, and choose a spice and heat level. Moments later your server will deliver a plastic bag of your desired seafood, steamed as requested, along with a metal bucket for shells and debris. You will come with a plastic bib that you need, if you do it right. Plastic gloves are for the weak and when they get on biscuits for the shells, the staff can provide you with a large stone as they did on my first visit. Primal. The seafood comes from freshness and accessibility; far away are the days when anyone can legitimately claim that seafood in the desert can not be good. FedEx has solved that problem, so you can expect that the sweetness of your snow crab legs will permeate the Trifecta spice, a mixture of lemon pepper, garlic and Cajun. Coming from Alaska, the legs are a good choice too, easier to eat for a first timer than the Dungeness crab, which also existed. But far from the best value of the Angry Crab Shack is shrimp, providing the most favorable effort-to-meat ratio. Said to be harvested from near the Galapagos Islands, they are absolutely fine stripped down but, as with everything I tried, they are best with Trifecta sauce. The kitchen is serious about the heat level; medium is very spicy for all but the most sadistic diners. Based on my experience, angry ghost heat level is not recommended. Crayfish are a Cajun seafood staple, and they are available seasonally. They are also a lot of work to eat relative to the amount of yield. Yet these mudbugs are cheap. They were only \$9 per pound, and if you ordered two pounds the third was free. It can be a lot of work, but it's also a lot of food for \$18 dollars. In fact, the only thing on the menu that didn't seem to be a good value was the order of mussels in lemon pepper seasoning. They were rubbery and tasteless, and at least half of the shells were closed on arrival... a clear sign to stay away. You can add Andouille sausage to your seafood, along with corn on the flask and red potatoes. But what's really missing here is bread. The garlicky sauce at the bottom of the bag is the best part, and Angry Crab should offer a crunchy baguette to sop it up. I was tempted to sneak in my own. As expected, the fryer gets a workout. There are frog bones and calamari strips, but I'm partial to fried mussels. The breading is dense and very seasoned; sometimes they seemed overbreaded but never got in the way of taste. The hush puppies were more successful - light, airy and filling. There are fried fish available as part of a basket of french fries and cole slaw. I was disappointed by the soft shell crab (available seasonally); the portion was stingy and the crab was slippery and greasy. You also see Gator Gar on the menu but it's not alligator; it is a prehistoric looking predatory fish that is much more common on southern menus. It's almost impossible to talk about Cajun cuisine without mentioning gumbo, a dish that evokes strong opinions throughout the Gulf Coast with every chef believing that his or her version is the right way. The basis of any good gumbo is roux, culinary-speak for a mixture of flour and butter. The longer a roux is touched, the darker it gets and with color comes depth and richness. A dark roux can give a nutty taste; lighter roux has more subtlety. Angry Crab Shacks gumbo was a flop; while it was dense with sausages, shrimp, tomatoes, rice and okra, it was watery Flat. With a better roux, it could have been a central part of the meal. Dessert is mostly forgettable; sweet Crabbie frosted cookies are available, as well as a selection of vendor purchased cheesecake, chocolate cake and Red Velvet cake, but you're wise to go-off gluttony with a visit to Dairy Queen, located across the parking lot. Alma School Road may be a sad replacement for the bayou, but at that point you won't really care. And if you doubted my claim that originality is dead, consider this: Angry Crab Shack will soon expand to Arcadia, although this outpost will also offer Cajun style barbecue. Cross Crab Shack 2740 S. 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