

At The Crust we are committed to providing our guests with delicious food in a clean and friendly environment. Our food is **MADE FROM SCRATCH** for every order from ingredients that we prepare **FRESH** in our kitchen **EACH DAY**.

PIZZA

Prepared Using Our **SIGNATURE HOUSE-MADE** Dough – Thin, Crispy, and **LIGHTLY SAUCED**

BUILD YOUR OWN

10 INCH	13 INCH	16 INCH	* 12 INCH GLUTEN FREE
Cheese..... 12.95	Cheese..... 16.45	Cheese..... 20.25	Cheese..... 17.45
Add Topping..... 1.10	Add Topping..... 2.20	Add Topping..... 2.80	Add Topping..... 2.20

TOPPINGS

SAUCE	CHEESE	MEAT	VEGGIES		
Marinara BBQ Olive Oil Pesto	Provolone Feta Smoked Gouda Gorgonzola	Pepperoni Sausage Meatballs Ham Bacon Grilled Chicken Anchovies	Mushrooms Red Onions Tomatoes Green Peppers Banana Peppers Caramelized Onions	Black Olives Green Olives Kalamata Olives Pineapple Pickled Jalapeños	Artichokes Garlic Spinach Cilantro Basil

SPECIALTIES

	10 INCH.....	13 INCH.....	16 INCH.....	*GF
PALERMO Olive Oil, Fresh Garlic, Provolone, Parmesan, Gorgonzola, Caramelized Onions	13.95	18.45	25.25	21.45
BBQ BBQ Sauce, Provolone, Smoked Gouda, Chicken, Red Onions, Fresh Cilantro	14.95	21.45	27.25	23.45
MEAT LOVERS Marinara, Provolone, Pepperoni, Sausage, Meatball, Bacon, Ham	15.95	23.45	30.25	25.45
FAMILY FAVORITE Marinara, Provolone, Tomatoes, Red Onions, Mushrooms, Banana Peppers	14.95	21.45	27.25	23.45
GRILLED CHICKEN PESTO Pesto, Provolone, Tomatoes, Grilled Chicken, Artichokes, Kalamata Olives, Red Onions	15.95	23.45	30.25	25.45
BACON PESTO Pesto, Provolone, Gorgonzola, Tomatoes, Bacon, Red Onions	14.95	21.45	27.25	23.45
BUFFALO CHICKEN Olive Oil, Fresh Garlic, Provolone, Gorgonzola, Buffalo Chicken, Fresh Celery	14.95	21.45	27.25	23.45

* We are not a gluten-free restaurant and are unable to guarantee 100% GF pizza. Please consider this if you are highly sensitive to gluten!

PARTIES OF 6 OR MORE MUST PAY ON A SINGLE BILL

SALADS

Prepared with FRESH Vegetables and HOUSE-MADE DRESSINGS

*SIDE.....ENTREE

HOUSE	7.95	11.95
Romaine, Grape Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Provolone, Champagne Vinaigrette		
CAESAR	6.95	10.95
Romaine, Shaved Parmesan, Caesar Dressing, Mini-Crisps		
SPINACH	8.95	12.95
Spinach, Red Onions, Dried Cherries, Candied Pecans, Bacon, Gorgonzola, Cherry-Balsamic Vinaigrette		
WEDGE	7.95	14.95
Iceberg Wedge, Grape Tomatoes, Bacon, Gorgonzola, Creamy Parmesan Dressing		
TRADITIONAL GREEK	8.95	13.95
NO LETTUCE, Grape Tomatoes, Cucumbers, Red Onions, Green Peppers, Kalamata Olives, Feta, Oregano, Olive Oil		

* We respectfully decline splitting side salads.

ADD FRESH-BAKED CHICKEN 3.95

Please allow at least 10 minutes.

SUBS

BAKED to a Golden Brown - Served with Kettle Chips

ITALIAN	9.95
Ham, Salami, Pepperoni, Provolone, Tomatoes, Red Onions, Banana Peppers, Lettuce, Champagne Vinaigrette	
MEATBALL	9.95
Our Family Recipe Meatballs (Beef, Pork, and Veal), Marinara, Provolone, Parmesan	
VEGGIE	9.95
Mushrooms, Green Peppers, Provolone, Tomatoes, Red Onions, Banana Peppers, Lettuce, Champagne Vinaigrette	
HAM	9.95
Ham, Provolone, Tomatoes, Red Onions, Banana Peppers, Lettuce, Champagne Vinaigrette	
BAKED CHICKEN	10.95
Baked Chicken, Provolone, Tomatoes, Red Onions, Banana Peppers, Lettuce, Champagne Vinaigrette	

DRINKS

FOUNTAIN	2.95
Coke, Diet Coke, Coke Zero, Sprite, Root Beer, Ginger Ale, Lemonade, Fresh-Brewed Iced Tea	
CLASSIC SODAS - MADE WITH REAL SUGAR	2.95
Coke De Mexico, Orange Crush	
ORGANIC MILK	2.45
Regular or Chocolate	
MARTINELLI'S APPLE JUICE	2.45
PELLEGRINO SPARKLING	2.95

PARTIES OF 6 OR MORE MUST PAY ON A SINGLE BILL

BEER

BEER ON TAP

GLASS - PITCHER

BUD LIGHT	3.35	11.25
Light Lager ABV 4.2% St. Louis, MO			
MILLER LITE	3.35	11.25
Light Lager ABV 4.2% Milwaukee, WI			
MICHELOB ULTRA	3.35	11.25
Light Lager ABV 4.2% St. Louis, MO			
PERONI	4.45	15.95
Pale Lager ABV 4.7% Italy			
BLUE MOON	4.45	15.95
Belgian Witbier ABV 5.4% Golden, CO			
YUENGLING	3.35	11.25
Amber Lager ABV 4.9% Pottsville, PA			
SAM ADAMS SEASONAL	4.45	15.95
Varies ABV Varies Boston, MA			
ANGRY ORCHARD (GF)	4.45	15.95
Cider ABV 5.0% Cincinnati, OH			

CRAFT BEER ON TAP

GLASS - PITCHER

☀️ SANDBAR SURFER	4.45	15.95
Kolsch ABV 5.2% Naples, FL			
☀️ PIERCE'S PALE ALE	5.55	20.15
Pale Ale ABV 5.5% Bonita Springs, FL			
☀️ JAI ALAI IPA	4.45	15.95
India Pale Ale ABV 7.5% Tampa, FL			
☀️ KEY WEST SUNSET	4.45	15.95
Amber Ale ABV 4.8% Cape Canaveral, FL			
LAGUNITAS IPA	5.55	20.15
India Pale Ale ABV 6.2% Petaluma, CA			
TWO HEARTED ALE	5.55	20.15
India Pale Ale ABV 7.0% Kalamazoo, MI			
FEATURED CRAFTS	Price Varies		
Ask your server what's on tap!			

DOMESTIC BOTTLES

BUDWEISER	4.45
Lager ABV 5.0% St. Louis, MO	
COORS LIGHT	4.45
Light Lager ABV 4.2% Golden, CO	
MICHELOB ULTRA	4.45
Light Lager ABV 4.2% St. Louis, MO	
YUENGLING	4.45
Amber Lager ABV 4.9% Pottsville, PA	
OMISSION (LOW GLUTEN)	4.95
Low Gluten Lager ABV 4.6% Portland, OR	

IMPORTED BOTTLES

STELLA ARTOIS	5.55
Pale Lager ABV 5.0% Belgium	
HEINEKEN	5.55
Pale Lager ABV 5.0% Netherlands	
CORONA EXTRA	4.45
"Island" Lager ABV 4.6% Mexico	
CORONA LIGHT	4.45
Light "Island" Lager ABV 4.1% Mexico	
AMSTEL LIGHT	5.55
Light Lager ABV 3.00 .5% Netherlands	

☀️ Florida brewery. Support Florida beer!

WINE

WHITES ON TAP

ACROBAT	8.45
Pinot Gris Oregon <i>Refreshing Notes of Citrus</i>	
BENZIGER	8.45
Sauvignon Blanc North Coast, CA <i>Crisp Hints of Apple and Pear</i>	
NORTH BY NORTHWEST	8.45
Riesling Horse Heaven Hills, WA <i>Peach, Pineapple, and Rose Petal</i>	
ST. FRANCIS	8.45
Chardonnay Sonoma County, CA <i>Honeydew and Juicy Apple - Toasty Finish</i>	

WHITES BY THE BOTTLE

MASCHIO	8.45
Prosecco Veneto, Italy <i>Peach and Almond - Fruit Forward</i>	
NORTH BY NORTHWEST	25.00
Riesling Horse Heaven Hills, WA <i>Peach, Pineapple, and Floral Rose</i>	
LUNA NUDA	22.00
Pinot Grigio Trentino-Alto Adige, Italy <i>Lemon, Lime, and Golden Apple</i>	
SANTA MARGHERITA	43.00
Pinot Grigio Trentino-Alto Adige, Italy <i>Apple and Other Fruits - Very Dry</i>	
NIETO SENETINER	23.00
Torrentes Salta, Argentina <i>Citrus and Rose Petal - Crisp Acidity</i>	
WHITE HAVEN	30.00
Sauvignon Blanc New Zealand <i>Tart Gooseberry, Peach, and Tropical Fruit</i>	
ANGELINE	24.00
Chardonnay Mendocino, CA <i>Apple, Pineapple, Lemon, and Oak</i>	
MARTIN RAY	31.00
Chardonnay Sonoma County, CA <i>Cantaloupe, Coconut, Fresh Lemon Zest</i>	

REDS ON TAP

HAHN	8.45
Pinot Noir Santa Lucia Highlands, CA <i>Dark Red Fruits, Nutmeg, and Cedar</i>	
SANTA JULIA	8.45
Malbec Mendoza, Argentina <i>Black Cherry, Cola, and Florals</i>	
CONCANNON	8.45
Cabernet Sauvignon Central Coast, CA <i>Plum, Black Currant, Cocoa, and Vanilla</i>	
HAHN GSM	9.55
Red Blend Central Coast, CA <i>Mixed Berry and Exotic Spice</i>	

REDS BY THE BOTTLE

COLTIBUONO CETAMURA	24.00
Chianti Tuscany, Italy <i>Cherry, Blackberry, Cinnamon, and Clove</i>	
BLOCK NINE	25.00
Pinot Noir Napa Valley, CA <i>Cherry, Violet, and Sandalwood</i>	
MILBRANDT	26.00
Merlot Columbia Valley, WA <i>Blackberry, Plum, and Mocha</i>	
CATENA VISTA FLORES	32.00
Malbec Mendoza, Argentina <i>Dark Fruits, Sweet Spice, and Florals</i>	
GRAYSON CELLARS	27.00
Cabernet Sauvignon Napa Valley, CA <i>Raspberry, Blackberry, and Oak</i>	
CACIATTA SUPER TUSCAN	32.00
Red Blend Tuscany, Italy <i>Plum, Cherry, and Cranberry</i>	
THE PRISONER	62.00
Red Blend Napa Valley, CA <i>Cherry, Pomegranate, Espresso, and Fig</i>	