

## HOUSE SPECIALTIES

Add a side of lobster macaroni and cheese with any entrée 8.95

**San Francisco Cioppino** ..... 28.95  
Clams, shrimp, mussels, fish, simmered in a rich tomato broth served with sourdough bread

**Lobster Stuffed Salmon** ..... 37.95  
Baked and served with lobster cream sauce

**Pan Roasted Sea Scallops** ..... 26.95  
Served with rice pilaf and saffron sauce

**Herb and Parmesan Crusted Tilapia** ..... 19.95  
Oven baked and served with fresh vegetable and rice pilaf

**Seven Seas** ..... 39.95  
Lobster, clams, shrimp, mussels, fish, scallops and calamari simmered in a spicy lobster-tomato broth, served with rice pilaf

**Blackened Striped Sea Bass with Etouffee** ..... 29.95  
Shrimp, crawfish, crab, andouille sausage, green onion, red bell pepper and celery braised in Cajun gravy



Lobster Stuffed Salmon



Seven Seas



**Seafood Shack Clam Bake**  
(serves two) ..... 79.95  
Steamed clams, mussels, prawns, sausage and whole Maine lobster split and grilled, served with steamed potatoes and coleslaw

Seafood Shack Clam Bake

## FISH FRY

Add a side of lobster macaroni and cheese with any entrée 8.95

**Fish and Chips** ..... 19.95  
Beer battered cod, fried golden brown and served with french fries and house made tartar sauce

**Fried Shrimp Platter** ..... 24.95  
Jumbo breaded shrimp with coleslaw, fries and tangy cocktail sauce

**Coconut Shrimp Platter** ..... 24.95  
Jumbo shrimp tossed in coconut milk and breaded with dried coconut, served with coleslaw, fries and Malibu rum-pineapple dipping sauce

**Fisherman's Platter** ..... 28.95  
Fried cod, fried shrimp and fried scallops served with coleslaw, fries, tartar and cocktail sauces

Fisherman's Platter



## THINGS TO GO WITH YOUR MEAL

**Lobster Mac & Cheese** ..... 12.95

**Old Bay Fries** ..... 5.95

**Garlic and Parmesan Fries** ..... 5.95

**Coleslaw** ..... 4.95

**Brussels Sprouts with Bacon** ..... 4.95

**Chef's Seasonal Vegetable** ..... 4.95

**Rice Pilaf** ..... 4.95

## LITTLE FISHERMAN'S MENU

Children 10 and under

Served with Soda and Choice of French Fries, Rice Pilaf or Mac & Cheese

**Shack Burger\*** ..... 6.95

**Grilled Chicken Breast** ..... 7.95

**Fried Cod** ..... 6.95

**Fried Shrimp** ..... 6.95

**Coconut Shrimp** ..... 6.95

**Grilled Salmon\*** ..... 10.95

**Snow Crab Legs** ..... 15.95

## HOME-MADE DESSERTS 7.95

**Mug of Strawberry Shortcake**  
Fresh, sweet strawberries and strawberry sauce layered with moist vanilla bean cake and strawberry whipped cream

**Key Lime Pie**  
Creamy key lime custard in a graham cracker crust

**Chocolate Layer Cake**  
Moist layers of chocolate cake with rich chocolate fudge icing

**Individual Carrot Cake**  
Moist carrot cake, rich cream cheese frosting and pineapple sauce

**Trio of Sorbets**  
Mango, Coconut and Raspberry



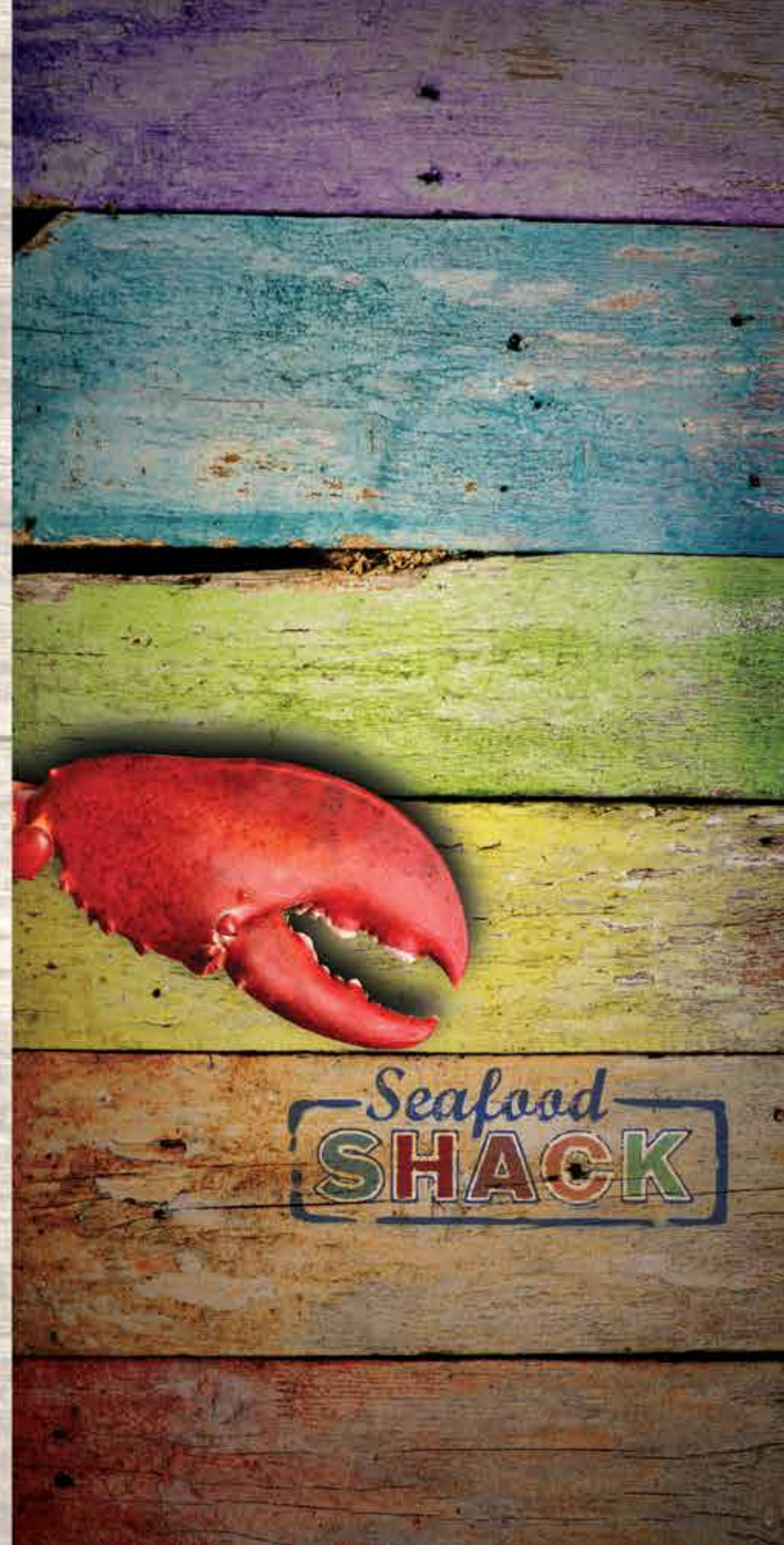
Mug of Strawberry Shortcake



Chocolate Layer Cake



Key Lime Pie



Seafood SHACK



## FIRST THINGS FIRST

### Lobster and Crab

**Stuffed Mushrooms**..... 13.95  
Tender lobster and crabmeat in a rich mornay sauce

**Ahi Tuna Poke\***..... 16.95  
Fresh ahi tuna marinated in sesame, soy sauce, green onion, chili oil and served with wonton chips

**Lobster Beignets**..... 11.95  
Savory lobster and roasted corn fritters served with smoked jalapeno aioli

### Pan Fried Crab Cakes

..... 15.95  
Lump crabmeat, red bell peppers and chives, seared in butter and served with a Cajun remoulade

**Shrimp Ceviche\***..... 14.95  
Shrimp, marinated in fresh citrus juice with a hint of jalapeno and cilantro, served with tortilla chips

**Oyster on the 1/2 Shell\***  
Blue point oysters, served with cocktail sauce and mignonette granita

1/2 dozen..... 18.00

dozen + 1..... 32.00

**Single Oyster Shooter with Skyy Vodka or Hornitos Reposado**..... 9.00

### Shack Nachos

Tortilla chips baked with house made cheese sauce, jalapenos, pico de gallo and guacamole

**Plain**..... 14.95

**Adobo chicken**..... 16.95

**Crab**..... 19.95

**Fried Calamari**..... 14.95

Dusted and fried to perfection, sprinkled with hot peppers and served with tomato basil sauce



Lobster & Crab Stuffed Mushrooms



Shrimp Ceviche



Shack Nachos

## DAILY FRESH SOUPS

### New England

**Clam Chowder**..... 8.95  
Prepared with applewood smoked bacon, served in a sourdough bread bowl

**Chicken Gumbo**..... 7.95  
Chicken and andouille sausage with okra, a New Orleans classic

**Potato Leek Soup**..... 5.95  
In a bread bowl add ..... 2.00



New England Clam Chowder

\*Thoroughly cooking foods of animal origin such as beef, fish, lamb, pork, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

## SALADS - BIG & SMALL

Got to have your roughage!

**Garden Salad**..... 6.95  
Simple greens, tomato, house vinaigrette

**The Wedge**..... 14.95  
Crisp iceberg lettuce, tomatoes, smoked bacon bits, hardboiled egg and blue cheese dressing

**Shrimp and Avocado Salad**..... 16.95  
Avocado stuffed with citrus-guajillo shrimp, corn relish, chipotle aioli and mixed lettuce

**Salad Niçoise\***..... 19.95  
Seared tuna, potatoes, olives, green beans, egg, and crisp romaine with an olive tapenade vinaigrette

**Lobster Cobb**..... 26.95  
Maine lobster meat, served on a bed of chopped romaine, bacon, hardboiled egg and tomato in spicy adobo dressing

**Shack Caesar**..... 13.95  
Crisp romaine, croutons, parmesan, white anchovies

Add chicken.....5.00

Add shrimp.....8.00

Add salmon\*.....8.00



The Wedge



Lobster Cobb

## STEAMERS

served with crunchy French bread

**Little Neck Clams**..... 17.95

White wine, butter, crushed red pepper and parsley

**Prince Edwards Island Mussels**..... 16.95

Saffron sauce with Pernod and fresh spinach

**Steamed Mussels and Clam combo**..... 17.95

White wine, butter, crushed red pepper and parsley

**Cajun Spiced Crawfish**..... 14.95

Bourbon, butter, Cajun spice and scallion



Prince Edward Island Mussels

## BUNS UP! MAYBE TORTILLAS?

**Blackened Fish Sandwich**..... 14.95  
Pan-seared tilapia with a Cajun remoulade, lettuce and tomatoes on a toasted brioche bun

**Shack Tacos**  
Corn tortillas with Baja slaw and chipotle sauce, served with southwest salad

**Blackened tilapia**..... 14.95

**Adobo shrimp**..... 16.95

**Maine lobster**..... 23.95



Lobster Shack Tacos



Lobster Burrito

**Grilled Chicken Sandwich**..... 16.95  
Marinated chicken breast in a toasted brioche bun with classic coleslaw, tomatoes and honey Dijon dressing

**Shack Burger\***..... 16.95  
Char grilled with special Shack sauce, American cheese, lettuce, tomato and sweet red onion

**Lobster Burrito**..... 26.95  
Tender lobster meat, rice, pico de gallo and sliced avocado



Cajun Seafood Pasta

## LAND AHoy

Add a side of lobster macaroni and cheese with any entrée 8.95

**Blackened Chicken Breast**..... 19.95  
Served with andouille mornay sauce, rice pilaf and vegetables

**Beef Filet with Chipotle Gorgonzola Sauce\***..... 28.95  
Mushrooms and crispy potato

**16 oz Boneless Rib Eye Steak\***..... 42.95  
Served with garlic parmesan fries and lobster cream spinach

## PASTA, PASTA

Add a side of lobster macaroni and cheese with any entrée 8.95  
Add shrimp to any pasta 8.00

**Cajun Seafood Pasta**..... 26.95  
Linguine tossed with shrimp, crab, crawfish, Cajun sausage, green onion, red bell pepper and jalapeno in a spicy cream sauce

**Angel Hair Pasta**..... 15.95  
Fresh tomatoes, garlic, basil and olive tapenade

**Creole Chicken Linguini**..... 20.95  
Blackened chicken breast, andouille sausage, Cajun trinity, fire roasted tomatoes, bourbon cream sauce

**Linguine and Clams**..... 18.95  
Fresh little neck clams, spicy tomato sauce



Beef Filet with Chipotle Gorgonzola Sauce

## PAN ROASTS

Add a side of lobster macaroni and cheese with any entrée 8.95

**Sea Scallops, Shrimp, Clams, Mussels, and 1/2 Maine Lobster**, braised and served with rice pilaf 37.95

**New England** Served with lobster cream sauce

**San Francisco** Served with champagne tomato broth

**Valencia** Served with saffron cream sauce and Spanish chorizo



New England Pan Roast

## TODAY'S FRESH SEAFOOD SELECTIONS

Add a side of lobster macaroni and cheese with any entrée 8.95

Oven roasted, grilled or blackened. Served with seasonal vegetable and choice of rice pilaf, steamed potato or french fries

**Striped Sea Bass**..... 27.95

**Rainbow Trout**..... 21.95

**Whole 11lb Maine Lobster**..... 49.95

**Snow Crab Legs**..... 26.95

**King Crab Legs**..... 47.95

**Tilapia**..... 20.95

**Salmon\***..... 24.95

**Tuna\***..... 29.95



Rainbow Trout

