

HOUSE SPECIALTIES

Add a side of Lobster Mac to any meal 6.95

San Francisco Cioppino 25.95
Clams, shrimp, mussels, fish,
simmered in a rich tomato broth
served with sourdough bread

**Herb and Parmesan
Crusted Tilapia**..... 18.95
Oven baked and served with fresh
vegetable and rice pilaf

Lobster Stuffed Salmon..... 34.95
Baked and served with
lobster cream sauce

Grilled Pacific Snapper 24.95
Served with lobster-mango salsa

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

TODAY'S FRESH SEAFOOD SELECTIONS

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

Pacific Snapper 19.95

Rainbow Trout 19.95

Whole Maine Lobster 45.00

Crab Legs 26.95

Tilapia..... 18.95

Salmon..... 22.95

Tuna..... 27.95



Grilled
Tilapia

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

Brussel Sprouts with Bacon 4.95

Chef's Seasonal Vegetable..... 4.95

Rice Pilaf..... 4.95

LITTLE FISHERMAN'S MENU

2-10 years old

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

Shack Burger..... 6.95

Crisp Chicken Cutlet..... 6.95

Fried Cod 6.95

Fried Shrimp 6.95

Coconut Shrimp..... 6.95

Grilled Salmon 8.95

Crab Legs..... 12.95

HOME-MADE DESSERTS

6.95

Old-Fashioned Apple Pie
With streusel topping a la mode

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

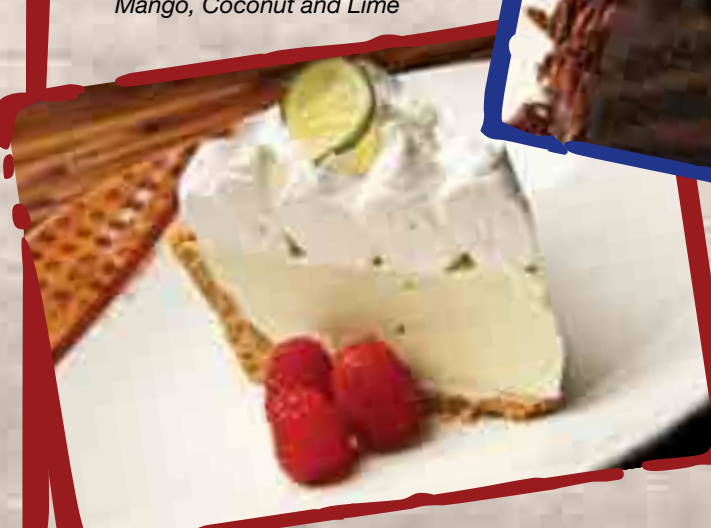
Trio of Sorbets
Mango, Coconut and Lime



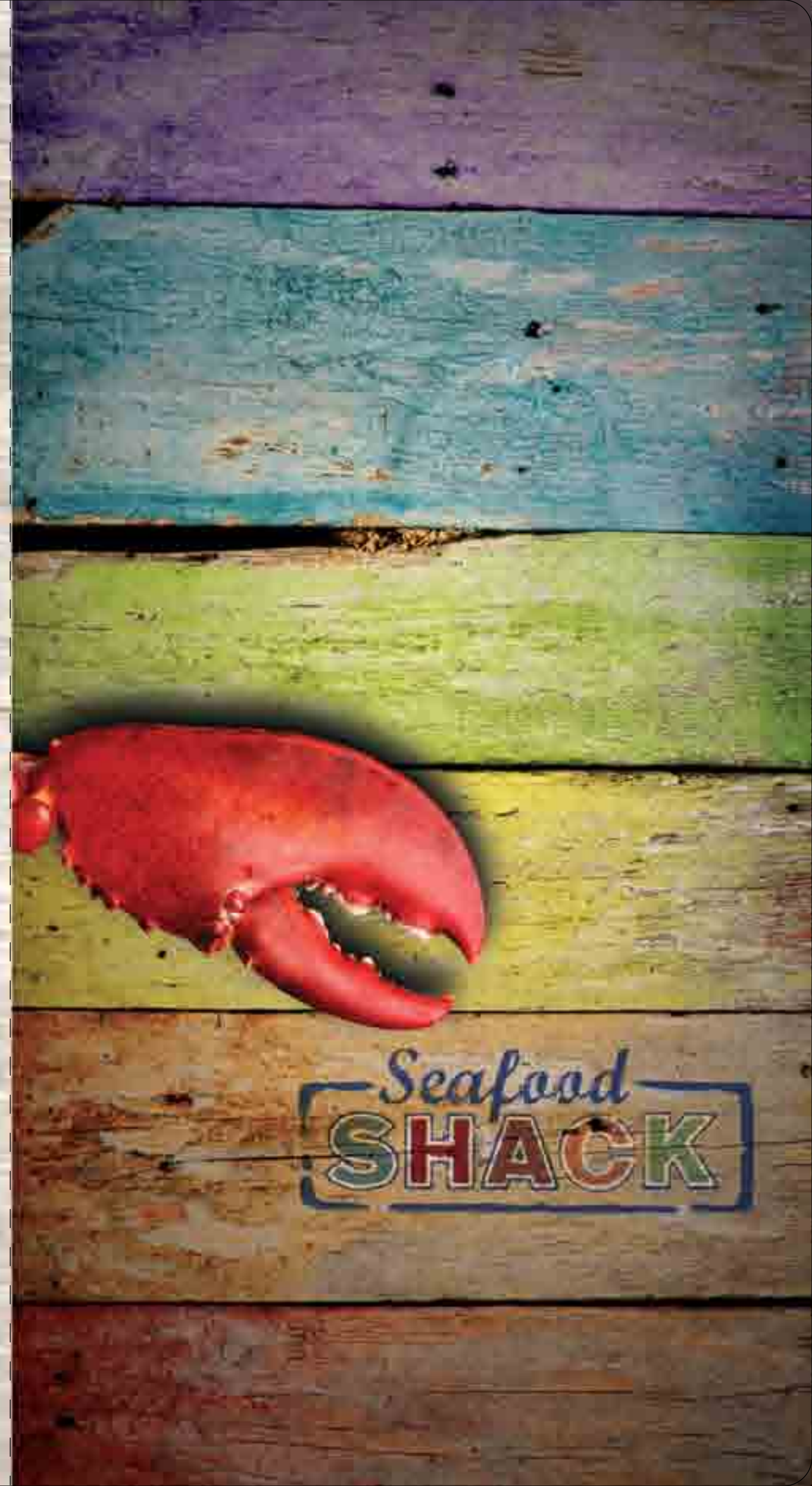
Apple Pie



Chocolate Layer Cake



Key Lime Pie



FIRST THINGS FIRST

Lobster and Seafood Stuffed Mushrooms..... 11.95
Tender lobster and fresh seafood in a rich mornay sauce

Ahi Tuna Poke*..... 12.95
Fresh ahi tuna marinated in sesame, soy sauce, green onion, chili oil and served with wonton chips

Coconut Shrimp..... 11.95
Jumbo coconut breaded shrimp fried golden brown, served with a cilantro-lime aioli

Pan Fried Crab Cakes..... 13.95
Lump crab meat, red bell peppers and chives, seared in butter and served with a Cajun remoulade

Spicy Jerk Marinated Chicken Wings..... 11.95
With dark rum dipping sauce

Crab and Spinach Dip..... 12.99
Lump crab meat and fresh spinach in a parmesan cream sauce, served with toasted crostini

Oyster on the 1/2 Shell*..... mkt price
Ask your server for today's selections

Fried Clams..... 11.95
Sweet clams lightly fried in New England style fry mix, served with tartar and cocktail sauce

Fried Calamari..... 12.95
Dusted and fried to perfection, sprinkled with hot peppers and served with tomato basil sauce



Lobster & Seafood Stuffed Mushrooms



Fried Calamari



Pan Fried Crab Cakes

DAILY FRESH SOUPS

New England Clam Chowder..... 8.95
Served in a sourdough bread bowl

Seafood Gumbo..... 8.95
Fresh seafood and andouille sausage, 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, milk, 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..... 5.95
Simple greens, tomato, house vinaigrette

The Wedge..... 12.95
Crisp iceberg lettuce, tomatoes, smoked bacon bits, hardboiled egg and blue cheese dressing

Shrimp and Avocado Salad..... 13.95
Avocado stuffed with citrus-adobo shrimp, corn relish, chipotle aioli and mixed lettuce

Salad Niçoise*..... 14.95
Seared tuna, potatoes, olives, green beans, egg, and crisp romaine with an olive tapenade vinaigrette

Crab Louie..... 16.95
Iceberg, hard boiled egg, capers and tomato, served with famous San Francisco Louie dressing

Shack Caesar..... 12.95
Crisp romaine, croutons, parmesan, white anchovies

Add shrimp.....6.00
Add chicken.....4.00
Add salmon.....5.00



The Wedge



Salad Niçoise

STEAMERS

White wine, butter, crushed red pepper and parsley served with crunchy French bread

Little Neck Clams.....15.95

Prince Edwards Island Mussels.....14.95

Steamed Mussels and Clam Combo.....15.95

Cajun Spiced Crawfish.....12.95



Little Neck Clams

BUNS UP!

Served with French fries

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

Lobster Roll..... 19.95
Tender lobster meat, celery, tarragon and chives in a light dressing, served in a toasted bun

Po'Boy..... 15.95
Choose fried shrimp or fried oyster's, cajun remoulade, lettuce, tomatoes and dill pickles



Blackened Fish Sandwich



Lobster Roll

Crisp Chicken Sandwich..... 12.95
Breaded chicken breast in a toasted hoagie with classic coleslaw, tomatoes and honey Dijon dressing

Shack Burger*..... 14.95
Char grilled with special shack sauce, american cheese, lettuce, tomato and sweet red onion

PASTA, PASTA

Cajun Seafood Pasta..... 18.95
Linguine tossed with shrimp, crab, crawfish, Cajun sausage, green onion, red bell pepper and jalapeno in a spicy cream sauce

Angel Hair Pasta..... 14.95
Fresh tomatoes, garlic, basil and olive tapenade

Linguine and Clams..... 16.95
Fresh little neck clams, white wine and garlic



Cajun Seafood Pasta

LAND AHoy

Blackened Chicken Breast..... 18.95
Served with andouille mornay sauce, rice pilaf and vegetables

Beef Filet with Chipotle Gorgonzola Sauce*..... 25.95
Mushrooms and crispy potato

Breaded Chicken Breast Parmesan..... 21.95
Golden brown and topped with tomato basil sauce and served with pasta



Beef Filet with Chipotle Gorgonzola Sauce

PAN ROASTS

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

34.95

New England - Served with lobster cream sauce

San Francisco - Served with champagne tomato broth

New Orleans - Served with Creole sauce

FISH FRY

Fish and Chips..... 17.95
Beer battered cod fried golden brown and served with french fries and house made tartar sauce

Fried Shrimp Platter..... 21.95
Jumbo breaded shrimp with coleslaw, fries and tangy cocktail sauce

Coconut Shrimp Platter..... 22.95
Fried golden brown served with coleslaw, fries and cilantro-lime aioli

Fisherman's Platter..... 24.95
Fried fish, fried shrimp and fried scallops served with coleslaw, fries, tartar and cocktail sauces



Fish & Chips



Fisherman's Platter



Coconut Shrimp Platter