



# Great Food with an Attitude!

## SOUP & SALADS

<i>Add:</i>	Chilled Shrimp 6	(50 Cal.)
	Battered Shrimp 6.50	(210 Cal.)
	Grilled Shrimp 7	(220 Cal.)
	Breaded Chicken 6	(480 Cal.)
	Grilled Chicken 5	(420 Cal.)
	Grilled Salmon 10	(520 Cal.)
	Crispy Tofu 6	(670 Cal.)

<i>Dressing &amp; Condiments:</i>	Ranch	(320 Cal.)
	Balsamic	(100 Cal.)
	Caesar	(240 Cal.)
	Honey Mustard	(260 Cal.)
	Tartar Sauce	(320 Cal.)
	Cajun Mayo	(360 Cal.)
	Cocktail Sauce	(360 Cal.)

**Gumbo 540 Cal.**  
Homemade Creole stew with shrimp, sausage, crawfish, and rice with side of soppin' bread. **8**

**Clam Chowder 530 Cal.**  
Boston style clam chowder with side of soppin' bread. **6**

**House Salad 80/100 Cal.**  
Artisan and romaine lettuce with tomatoes, cucumbers, croutons and your choice of dressing. **SIDE 5 | ENTREE 10**

**Caesar Salad 450/770 Cal.**  
Chopped romaine, Parmesan cheese, Caesar dressing and croutons. **SIDE 5 | ENTREE 10**

## SHACK FAVORITES

**Tambalaya 530 Cal.**  
Traditional spicy Creole base with chicken, sausage, rice topped with jumbo grilled shrimp and side of soppin bread (240 Cal.). **14**

**Twin Lobster Rolls 290 Cal.**  
Lobster meat seasoned with house Cajun spice, served cold on two New England rolls, with green onions, lemon, side of warm butter and Cajun fries (400 Cal.). **28**

**Po'Boy** Lettuce, tomatoes, pickles and Cajun mayo on baguette with side of Cajun fries (370 Cal.)



**Cod 15 (650 Cal.)**  
**Battered Shrimp 16 (730 Cal.)**  
**Catfish 14 (830 Cal.)**  
**Fried Oyster 15 (770 Cal.)**

**Shrimp and Grits 770 Cal.**  
Creamy southern style grits with grilled shrimp covered in trifecta sauce. **14**

**Red Beans & Rice 760 Cal.**  
Tender red beans with onion, celery, bell pepper, garlic and Cajun spices. **8**  
Add choice of grilled shrimp 7 (220 Cal.), grilled chicken 5 (480 Cal.), or sausage 3.50 (540 Cal.).

**Grilled Salmon 520 Cal.**  
Seared with garlic butter served over rice (210 Cal.) or noodles (270 Cal.) with vegetables (60 Cal.) and your choice of sauce. **18**

## SANDWICHES

Served with cajun fries (370 Cal.), sub onion rings (540 Cal.) or sweet potato fries (400 Cal.) \$1

**Cheeseburger\* 1100 Cal.**  
7oz fresh Angus patty, 2 slices American cheese, with lettuce, pickles, mayo, and crispy onion rings on a toasted Hawaiian bun. **15**

**Spicy Fried Chicken Sandwich 1760 Cal.**  
Southern fried chicken breast smothered in Trifecta sauce, with coleslaw and pickles on toasted Hawaiian bun. **17**

## BASKETS

Served with cajun fries (370 Cal.) and your choice of potato salad (140 Cal.), coleslaw (190 Cal.), grits (115 Cal.) or red beans & rice (180 Cal.)

**Catfish 240 Cal.**  
Southern style lightly breaded with fresh lemon and Cajun mayo. **14**

**Fish and Chips 390 Cal.**  
Beer battered cod served with fresh lemon and tartar sauce. **18**

**Chicken Tenders 570 Cal.**  
Home-style breaded and fried served with ranch. **14**


**Fried Shrimp 350 Cal.**  
Crispy panko butterflied shrimp, served with fresh lemon and cocktail sauce. **18**

## BOWLS

**Grilled Shrimp 220 Cal.**  
Tender shrimp grilled with garlic butter. Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (270 Cal.) and your choice of sauce. **17**

**Scallop Bowl 250 Cal.**  
Tender sea scallops boiled to perfection. Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (270 Cal.) and your choice of sauce. **24**

**Tofu Bowl 670 Cal.**  
Tofu fried crisp and golden brown. Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (270 Cal.) and your choice of sauce. **16**

**Garlic Noodle Bowl 350 Cal.**   
Egg noodles tossed in lemon pepper garlic butter and garnished with green onion and grated parmesan **9**  
Add choice of grilled shrimp 7 (220 Cal.), battered shrimp 6 (210 Cal.), grilled chicken 5 (480 Cal.), or breaded chicken 5 (480 Cal.).

## APPETIZERS *Gotta have me some!*

**Fresh Oysters 130/260 Cal.**  
Raw\* oysters from east and west coast. Served with fresh lemon and cocktail sauce. **1/2 dz 16 | 1 dz 28**

**Charred Oysters 1200/2400 Cal.**  
Oysters with garlic butter, Parmesan cheese, crushed red pepper and side of soppin bread. **1/2 dz 18 | 1 dz 36**

**EZ Peel & Eat Shrimp 90 Cal.**  
Tender boiled shrimp, chilled and served with fresh lemon and cocktail sauce. **10**

**Fried Sampler 850-1480 Cal.**  
*Wanna Share? Choose three of your favorites! 15*  
Cajun Fried Pickles • Battered Shrimp  
Hush Puppies • Calamari • Clam Strips  
Onion Rings • Jumbo Wings • Fries

**Clam Strips 505 Cal.**  
Fried light and crisp, with cocktail sauce and fresh lemon. **12**

**Calamari 330 Cal.**  
Fried light and crisp, with cocktail sauce and fresh lemon. **12**

**Fried Oysters 410 Cal.**  
Lightly breaded and cajun dusted. Served with fresh lemon and cocktail sauce. **12**

**Onion Rings 330 Cal.**  
Golden crispy and served with ranch. **6**

**Cajun Fried Pickles 300 Cal.**  
Fried crispy, and dusted with cajun seasoning. Served with ranch. **10**

**Lobster Crostini 470 Cal.**  
Succulent and sweet lobster meat with celery, green onions and Cajun mayo. **15**

Benefiting



*Proceeds benefit the kids at SCH!*

**Fries 470 Cal.**  
Crisp fries with house Cajun or Lemon pepper seasoning. **6**

**Hush Puppies 520 Cal.**  
Crispy jalapeno cornbread and served with ranch. **6**

**Angry Edamame 850 Cal.**  
Whole edamame boiled and smothered in Trifecta sauce. **5**

**Jumbo Wings 770-1530 Cal.**  
**1/2 dz 9 | 1 dz 18**  
Buffalo • BBQ • Boil Sauces • Dry Rub  
(all flats/drums + \$2)

*You sauce it!  
You spice it!*

**ANGRYCRABSHACK.COM**



2,000 CALORIES PER DAY USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.  
Items subject to availability. 18% service charge added for parties of 6 or more adults.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



\$3.50  
(0-200 CAL.)  
Free Refills





# Seafood Boil

## MARKET PRICE BY THE POUND

(All weights are measured pre-cooked)

## MIXED BAG SPECIALS

YOUR CHOICE OF SAUCE AND SPICE

### 1 CHOOSE IT

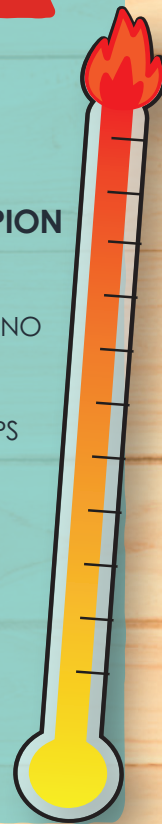
-  **HEAD ON SHRIMP** (200 Cal.)
-  **HEAD OFF SHRIMP** EZ PEEL (200 Cal.)
-  **NAKED SHRIMP** P&D (240 Cal.)
-  **SNOW CRAB** (270 Cal.)
-  **KING CRAB** (440 Cal.)
-  **LOBSTER** (350 Cal.)
-  **DUNGENESS** (390 Cal.)
-  **CLAMS** (210 Cal.)
-  **CRAWFISH** (100 Cal.)
-  **BLUE MUSSELS** (390 Cal.)
-  **GREEN LIP MUSSELS** (240 Cal.)
-  **DUNGENESS CLUSTERS (2)** (370 Cal.)

### 2 SAUCE IT

- CAJUN** (1280 Cal.)
- LEMON PEPPER** (1230 Cal.)
- GARLIC** (1250 Cal.)
- TRIFECTA** 3 ABOVE (1285 Cal.)
- PACIFIC RIM** (660 Cal.)
- SWEET N TANGY** WATER BASED (380 Cal.)
- TRADITIONAL BOIL** WATER BASED (70 Cal.)

### 3 SPICE IT

- 6 - RIDICULOUSLY HOT** AT YOUR OWN RISK, NO RETURNS \$1 MORE
- 5 - SCORCHING SCORPION**
- 4 - ANGRY GHOST INFERNO**
- 3 - HOT** I CAN'T FEEL MY LIPS
- 2 - MEDIUM** SIZZLIN'
- 1 - MILD** WIMPY
- 0 - ME NO LIKEY SPICE**



### EXTRAS

- SEASONAL VEGETABLES** 5 (60 CAL.)
- 4 PIECES OF SAUSAGE** 3.50 (540 CAL.)
- HARD BOILED EGG** 2 (80 CAL.)
- CORN ON THE COB** 1.50 (90 CAL.)
- RED POTATO** 1 (150 CAL.)
- CRISPY TOFU** 6 (670 CAL.)

### ADD TO BAG 1/2LB

- |   |                                 |                                       |
|---|---------------------------------|---------------------------------------|
| <b>HEAD OFF SHRIMP</b> (100 Cal.) EZ PEEL | <b>LOBSTER TAIL</b> (70 Cal.)   | <b>DUNGENESS</b> (195 Cal.) 1 CLUSTER |
| <b>HEAD ON SHRIMP</b> (100 Cal.)          | <b>CLAMS</b> (105 Cal.)         | <b>SNOW CRAB</b> (135 Cal.) 1 CLUSTER |
| <b>NAKED SHRIMP</b> (120 Cal.) P&D        | <b>BLUE MUSSELS</b> (195 Cal.)  | <b>SCALLOPS</b> (250 Cal.)            |
|   | <b>GREEN MUSSELS</b> (120 Cal.) |                                       |

### ADDITIONAL FIXIN'S:

- |   |  |
|---|--|
| <b>SWEET POTATO FRIES</b> 7 (500 Cal.)    | <b>PINT O'MELTED BUTTER</b> 6.50 (2440 Cal.) |
| <b>RED BEANS AND RICE</b> 3.50 (360 Cal.) | <b>SIDE O'MELTED BUTTER</b> 1.50 (610 Cal.)  |
| <b>GRITS</b> 3 (230 Cal.)                 | <b>PINT O'SAUCE</b> 8.50 (110-2860 Cal.)     |
| <b>COLESLAW</b> 3.50 (380 Cal.)           | <b>SIDE O'SAUCE</b> 2 (25-680 Cal.)          |
| <b>POTATO SALAD</b> 3.50 (280 Cal.)       | <b>STEAMED RICE</b> 2.75 (210 Cal.)          |
| <b>CORNBREAD</b> 1.75 (240 Cal.)          | <b>GARLIC NOODLES</b> 6 (350 Cal.)           |
| <b>BREAD FOR SOPPIN</b> 2.50 (480 Cal.)   |  |

**Shrimp & Crab Combo**  **480 Cal.**

½ lb head-off shrimp, 1 snow cluster, corn, potato. **30**

Add one recipe of sauce for calorie count.

**The Shack Trio**  **550 Cal.**

½ lb head-off shrimp, 1 snow cluster, 1 lobster tail, corn, potato. **50**

Add three recipes of sauce for calorie count.

**Shellfish Sampler**  **820 Cal.**

½ lb head-off shrimp, 1 snow cluster, 1 lobster tail, ½ lb green mussels, ½ lb blue mussels, 1lb clams, corn, potato & sausage. **75**

Add three recipes of sauce for calorie count. Serves 1-2 people

**Boil for Two** **1840 Cal.**

King crab, head-off shrimp, snow crab, 2 delicious lobster tails, corn, red potatoes and sausage. **135**

Add two recipes of sauce for calorie count. Serves 2 people

**Family Feast** **4710 Cal.**

Whole lobster and dungeness crab, accompanied by head-off shrimp, king crab, snow crab, corn, red potato and sausage. **190**

Add four recipes of sauce for calorie count. Serves 3-4 people

**Neighborhood Block Party** **7750 Cal.**

Whole lobster and dungeness crab, king and snow crab with delicious head-off shrimp, blue mussels, clams, lobster tails, corn, red potato and sausage. **275**

Add six recipes of sauce for calorie count. Serves 5-8 people

### Lil' Ones Menu

Served with fountain drink and choice of french fries (190 Cal.), onion rings (430 Cal.), carrot sticks (15 Cal.), or orange wedges (30 Cal.)

- Chicken Tenders** 7 (300 Cal.)
- Popcorn Shrimp** 7 (540 Cal.)
- Mac N' Cheese** 7 (310 Cal.)
- Kid's Cheeseburger** 7 (590 Cal.)
- Corn Dog** 7 (200 Cal.)
- Kid's Cod** 7 (460 Cal.)

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