



Great Food with an Attitude!

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. **15**

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. **13**

Fish and Chips 390 Cal.

Beer battered cod served with fresh lemon and tartar sauce. **17**

Chicken Tenders 570 Cal.

Home-style breaded and fried served with ranch. **13**

Fried Shrimp 350 Cal.

Crispy panko butterflied shrimp, served with fresh lemon and cocktail sauce. **17**

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. **16**

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. **23**

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 **8**

Add choice of grilled shrimp 7 (220 Cal.), battered shrimp 6 (210 Cal.), grilled chicken 6 (480 Cal.), or breaded chicken 6 (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 **15** | 1 dz **26**

Charred Oysters 1200/2400 Cal.

Oysters with garlic butter, Parmesan cheese, crushed red pepper and side of soppin bread.
1/2 dz **17** | 1 dz **34**

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. **7**

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. **13**

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 **17**

Buffalo • BBQ • Boil Sauces • Dry Rub
(all flats/drums + \$2)

You sauce it!
You spice it!

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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. *OYSTERS ON THE HALFSHELL (RAW OYSTERS) AND HAMBURGERS (CAN BE COOKED TO ORDER) CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

SOUP & SALADS

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

<i>Dressing & 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. **7**

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.). **13**

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 13 (830 Cal.)
Fried Oyster 15 (770 Cal.)

Shrimp and Grits 770 Cal.

Creamy southern style grits with grilled shrimp covered in trifecta sauce. **13**

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 6 (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. **17**

Coca-Cola

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



Seafood Boil

MARKET PRICE BY THE POUND

(All weights are measured pre-cooked)

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.) MAKE IT SOUTHERN STYLE +50¢
- 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** 5 (670 CAL.)

ADD TO BAG 1/2LB

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

ADDITIONAL FIXIN'S:

- | | |
|--|---|
| SWEET POTATO FRIES 7 (500 Cal.) | STEAMED RICE 2 (210 Cal.) |
| RED BEANS AND RICE 3 (360 Cal.) | GARLIC NOODLES 6 (350 Cal.) |
| GRITS 3 (230 Cal.) | PINT O'MELTED BUTTER 5 (2440 Cal.) |
| COLESLAW 3 (380 Cal.) | SIDE O'MELTED BUTTER 2 (1220 Cal.) |
| POTATO SALAD 3 (280 Cal.) | PINT O'SAUCE 8.50 (110-2860 Cal.) |
| CORNBREAD 2 (240 Cal.) | SIDE O'SAUCE 3.50 (50-1360 Cal.) |
| BREAD FOR SOPPIN 2 (480 Cal.) | SIDE DRESSING 50¢ (100-360 Cal.) |

MIXED BAG SPECIALS

YOUR CHOICE OF SAUCE AND SPICE

Shrimp & Crab Combo  **NEW** 480 Cal.
 ½ lb head-off shrimp, 1 snow cluster, corn, potato. **35**
 Add one recipes of sauce for calorie count.

The Shack Trio  **NEW** 550 Cal.
 ½ lb head-off shrimp, 1 snow cluster, 1 lobster tail, corn, potato. **45**
 Add three recipes of sauce for calorie count.

Shellfish Sampler  **NEW** 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. **265**
 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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