

# APPETIZERS Golla 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

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

Fried Sampler 850-1480 Cal. Wanna Share? Choose three of your favorites! 18 Caiun Fried Pickles • Battered Shrimp Hush Puppies • Calamari • Clam Strips Onion Rings • Jumbo Wings • Fries

Clam Strips 780 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

EZ Peel & Eat Shrimp 90 Cal. Tender boiled shrimp, chilled and 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 remoulade. 15

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Add:	Grilleo Bread Grilleo Grilleo	ed Shrim d Shrimp ed Chic d Chicke d Salmo v Tofu	, 8 ken 6 en 6 n 10	(220 (350 (420 (520	Cal.) Cal.) Cal.) Cal.) Cal.) Cal.)
)ressing o Condimen	Re Co Re Co Co	inch ilsamic desar oney Mu rtar Sau emoulad ocktail S traDressi	ce e	(100 (240 (260 (320 (360 (360	Cal.)

### Gumbo 540 Cal.

Homemade Creole stew with shrimp, sausage, crawfish, and rice with side of soppin' bread. 9

Clam Chowder 530 Cal. Boston style clam chowder with side of soppin' bread. 8

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

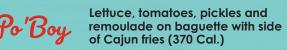
Caesar Salad 450/770 Cal. Chopped romaine, Parmesan cheese, Caesar dressing and croutons. SIDE 5 | ENTREE 10

# Shack Favorites

Jambalaya 530 Cal. Traditional spicy Creole base with chicken, sausage, rice topped with jumbo grilled shrimp and side of soppin' bread (240 Cal.). 16

# Twin Lobsler 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.). 32





Cod 16 (655 Cal.) Battered Shrimp 16 (756 Cal.) Grilled Shrimp 16 (670 Cal.) Catfish 16 (835 Cal.) Fried Oyster 16 (775 Cal.)

# SANDWICHES

Served with Cajun fries (370 Cal.), sub onion rings (540 Cal.) sweet potato fries (400 Cal.) \$2

### Cheeseburger\* 1100 Cal.

60z fresh Angus patty, 2 slices American cheese, with lettuce, pickles, mayo, and crispy onion rings on a toasted King's Hawaiian bun. 16

### Spicy Fried Chicken Sandwich 1420 Cal.

Hand-breaded and fried chicken breast smothered in Trifecta sauce, with coleslaw and pickles on toasted King's Hawaiian bun. 17

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 245 Cal.

Southern style lightly breaded with fresh lemon and remoulade. 16

### Fish and Chips 390 Cal.

Beer battered cod served with fresh lemon and tartar sauce. 18

### Chicken Tenders 530 Cal.

Hand-breaded and fried, served with ranch. 16

### 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 (320 Cal.) and your choice of sauce 18

### Scallop Bowl 250 Cal.

Tender sea scallops boiled to perfection. Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (320 Cal.) and your choice of sauce. 24

### Tofu Bowl 180 Cal.

Tofu fried crisp and golden brown. Served with vegetables (60 Cal.) over rice (210 Cal.) or noodles (320 Cal.) and your choice of sauce. 16

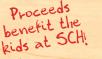
Garlic Noodle Bowl 550 Cal. Noodles tossed in lemon pepper garlic butter and garnished with green onion and grated Parmesan 10

Add choice of grilled shrimp 8 (220 Cal.), battered

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**Benefiting** 





### Fries 470 Cal.

Crisp fries with house Cajun or Lemon Pepper seasoning. 6

Hush Puppies 520 Cal. Crispy jalapeno combread. Served with ranch. 8

### Angry Edamame 850 Cal. Whole edamame boiled and

smothered in Trifecta sauce. 6

Jumbo Wings 770-1530 Cal. You sauce it! You spice it! 1/2 dz 10 | 1 dz 20 Buffalo • BBQ • Boil Sauces • Dry Rub (all flats/drums + \$2)

# Shrimp and Grils

Creamy southern style grits with grilled shrimp covered in trifecta sauce. 14

# Red Beans & Rice 760 Cal. Tender red beans with onion, celery, bell

770 Cal.

pepper, garlic and Cajun spices. 8 Add choice of grilled shrimp 8 (220 Cal.), grilled chicken 6 (420 Cal.), or sausage 3.50 (320 Cal.).

#### Grilled Salmon 520 Cal.

Seared with garlic butter served over rice (210 Cal.) or noodles (320 Cal.) with vegetables (60 Cal.) and your choice of sauce. 18

### ANGRYCRABSHACK.COM @angrycrabshack

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. shrimp 7.50 (210 Cal.), grilled chicken 6 (420 Cal.), or hand-breaded chicken 6 (350 Cal.).





# MARKET PRICE BY THE POUND

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(All weights are measured pre-cooked)

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5		2 SAUCE IT		3 SPICE IT				
٩	HEAD ON SHRIMP (140 Cal.)	<b>CAJUN</b> (1280 Cal.)		6 - RIDICULOUSLY HOT AT YOUR OWN RISK,				
2	HEAD OFF SHRIMP EZ PEEL (150 Cal.)	<b>LEMON PEPPER</b> (1230 Cal.)		NO RETURNS \$1 MORE	-			
3	NAKED SHRIMP P&D (190 Cal.)	GARLIC (1250 Cal.)		4 - ANGRY GHOST INFERNO				
	SNOW CRAB (270 Cal.)	3 ABOVE (1285 Cal.)		<b>3 - HOT</b> I CAN'T FEEL MY LIPS				
	KING CRAB (340 Cal.) LOBSTER	PACIFIC RIM (660 Cal.)		2 - MEDIUM SIZZLIN'				
* **	(260 Cal.) DUNGENESS	SWEET N TANGY WATER BASED (380 Cal.)		1 - MILD WIMPY	1			
	(270 Cal.)	TRADITIONAL BOIL WATER BASED		0 - ME NO LIKEY SPICE	Į			
	(210 Cal.) CRAWFISH	(70 Cal.) EXTRAS						
5	(100 Cal.) BLUE MUSSELS (390 Cal.)	SEASONAL VEGETABLES 5 (60 CAL.)						
5	GREEN LIP MUSSELS (240 Cal.)	4 PIECES OF SAUSAGE 3.50 (320 CAL.) HARD BOILED EGG 2 (80 CAL.)						
	DUNGENESS CLUSTERS (2)	CORN ON THE COB 1.50 (90 CAL.) RED POTATO 1 (150 CAL.)						

# MIXED BAG SPECIALS

YOUR CHOICE OF SAUCE AND SPICE

Shrimp & Crab Combo 450 Cal. 1/2 lb head-off shrimp, 1 snow crab cluster, 1 corn, 1 potato. 30 Add one recipes of sauce for calorie count.

### The Shack Trio 520 Cal.

1/2 lb head-off shrimp, 1 snow crab cluster, 1 lobster tail, 1 corn, 1 potato. **50** Add one recipe of sauce for calorie count.

# Shellfish Sampler 820 Cal.

1/2 lb head-off shrimp, 1 snow crab cluster, 1 lobster tail, 1/2 lb green mussels, 1/2 lb blue mussels, 1/2 lb clams, 1 corn, 1 potato & 4 sausage. **75** Add two recipes of sauce for calorie count. Serves 1-2 people

## Boil for Two 1500 Cal.

1 lb king crab, 1/2 lb head-off shrimp, 1 snow crab cluster, 2 lobster tails, 2 corn, 2 red potatoes and 4 sausage. **145** Add two recipes of sauce for calorie count. Serves 2 people

# Family Feast 3750 Cal.

Whole lobster and dungeness crab, 1 lb head-off shrimp, ½ lb king crab, 1 snow crab cluster, 4 corn, 8 red potatoes and 8 sausage. **200** Add four recipes of sauce for calorie count. Serves 3-4 people

## Neighborhood Block Party 6290 Cal.

Whole lobster and dungeness crab, 1 lb king crab, 1 lb snow crab, 1 lb head-off shrimp, 1 lb blue mussels, 1 lb clams, 2 lobster tails, 8 corn, 12 red potatoes and 16 sausage. **295** Add six recipes of sauce for calorie count. Serves 5-8 people

# ADD TO BAG 1/2LB

**HEAD OFF SHRIMP** (75 Cal.) EZ PEEL

HEAD ON SHRIMP (70 Cal.)

**NAKED SHRIMP** (165 Cal.) P&D LOBSTER TAIL (70 Cal.) CLAMS (105 Cal.) BLUE MUSSELS (195 Cal.) GREEN MUSSELS (120 Cal.)

CRISPY TOFU 6 (180 CAL.)

**DUNGENESS** (195 Cal.) 1 CLUSTER

**SNOW CRAB** (135 Cal.) 1 CLUSTER

SCALLOPS (250 Cal.)

### ADDITIONAL FIXIN'S:

SWEET POTATO FRIES 7 (500 Cal.) RED BEANS AND RICE 4 (360 Cal.) GRITS 3 (230 Cal.) COLESLAW 3.50 (380 Cal.) POTATO SALAD 3.50 (280 Cal.) CORNBREAD 2 (240 Cal.) BREAD FOR SOPPIN' 3 (480 Cal.) STEAMED RICE 3 (210 Cal.) SIDE GARLIC NOODLES 5 (410 Cal.) PINT O'MELTED BUTTER 6.50 (2440 Cal.) SIDE O'MELTED BUTTER SM 2 | LG 3.50 (560-1220 Cal.) PINT O'SAUCE 8.50 (110-2860 Cal.) SIDE O'SAUCE 4.50 (50-1360 Cal.) EXTRA SIDE DRESSING 50¢ (100-360 Cal.)

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# FOR KIDS 12 AND UNDER

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 (260 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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