



Salt Life®
FOOD SHACK

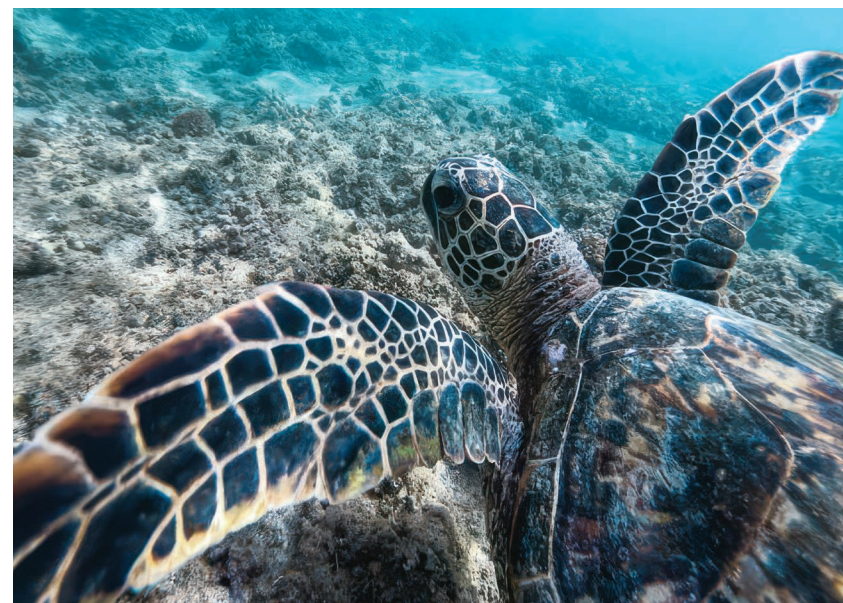
SaltLifeFoodShack.com



Salt Life®

Originated in Jacksonville Beach where living the "life" is what we are passionate about. This simple phrase, once uttered on a spear fishing trip, is now a widely recognized sub-culture amidst avid divers, surfers and fishermen. It's a way of life. One that any waterman, or woman, would be proud to be part of.

Shop a wide selection of retail at
SaltLife.com





STEAMED MUSSELS

Teasers

BAHAMIAN FISH CHOWDER

An island-style favorite loaded with white fish, fire roasted tomatoes and potatoes. Cup 6.99 Bowl 9.99

NEW ENGLAND CLAM CHOWDER

Homemade cream-based chowder with tender clams and potatoes. Cup 6.99 Bowl 9.99

AVOCADO FRIES

Sliced wedges of fresh avocados lightly breaded and fried to order. 14.99

JOSE'S GUACAMOLE

Made with fresh avocados, lime juice, tomatoes and cilantro. Served with tortilla chips. 14.99

QUESO

Served with tortilla chips. Take it up a notch, add chorizo for a buck. 11.99

STEAMED MUSSELS

One pound of Chilean Blue mussels steamed in a broth of white wine, sundried tomatoes and a hint of lemon. 15.99

SHRIMP & CHORIZO NACHOS

Grilled shrimp and chorizo topped with black bean and corn salsa, jack and cheddar cheese, pico and cilantro lime cream. 17.99

SMOKED FISH DIP

Rich and creamy smoked fish dip with artisan crackers is a must try! 14.99

FRIED CALAMARI

Lightly fried calamari rings, served with Shack sauce. 16.99

LUMP CRAB SPINACH DIP

A creamy blend of lump crab, spinach and spices. Topped with Parmesan and panko. Served warm with tortilla chips. 16.99

TUNA TOSTADA**

Fresh spicy tuna mix on a crisp tortilla topped with sliced avocado and drizzled with a wasabi cream and sweet Asian sauce. 15.99

WINGS (10) ISLAND SMOKED

Island-smoked, fried and coated with our Hawaiian sauce and topped with sesame seeds. 17.99

BEACHSIDE BUFFALO

Fried and tossed with the Shack's secret wing sauce. 17.99

BLACKENED

Fried then dusted with blackening seasoning and baked to perfection. 17.99

Raw Bar

LOBSTER BUTTER GRILLED OYSTERS

Fresh oysters chargrilled and topped with seasoned lobster butter. 17.99

GRILLED GARLIC PARM OYSTERS

Fresh oysters chargrilled in a garlic butter sauce topped with Parmesan cheese. 15.99

CRAB BAKED OYSTERS

Fresh oysters topped with creamy crab and spinach, garlic, Parmesan cheese, bread crumbs, then baked to a golden brown. 16.99

SUNDRIED TOMATO GRILLED OYSTERS

Fresh oysters chargrilled in sundried tomato butter and topped with crumbled feta cheese. 15.99

OYSTER SHOOTER* THREE BUCKS!

Raw oyster, beer, cocktail sauce and heat.

OYSTERS ON THE HALF SHELL*

Dozen fresh oysters raw or steamed. Served with cocktail sauce and crackers. 24.99



Sushi

CRUNCH ROLL

Tempura fried shrimp, carrot, cucumber and cream cheese rolled in a panko breading and flash fried. Drizzled with eel sauce and wasabi cream. 16.99

SPICY TUNA ROLL**

Fresh tuna mix, carrots, cucumber and cream cheese. Served over eel sauce and topped with spicy mayo, Sriracha and green onions. 14.99

CRAB & AVOCADO ROLL**

Lump crab salad, cream cheese, cucumber and avocado rolled in crispy panko. Plated with spicy mayo then topped with Sriracha and fish eggs. 15.99

LOBSTER & SHRIMP ROLL**

Tempura fried shrimp, cream cheese and fresh jalapeños wrapped in nori, plated with eel sauce then topped with fresh lobster mix and fish eggs. 18.99

MEXICAN SHRIMP ROLL**

Tempura fried shrimp and avocado wrapped in soy paper. Topped with ahi tuna, fresh jalapeños, Sriracha and fish eggs. 17.99



CRUNCH ROLL

Coastal Greens

SEARED AHI TUNA SALAD**

Chilled sesame seared ahi tuna, romaine lettuce, tomato, avocado, cabbage, carrots and toasted almonds. Finished with an Asian sesame-soy dressing. 22.99

ASIAN SALMON SALAD•

Grilled salmon over mixed greens with carrots and cabbage tossed in a ginger dressing topped with fire roasted red peppers, red onion, grilled pineapple chunks, sliced almonds, green onions and drizzled with a sweet Asian sauce. 21.99

CHICKEN CAESAR SALAD

Classic Caesar with grilled or blackened chicken, chopped romaine, Parmesan and croutons. 20.99

TACO SALAD■

Bed of mixed greens tossed in a tomatillo ranch dressing. Topped with mixed cheeses, black bean and corn salsa, pico, then garnished with fresh homemade guacamole and tortilla strips. 18.99 **Add smoked chicken for 2.99, seasoned shrimp for 3.99, or grilled steak for 5.99**

Street Tacos

MIX & MATCH ANY TACOS : (2) TACOS 19.99 | (3) TACOS 22.99

ADD: HOMEMADE GUACAMOLE 4.49 | QUESO 3.99

WOODGRILLED MAHI TACO

Seasoned woodgrilled mahi and avocado.

FRIED GROUPEL TACO

Hand-breaded and fried to order.

SHRIMP & CHORIZO TACO

Seasoned sautéed shrimp and chorizo.

CHICKEN TACO

Smoked chicken topped with chipotle aioli.

POKE TUNA TACO**

Raw poke tuna tossed in sesame soy dressing with avocado and wasabi cream.

STEAK TACO■

Grilled steak with black bean corn salsa and salsa verde. (+\$1)

SHRIMP TACO■

Seasoned shrimp sautéed with bacon, onion and cilantro.

ALL TACOS FINISHED WITH OUR ENSENADA SLAW, PICO DE GALLO, MEXICAN CHEESE AND SERVED WITH CHIPS.

Handhelds

ADD A SIDE OF SHACK FRIES 1.99

BEACH BURGER**

Our signature half-pound woodgrilled burger served on a fresh brioche bun with lettuce, tomato, onion, pickles and Shack sauce. 18.99

BURGER CLUB■**

Woodgrilled half-pound burger served on a fresh brioche bun with applewood-smoked bacon, ham, cheddar cheese, lettuce, tomato and mayo. 19.99

BIG WAVE BURGER■**

Half-pound woodgrilled burger served on a fresh brioche bun with lettuce, tomato and Shack sauce. Topped with applewood-smoked bacon, cheddar cheese and avocado fries. 20.99

TROPICAL YARDBIRD

Woodgrilled chicken served on a fresh seeded bun with grilled pineapple, provolone, lettuce, tomato, maple-soy glaze and honey mustard. 18.99

SOUTHERN CHICKEN SANDWICH

Crispy fried marinated chicken served on a fresh seeded bun with mango slaw, pickles and chipotle aioli. 18.99

WOODGRILLED FISH SANDWICH

Woodgrilled mahi served on a fresh seeded bun with cilantro lime cream, red pepper aioli, lettuce and tomato. 19.99

SALMON BURGER BLT■

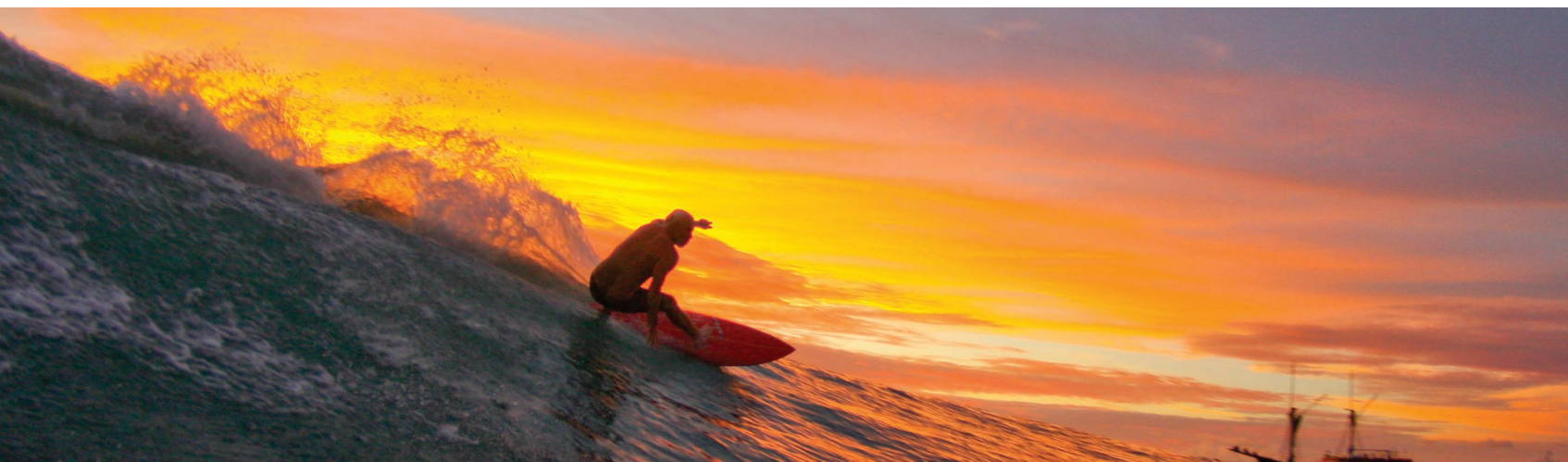
Hand-crafted grilled salmon patty served on a fresh brioche bun with applewood-smoked bacon, lettuce, tomato and red pepper aioli. 20.99

FRIED GROUPEL SANDWICH

Fried grouper fillet served on a fresh brioche bun with red onion, lettuce, tomato, pickles and tartar sauce. 20.99

BOCA STYLE FISH SANDWICH

Breaded and pan-sautéed flounder served on a fresh seeded bun topped with fresh avocado, tomato and lettuce. Finished with a key lime drizzle. 20.99





POKE BOWL

Bowls

Add pineapple, mango, edamame or pickled vegetables for .99 or double avocado for 1.99

CALICHE'S POKE BOWL**

Straight from Wishbones in Playa Jaco. Sushi grade ahi tuna seasoned with Caliche's secret marinade. Served with steamed spinach over sticky rice. Finished with diced avocados, green onions and sesame seeds. Pura Vida! 23.99

SPICY POKE BOWL**

Caliche marinated sesame-seared tuna with cucumbers and avocados. Served with steamed spinach over sticky rice. Finished with pickled onions, bell peppers and fiery spicy mayo. 24.99

SEARED MAHI BOWL

Miso-marinated mahi seared and served over sticky rice with sautéed spinach, squash, zucchini and red pepper with a ginger-soy glaze. Finished with diced avocados, green onions and sesame seeds. 22.99

HAWAIIAN SHRIMP BOWL

Fresh shrimp, squash, zucchini, peppers and pineapple, sautéed in a ginger-soy glaze. Served over sticky rice and spinach. Finished with diced avocados, green onions and sesame seeds. 23.99

COSTA RICAN BOWL

Sauteed peppers, onions, corn and jalapenos. Served on Costa Rica's signature blend of rice and beans, with pico, cheese, avocado and lime. 18.99 **Add smoked chicken for 2.99, seasoned shrimp for 3.99, or grilled steak for 5.99**

Mainland favorites

COASTAL PAN-SEARED CHICKEN PASTA

Pan seared, panko-breaded chicken with a lemon-caper butter sauce. Served with fettuccine and grape tomatoes tossed in a Parmesan cream sauce. 23.99

TURF N' SURF

Fillet medallions topped with warm-water lobster meat in a garlic cream sauce. Served with mashed potatoes and grilled vegetables. 34.99

ISLAND SKIRT STEAK

Woodgrilled skirt steak topped with our signature salsa verde, served with black bean orzo and fried plantains. 26.99

SHACK CHICKEN TENDERS

Juicy chicken tenders fried crispy with our honey mustard dippin' sauce. Served with fries and slaw. 20.99

Shack fish

BOCA STYLE FLOUNDER

Breaded flounder pan-sautéed and topped with sliced avocado, tomato, and a key lime drizzle. Served with tropical fried rice and grilled vegetables. 26.99

MACADAMIA CRUSTED MAHI

Macadamia crusted mahi fillet seared and topped with coconut cream sauce. Served with cilantro lime rice and grilled vegetables. 28.99

RAINFOREST MAHI

Woodgrilled mahi finished with our signature salsa verde and julienned vegetables. Served with a bed of warm black bean orzo and plantains. 27.99

WOODGRILLED SALMON

Marinated slow-smoked salmon, woodgrilled and finished with a maple-soy glaze. Served with tropical fried rice and grilled vegetables. 26.99

ALMOND CRUSTED GROUPEL WITH LOBSTER

Almond-encrusted grouper fillet, pan fried, topped with lobster in a coconut cream sauce. Served with mashed potatoes and grilled vegetables. 32.99

IMPERIAL SNAPPER

Blackened snapper fillet topped with crab and lobster cream sauce. Served with black bean spinach orzo and grilled vegetables. 30.99

CRAB BAKED GROUPEL

Grouper fillet with a creamy lump crab and spinach topping served with mashed potatoes and grilled vegetables. 30.99

FLOUNDER ROYALE

Panko-breaded flounder fillet, topped with shrimp and a sundried tomato cream sauce. Served with mashed potatoes and grilled vegetables. 27.99

Saltwater favorites

SHRIMP BROCHETTE

Shrimp wrapped in bacon, skewered with pineapples, grilled and glazed with our Hawaiian sauce. Served with tropical fried rice and grilled vegetables. 26.99

SOUTHERN FRIED SHRIMP

Hand-breaded shrimp served with fries, slaw and our famous Shack sauce. 23.99

FRIED SCALLOPS

Breaded and fried sea scallops served with fries, slaw and tartar sauce. 25.99

FRIED FLOUNDER

Lightly fried flounder fingers served with fries, slaw and tartar sauce. 24.99

FRIED CAPTAIN'S PLATTER

Shrimp, flounder and scallops with fries, slaw, Shack sauce and tartar sauce. 27.99

SHRIMP & SCALLOPS PASTA

Sautéed shrimp and scallops tossed in a creamy sun-dried tomato sauce topped with Parmesan and green onions. 29.99

BEACH BOIL

Shrimp, snow crab legs, sausage, corn, onions and potatoes served in our seasoned boil. 34.99 **Double the shrimp or add an additional crab cluster for 8.99**



BEACH BOIL

Side Items

- | | |
|---|-------------------------|
| TROPICAL FRIED RICE• 4.49 | MASHED POTATOES 4.49 |
| BLACK BEAN ORZO■ 4.49 | GALLO PINTO■ 4.49 |
| GRILLED VEGETABLES 4.49 | CILANTRO LIME RICE 4.49 |
| SHACK FRIES 4.99 | |
| ADD A SIDE HOUSE OR CAESAR SALAD WITH ANY ENTREE FOR 5.99 | |

First Mates

\$9.99 EACH | AGES 10 AND UNDER

Served with beverage and choice of fries or fruit cup.
(Free refills on fountain drinks only.)

- | | |
|-------------------|-----------------|
| FRIED SHRIMP | CORN DOG |
| CHICKEN TENDERS | PASTA ALFREDO ■ |
| BURGER | GRILLED CHEESE |
| CHEESE QUESADILLA | FRIED FISH |

Beach Treats

CHOCOLATE BREAD PUDDING

Homemade chocolate bread pudding served with white chocolate rum sauce and vanilla ice cream. 10.99

THE HOT BLONDE•

Warm blonde brownie with pecans topped with vanilla ice cream and caramel sauce. 9.99

PINEAPPLE UPSIDE-DOWN CAKE

Rum soaked yellow cake infused with crushed pineapple, served warm with vanilla ice cream. 10.99

KEY LIME PIE

Tart lime custard on a graham cracker crust. Our take on a true Florida Favorite. 9.99



Get Hooked Up!

SALT LIFE®

CULTURE CLUB

\$10 OFF YOUR NEXT VISIT TO THE SHACK.

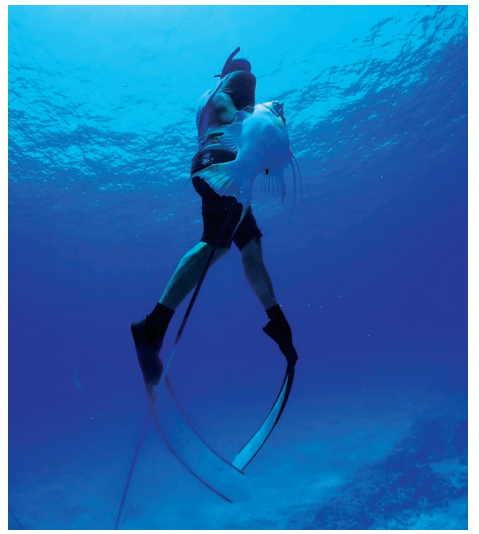
As a member, you will receive cool offers each month plus over \$250 in benefits throughout the year. Ask your server for details on how to join!

* There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk for serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

** Consumption of tuna, grouper, salmon or hamburger that is raw or undercooked may significantly increase the risk associated with eating such foods in raw undercooked form.

● Contains nuts. ■ Contains bacon.





Locations

Jacksonville Beach

1018 3rd Street North

St. Augustine Beach

321 A1A Beach Blvd.

Fernandina Beach

17 N. Fletcher Ave.



Eat. Drink. And Be *Salty*