

## COASTAL GREENS

### ASIAN SALMON SALAD • 18.99

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.

### SEARED AHI TUNA SALAD • \*\* 19.99

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

### TACO SALAD ■ 15.99

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.

**Add chicken for 2.99, or fajita spiced shrimp or grilled skirt steak for 3.99.**

### ADD A SIDE HOUSE OR CAESAR SALAD WITH ANY ENTREE FOR 5.99

## HAND HELDS

Add a side of Shack Fries for 1.99.

### BEACH BURGER\*\* 15.99

Our signature half-pound woodgrilled burger served with lettuce, tomato, onion, pickle and Shack sauce.

### BURGER CLUB ■\*\* 16.99

Woodgrilled half-pound burger with applewood-smoked bacon, ham, cheddar cheese, lettuce, tomato and mayo.

### BOCA STYLE GROUPE SANDWICH 18.99

Breaded and pan-sautéed grouper topped with fresh avocado, tomato and lettuce. Finished with a key lime drizzle.

### WOODGRILLED FISH SANDWICH 16.99

Woodgrilled mahi garnished with cilantro lime and red pepper aioli with lettuce and tomato.

### BIG WAVE BURGER ■\*\* 17.99

Half-pound woodgrilled burger served with lettuce, tomato and Shack sauce, then topped with applewood-smoked bacon, cheddar cheese and avocado fries.

### TROPICAL YARDBIRD 15.99

Woodgrilled chicken topped with grilled pineapple and provolone. Drizzled with maple-soy glaze and honey mustard and served with lettuce and tomato.

### SOUTHERN CHICKEN SANDWICH 15.99

Crispy fried marinated chicken served on a sesame seed bun with mango slaw, chipotle aioli and sliced pickles.

### GRILLED SALMON BLT ■ 17.99

Woodgrilled salmon served on a fresh brioche bun with applewood-smoked bacon, lettuce, tomato and red pepper aioli.

## BEACH TREATS

### 4-LAYERED CHOCOLATE CAKE 8.99

Chocolate cake, iced with ganache and topped with chocolate shavings and syrup.

### THE HOT BLONDE • 8.99

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

### PINEAPPLE UPSIDE-DOWN CAKE 9.99

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

### KEY LIME PIE 8.99

Tart lime custard on a graham cracker crust.

## SIDE ITEMS

### TROPICAL FRIED RICE • 4.49

### BLACK BEAN ORZO ■ 4.49

### GRILLED VEGETABLES 4.49

### SHACK FRIES 4.99

\* 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.



FOLLOW. TAG. SHARE.



@SALTLIFEFOODSHACK



@SALTLIFEFOODSHACK\_06

## TEASERS

### BAHAMIAN FISH CHOWDER ■

CUP 6.99 BOWL 9.99

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

### NEW ENGLAND CLAM CHOWDER ■

CUP 6.99 BOWL 9.99

Homemade cream-based chowder served with tender clams and potatoes.

### QUESO 9.99

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

### AVOCADO FRIES 12.99

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

### HAWAIIAN WINGS 15.99

Ten wings island-smoked, fried and coated with our Hawaiian sauce and topped with sesame seeds.

### LUMP CRAB SPINACH DIP 14.99

Lump crab and spinach baked in a bubbly Parmesan cheese sauce and topped with breadcrumbs. Served with warm tortilla chips.

### JOSE'S GUACAMOLE 13.99

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

### EDAMAME 9.99

Sautéed and seasoned with sea salt.

### SHRIMP & CHORIZO NACHOS ■ 15.99

Grilled shrimp and chorizo topped with corn, black beans, jack and cheddar cheese, pico and finished with a cilantro lime cream drizzle.

### SMOKED GROUPE DIP 12.99

Our rich and creamy smoked grouper dip is a must try! Served warm with crispy tortilla chips.

### TUNA TOSTADA\*\* 14.99

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

### FRIED CALAMARI 14.99

Lightly fried calamari rings, served with Shack sauce.

## RAWBAR

### GRILLED GARLIC PARM OYSTERS 15.99

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

### CRAB BAKED OYSTERS 16.99

Oysters topped with a creamy crab and spinach sauce with garlic and Parmesan cheese, sprinkled with bread crumbs then baked to a golden brown.

### OYSTERS ON THE HALF SHELL\* 24.99

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

### OYSTER SHOOTER\* THREE BUCKS!

Raw oyster, beer, cocktail sauce and heat.

## SUSHI

### SPICY TUNA ROLL\*\* 13.99

Fresh tuna mix rolled with carrots, cucumber and cream cheese. Served over wasabi cream and eel sauce, topped with Sriracha.

### CRAB & AVOCADO ROLL\*\* 14.99

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

### CRUNCH ROLL 15.99

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

### LOBSTER & SHRIMP ROLL 17.99

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

### MEXICAN SHRIMP ROLL\*\* 16.99

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

## STREET TACOS

MIX & MATCH : (2) TACOS 17.99 | (3) TACOS 20.99

ADD HOMEMADE GUACAMOLE 4.49 | QUESO 3.99

All tacos finished with our Ensenada slaw, pico de gallo, Mexican cheese and served with chips.

### 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

Chopped chicken topped with chipotle aioli.

### POKE TUNA TACO\*\*

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

### STEAK TACO ■

Grilled skirt steak with black bean corn salsa and salsa verde.

### SHRIMP TACO ■

Seasoned shrimp sautéed with bacon, onion and cilantro.

## BOWLS

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

### CALICHE'S POKE BOWL\*\* 21.99

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!

### SPICY POKE BOWL\*\* 22.99

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.

### SEARED MAHI BOWL 20.99

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.

### HAWAIIAN SHRIMP BOWL 21.99

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.

## SALT WATER

### SHRIMP BROCHETTE ■• 23.99

Large shrimp wrapped in applewood bacon, skewered with pineapples, grilled and glazed with Hawaiian teriyaki sauce. Served with tropical fried rice.

### SOUTHERN FRIED SHRIMP 21.99

Seasoned hand-breaded shrimp, fried to perfection and served with fries and our famous Shack sauce.

### FRIED GROUPEL BASKET 22.99

Lightly fried grouper fingers served with fries and our house-made tartar sauce.

### FRIED CAPTAIN'S PLATTER 24.99

Shrimp, grouper and scallops served with fries, Shack sauce and tartar sauce.

### SEASIDE SHRIMP & SCALLOPS PASTA ■ 28.99

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

### BEACH BOIL 30.99

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

## SHACK FISH

### BOCA STYLE GROUPEL ■ 26.99

Grouper fillet breaded and pan-sautéed, topped with sliced avocado and tomato garnished with a key lime drizzle. Served with tropical fried rice.

### RAINFOREST MAHI ■ 25.99

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

### WOODGRILLED SALMON ■ 24.99

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

### COCONUT LIME MAHI 24.99

Lightly blackened mahi fillet with white rum and coconut cream tomatillo salsa. Served with grilled vegetables.

### CRAB BAKED GROUPEL 29.99

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

### ALMOND CRUSTED GROUPEL WITH LOBSTER ■ 30.99

Almond-encrusted grouper fillet, pan-fried, topped with lobster in a coconut cream sauce. Served with sautéed vegetables.

## MAINLAND

### COASTAL PAN-SEARED CHICKEN PASTA ■ 20.99

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

### ISLAND SKIRT STEAK ■ 23.99

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

### SHACK CHICKEN TENDERS 18.99

Hand-breaded and fried to perfection with our honey mustard dippin' sauce and fries.

