

SALT LIFE®

FOOD SHACK

TEASERS

BAHAMIAN FISH CHOWDER ▯

CUP 5.99 BOWL 8.99

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

NEW ENGLAND CLAM CHOWDER ▯

CUP 5.99 BOWL 8.99

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

FRIED CALAMARI 11.99

Lightly fried calamari rings, served with Shack sauce.

EDAMAME 8.99

Sautéed and seasoned with sea salt.

AVOCADO FRIES 9.99

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

JOSE'S GUACAMOLE 12.49

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

QUESO 8.99

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

LUMP CRAB AND SPINACH DIP 13.99

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

TUNA TOSTADA 12.99**

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

SHRIMP AND CHORIZO NACHOS ▯ 14.99

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

HAWAIIAN WINGS (10) 12.99

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

RAWBAR

OYSTERS ON THE HALF SHELL* 19.99

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

GRILLED GARLIC PARM OYSTERS 13.99

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

CRAB BAKED OYSTERS 14.99

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

OYSTER SHOOTER* TWO BUCKS!

Raw oyster, beer, cocktail sauce and heat.

COASTAL GREENS

ASIAN SALMON SALAD• 16.99

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• 17.99**

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

TACO SALAD ▯ 13.99

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 smoked chicken for \$2.99, or fajita spiced shrimp or grilled skirt steak for \$3.99**

BOWLS

CALICHE'S POKE BOWL 19.49**

Straight from Wishbones in Playa Jaco — fresh 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!

SEARED MAHI BOWL 18.99

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 18.49

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.

SUSHI

TUNA ROLL 11.99**

Tuna, avocado and cucumber. Tempura fried and plated with wasabi cream.

SPICY TUNA ROLL 10.99**

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

CRUNCH ROLL 12.99

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

CRAB AND AVOCADO ROLL 12.99**

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.

ROCKIN' LOBSTER ROLL 14.99

Lobster salad with cream cheese, spinach and carrots in soy paper, topped with sliced mango, jalapeños, fish eggs and Sriracha.

MEXICAN SHRIMP ROLL 13.49**

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



FRESH FISH

ASK YOUR SERVER ABOUT TODAY'S CATCH!

BOCA STYLE GROUPEr• 22.99

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

CARIBBEAN SHACK FISH• 20.99

Seasoned catch of the day glazed with a teriyaki marinade, served over tropical fried rice with a diced Caribbean vegetable chutney.

RAIN FOREST SHACK FISH ▯ 20.99

Woodgrilled catch of the day finished with our signature Salsa Verde and julienned vegetables. Served with a bed of warm black bean orzo and plantains.

WOODGRILLED SALMON• 18.99

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

SALT WATER FAVORITES

BEACH BOIL 24.99

Shrimp, snow crab legs, sausage, corn, onions and potatoes served in our seasoned boil.

CRAB BOIL 27.99

Three clusters of snow crab served with corn, potatoes, onions and melted butter.

SOUTHERN FRIED SHRIMP 17.99

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

FRIED GROUPE BASKET 18.99

Lightly fried fish fingers served with fries and tartar sauce.

LOBSTER AND SHRIMP PASTA 23.99

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

SHRIMP BROCHETTE• 18.99

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

MAINLAND FAVORITES

SKIRT STEAK ■ 18.99

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

PAN-SEARED CHICKEN PASTA ■ 17.49

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

CHICKEN TENDERS 14.99

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

AUTHENTIC STREET TACOS

MIX & MATCH : (2) TACOS 14.99 | (3) TACOS 17.99

ADD HOMEMADE GUACAMOLE 3.99 | QUESO 2.99

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 GROUPE TACO

Hand breaded and fried to order.

SHRIMP AND CHORIZO TACO

Seasoned sautéed shrimp and chorizo.

STEAK TACO ■

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

POKE TUNA TACO**

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

SHRIMP TACO

Seasoned shrimp sautéed with bacon, onion and cilantro.

CHICKEN TACO

Smoked chicken breast, diced and topped with chipotle aioli.

*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.

■ Contains bacon.

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

◆ Contains walnuts.

• Contains almonds.

HAND HELDS

ADD A SIDE OF SHACK FRIES 2.99

BEACH BURGER** 11.99

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

BURGER CLUB** 12.99

Applewood-smoked bacon, ham, cheddar cheese, lettuce, tomato and mayo.

BIG WAVE BURGER 13.99

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

SPICY TUNA BURGER 12.99

Handmade yellowfin tuna burger served with lettuce, tomato and onion, topped with house made avocado fries and drizzled with spicy Sriracha mayo. A Shack favorite!

BOCA STYLE GROUPER SANDWICH 15.99

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

WOODGRILLED FISH SANDWICH 13.99

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

TROPICAL YARDBIRD 12.49

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

SOUTHERN CHICKEN SANDWICH 11.99

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



SIDE ITEMS

TROPICAL FRIED RICE• 2.99

BLACK BEAN ORZO ▣ 2.99

SIDE FRUIT 2.99

GRILLED VEGETABLES 2.99

HOUSE OR CAESAR SALAD 4.99

SHACK FRIES 2.99

BEACH TREATS

KEY LIME PIE 6.99

Tart lime custard on a graham cracker crust.

4 LAYERED CHOCOLATE CAKE 7.99

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

PINEAPPLE UPSIDE-DOWN CAKE 6.99

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

THE HOT BLONDE• 7.99

Warm brownie topped with vanilla ice cream and caramel sauce.

