



# Seafood SHACK

Restaurant & Mojito Bar

## FIRST THINGS FIRST

**Seafood Stuffed Mushrooms** .....18.95  
Dressed with rich mornay sauce



Seafood Stuffed Mushrooms

**Shack Nachos**  
Tortilla chips baked with house made cheese sauce, jalapeños, pico de gallo and guacamole  
Plain .....17.95  
Blackened Chicken .....20.95  
Shrimp .....23.95

**Pan Fried Crab Cakes** .....24.95  
Folded with red peppers and chives, served with a Cajun remoulade

**Fried Calamari** .....19.95  
Dusted and fried to perfection, sprinkled with fresh jalapeños and served with marinara sauce

**Shrimp Ceviche** .....19.95  
Marinated in fresh citrus juice with a hint of jalapeño and cilantro, avocado, pear tomatoes and cucumber, served with tortilla chips

## SOUP & SALADS

**Garden Salad** .....9.95  
Spring mix, pear tomatoes, cucumbers and croutons with house vinaigrette

**New England Clam Chowder** .....12.95  
Prepared with applewood smoke bacon, served in a sourdough bread bowl

**Shack Caesar** .....14.95  
Crisp romaine, croutons, parmesan  
add Chicken .....6.95  
add Shrimp .....11.95  
add Salmon .....13.95

**The Wedge** .....16.95  
Crisp iceberg lettuce, tomatoes, smoked bacon bits, hardboiled egg, balsamic glaze and blue cheese dressing



The Wedge



Saffron Mussels

## STEAMERS

Served with garlic bread sticks

**Saffron Mussels** .....19.95  
Saffron sauce with Pernod and fresh spinach

**Littleneck Clams** .....22.95  
White wine, butter, crushed red pepper and parsley

**Steamed Mussels and Clam Combo** .....21.95  
White wine, butter, crushed red pepper and parsley

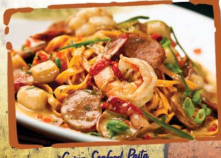
## PASTA, PASTA

Served with garlic bread sticks

**Linguini and Clams** .....29.95  
Fresh littleneck clams in your choice of spicy tomato sauce or white wine, butter garlic sauce

**Cajun Seafood Pasta** .....32.95  
Linguini tossed with shrimp, bay scallops, mussels, andouille chicken sausage, green onion, celery, red bell peppers and jalapeño in a spicy mornay cream sauce

**Angel Hair Pasta with Sea Scallops** .....37.95  
Lobster cream sauce, spinach and sun-dried tomatoes



Cajun Seafood Pasta

## BUNS UP!

**Blackened Fish Sandwich** .....19.95  
Pan-seared tilapia with a Cajun remoulade, lettuce and tomatoes on a toasted potato bun, served with fries

**Grilled Chicken Sandwich** .....21.95  
Marinated chicken breast in a toasted potato bun with coleslaw and tomatoes, served with fresh fries and honey mustard dressing

**Shack Burger** .....22.95  
Char-grilled with cheddar cheese, lettuce, tomato and shallots on a toasted potato bun, served with french fries and Cajun remoulade

## PAN ROASTS

**Sea Scallops, Shrimp, Clams, Mussels and 1/2 Maine Lobster**, brased and served with rice pilaf .....52.95

**New England** Served with lobster cream sauce

**San Francisco** Served with cioppino sauce

**Valencia** Served with saffron sauce and chorizo

\*Thoroughly cooking foods of animal origin such as beef, fish, birds, milk, poultry, or shellstock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are contaminated raw or undercooked.



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## TODAY'S FRESH SEAFOOD SELECTION

Served with seasonal vegetables and choice of rice pilaf or french fries

**Tilapia** .....24.95

**Salmon** .....29.95

**Rainbow Trout** .....30.95

**1 lb. Crab Legs** .....MP  
Tossed in Garlic, Old Bay or Blackened

**Whole 1 lb. Maine Lobster** .....MP



## FISH FRY

**Fish and Chips** .....25.95  
Beer battered cod, fried golden brown and served with french fries, coleslaw and housemade tartar sauce

**Fried Shrimp Platter** .....27.95  
Served with cole slaw, fries and a tangy cocktail sauce



Seafood Shack Clam Bake

## SEAFOOD SHACK CLAM BAKE

(serves two) .....94.95

Steamed clams, mussels, shrimp, andouille chicken sausage, corn on the cob, red potatoes and a whole Maine lobster, served with garlic bread sticks and coleslaw

**East Coast** Served with lobster mornay sauce

**West Coast** Cooked in San Francisco Cioppino sauce

## HOUSE SPECIALTIES

**San Francisco Cioppino** .....32.95  
Clams, shrimp, mussels, fish simmered in a spicy tomato broth

**Pan Roasted Sea Scallops** .....37.95  
Served with rice pilaf, seasonal vegetables and saffron sauce

**Seafood Stuffed Salmon** .....42.95  
Stuffed with blended lobster meat and seafood medley, served with rice pilaf, seasonal vegetables and lobster mornay

**Seafood Crepes** .....39.95  
Lobster meat, shrimp, bay scallops in a lobster cream sauce with sun-dried tomatoes and spinach, folded in delicate chive crepes

**Seven Seas** .....48.95  
Lobster meat, clams, shrimp, mussels, bay scallops, fish, and calamari simmered in a spicy tomato broth, served with rice pilaf



Seven Seas



Seafood Stuffed Salmon

## LAND AHOY

**Blackened Chicken Breast** .....24.95  
Served with andouille mornay sauce, rice pilaf and vegetables

**6oz Filet Mignon with Stuffed Shrimp** .....54.95  
Served with Old Bay fries and vegetables

**16 oz. Ribeye** .....49.95  
Served with creamed spinach and garlic parmesan fries

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