

SOUPS 'N SALADS

soup du jour \$7
GRILLED BREAD

wedge salad \$7 | \$10
BACON | TOMATO | BLUE CHEESE \$7 | \$10

house salad \$6 | \$8
FIELD GREENS | FRESH VEGETABLES

caesar salad \$7 | \$10
PARMESAN CRISP | LEMON WEDGE

spinach salad \$7 | \$10
BACON | MUSHROOM | EGG
GOAT CHEESE | RED ONION

salad toppers
GRILLED CHICKEN \$6
GRILLED VEGETABLES \$4
SEARED AHI TUNA \$10
GRILLED SALMON \$8
VENISON SAUSAGE \$7
LUMP CRAB CAKE \$8

DRESSINGS
BALSAMIC | CREAMY BLUE CHEESE
MAPLE VINAIGRETTE | CAESAR
PARMESAN PEPPERCORN

BURGERS

'dack burger
BACON
CHEDDAR
SHACK SAUCE
SAUTEED ONIONS
HOUSE PICKLE
FRIES
\$14

salmon burger
BLACKENED FISH
LETTUCE
TOMATO
RED ONION
REMOULADE
SLAW
FRIES
\$15

grilled chicken
BACON
TOMATO
FIELD GREENS
AVOCADO
TRUFFLE MAYO FRIES
\$14

veggie burger
WHITE BEAN
'N QUINOA
FIELD GREENS
HERB MAYO
FRIES
\$12

SHACK FAVORITES

french fries \$6
CLASSIC OR SWEET POTATO
ENOUGH TO SHARE

fry dips
GRAVY \$2
TRUFFLE MAYO \$1
MAPLE MAYO \$1
HERB MAYO \$1
HABANERO KETCHUP \$1
DR PEPPER KETCHUP

chicken wings \$10
8 JUMBO WINGS
CARROT CELERY
BLUE CHEESE SLAW
PICK YOUR SAUCE
BUFFALO | BBQ | JERK
MAPLE HORSERADISH

shack 'n cheese \$6
AGED CHEDDAR 'N ASIAGO CHEESE
CUSTOMIZE YOUR CROCK
BROCCOLI \$2 | JALAPENOS \$2
GARLIC MUSHROOMS \$3
BACON \$4
VENISON SAUSAGE \$7
LOBSTER \$16

noodle bowl \$12
UDON NOODLES | VEGETABLES
THAI RED CURRY PEANUT BROTH
GRILLED CHICKEN \$6
GRILLED SALMON \$8
SEARED AHI TUNA \$10

lobster grilled cheese \$22
AVOCADO | CHILI BUTTER
PROVOLONE | FRIES

fish tacos \$18
COCONUT MAHI MAHI
FRUIT SALSA | CITRUS CREMA
CHARRED PICKLED ONIONS
ADD A TACO \$9

SIDES

BREAD 'N BUTTER \$3
GRILLED CORN ON THE COB \$3
SAUTEED VEGETABLES \$6
GARLIC MUSHROOMS \$5
JALAPENO CHEDDAR CORN BREAD \$5

SEASONAL SMALL PLATES

butternut squash risotto \$12
CRISPY PROSCUITTO
PEAS | PARMESAN

seared tuna \$14
HOISIN GINGER GLAZE
WASABI AIOLI | PICKLED SLAW

lump crab cake \$11
RED PEPPER CORN RELISH
FRESH CORN SAUCE

beet 'n kale gratin \$12
WALNUT | GOAT CHEESE
GRILLED FLAT BREAD

crispy calamari \$14
SPICY PUTANESCA

grilled artichoke \$12
FARMSTEAD CHEESE
OLIVES | SHERRY ONIONS
SAFFRON AIOLI

CLASSIC FARE

fried Chicken \$20
STUFFING WAFFLE | GRAVY
CRANBERRY HORSERADISH

bangers 'n mash \$18
VENISON SAUSAGE |
ROASTED GARLIC JUS
RED CABBAGE | MASHED POTATOES

fish n chips \$18
CRAFT BEER BATTERED HADDOCK
TARTAR | COLESLAW | FRIES

steak 'n potatoes \$28
PRIME STEAK
DAILY POTATO 'N VEGETABLE

pork chop \$24
14 oz BONE IN CHOP
APPLE CIDER BRINE
MASHED POTATOES | DIJON JUS
APPLE GREMOLATA

shack pot pie \$16
PUFF PASTRY | CHEFS CHOICE