DRAFT BEER

PABST BLUE RIBBON	MICHELOB ULTRA
BUD LIGHT	YUENGLING
MILLER LITE	STELLA ARTOIS
ROTATING TAPS (ASK YOUR SERVER)	LOCAL CRAFT BREWS

BOTTLED BEER

BUDWEISER

BUD LIGHT	CORONA EXTRA	HEINEKEN
MILLER LITE	CORONA LIGHT	COORS LIGHT
MICHELOB ULTRA	ANGRY ORCHARD	

WINE BY THE GLASS

CABERNET Chardonnay PINOT GRIGIO Sauvignon Blanc White Zinfandel

NON-ALCOHOLIC Beverages

SODA -3.25 COFFEE (REGULAR & DECAF) -3.25

JUICE - 3.95 ICED TEA - 3.25



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SNACKS & STARTERS

SHACK ONION RINGS -6.95With honey mustard

GF

GF

BLUE CRAB CAKE -12.954oz blue crab cake served with fresh lemon and tartar sauce (1 per order)

STEAMED MUSSELS - 14.95 New Zealand mussels steamed with white wine. garlic and butter. Served with garlic bread

COCONUT SHRIMP - 12.95Served with pineapple sweet chili sauce

FRIED CONCH FRITTERS - 12.95 Served with house made remoulade sauce

Ĵ. NACHOS - 11.95 House fried tortillas, Pico de Gallo, queso fresco, green onion, black beans, sour cream. Add Chicken 6 (6oz); Shrimp 8 (6 shrimp)

CHICKEN WINGS - 12.95 Served with blue cheese and celerv (8 per order)

FRIED GROUPER BITES - 15.95 Served with fresh lemon and tartar sauce

FRIED CALAMARI - 11.95 Served with marinara sauce

PEEL & EAT SHRIMP - 14.95 1/2 pound boiled shrimp tossed with OLD Bay spices, served with fresh lemon and cocktail sauce

LOCAL SMOKED FISH DIP - 12.95 Served with tomato, cucumbers, carrots, onion, and

butter crackers

CONSUMER INFORMATION: THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED BEEF, FISH, CHICKEN AND SHELLFISH, JE YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH, OR BLOOD, OR HAVE IMMUNE DISORDERS. YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK. CONSULT A PHYSICIAN, 18% GRATUITY ADDED FOR PARTIES OF 6 OR MORE.

SANDWICHES

ALL SERVED WITH HOUSE-MADE CHIPS, FRENCH FRIES OR COLESLAW MAY SUBSTITUTE ONION RINGS. SWEET POTATO FRIES OR SIDE SALAD FOR \$2

FRESH CATCH SANDWICH - 15.95 Grilled, blackened or fried with lettuce, tomato, pickle, and tartar sauce (Add cheese for \$1)

GUIF GROUPER SANDWICH — MARKET PRICE Fresh grouper prepared grilled, blackened, or fried served with lettuce, tomato, pickle, and tartar sauce (Add cheese for \$1)

SHACK CUBANO - 13.95 Slow roasted Cuban pork ham swiss cheese pickles mustard on a La Segunda Cuban bread

FISH TACOS - 14.95Blackened catch with cheddar cheese, cabbage, Baja sauce. Pico de Gallo in a soft taco shell

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SHACK BURGER - 12.95 A fresh 8oz certified angus beef burger served with hickory smoked bacon, cheddar cheese, fried onions, lettuce, tomato, and pickle

CRAB CAKE SANDWICH - 15.95 Seared 4oz blue crab cake served with lettuce, tomato. pickle and tartar sauce

0 IMPOSSIBLE BURGER - 14.95 100% plant based burger patty with lettuce, tomato, and pickle [Add cheese for \$1]

SHACK REUBEN SANDWICH — 13.95 Thinly sliced smoked corned beef, sauerkraut, Swiss cheese, and Thousand Island dressing on toasted marble rve

CHICKEN SALAD CROISSANT- 12.95 Classic chicken salad served on a large butter croissant with lettuce and tomato. Served with chips

MOIO CHICKEN SANDWICH — 13.95 Mojo marinated chicken breast with swiss cheese and a homemade jalapeno orange jam. Served with lettuce, tomato, house chips and a pineapple coleslaw

SHRIMP OUFSADILIA - 13,95

Blackened shrimp, bell peppers, onions, celery, and cheddar cheese seared in a Southwest tortilla and served with a side of sour cream

SOUPS CUP 5.95 | BOWL 8.95 & CHOWDERS

SHACK SPICY CLAM CHOWDER Creamy, spicy soup with carrots, onion, bacon, thyme

SOUP OF THE DAY Ask your server for a description of today's creation, fresh from our kitchen

ENTRÉES

£ FISH & CHIPS — 17.95 Beer battered cod, hand cut fries, coleslaw, tartar sauce

GULF SHRIMP DINNER – 18.95 Breaded shrimp, hand cut fries, coleslaw, cocktail sauce

FRIED OYSTERS - 15.95 Served with house fries and pineapple coleslaw

MAC & CHEESE - 17.95 A blend of cheeses, cavatappi pasta, green onion and topped with blackened shrimp or chicken

STUFFED GROUPER - MKT PRICE Baked with a cheese and wild rice stuffing.

COCONUT SHRIMP ENTREE - \$21.95 Large Shrimp rolled in coconut breading and fried. Served with cole slaw, fries, and a pineapple sweet chili sauce

Ĵ FISHERMAN PLATTER - 25.95 Fried catch, crabcake, and shrimp with hush puppies, french fries. coleslaw and tartar sauce

SALADS

HOUSE SALAD — 6.95

Mixed areens, tomato, cucumber, red onion, carrot (Choice of dressing: ranch, blue cheese, balsamic vinaigrette)

CAESAR SALAD - 6.95 Romaine lettuce, fresh shaved parmesan. seasoned croutons with Caesar dressing

Warm Bacon Spinach Salad — 11.95 Fresh baby spinach, bacon, mushrooms, red onion, boiled eag and warm bacon dressing

SIDES \$4.95

- SEASONAL LOCAL VEGETABLES
- SHACK COLESLAW
- HUSH PUPPIFS
- SPANISH RICE
- FRENCH FRIES
- SWEET POTATO WAFFLE FRIES
- ONION RINGS

FOR YOUR CONTINUED SUPPORT

LIMITED MENU IS SUBJECT TO CHANGE		
t	DESIGNATES OUR SIGNATURE DELICIOUS DISHES!	
GF	DESIGNATES GLUTEN-FREE DISHES FOR YOUR ENJOYMENT. DIG IN!	
0	CAN BE PREPARED GLUTEN-FREE. ASK YOUR SERVER FOR MORE INFO.	
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