

## raw bar

- ♥ premium local oysters  
selected daily (blackboard)
- ♥ cape cod littleneck clams \$2 ea.
- ♥ cherrystone clams \$1.75 ea.
- jumbo gulf cocktail shrimp \$3 ea.
- ♥ tower of power \$52  
for 2 or more 8 oysters,  
8 littlenecks & 8 cocktail shrimp



## starters

- ♥ ceviche, crudo, tartare, sashimi market  
raw or cured seafood - daily chef's special
- steamers (1 lb.) with drawn butter market
- mussels – with garlic, wine & herbs  
or spicy fra diavolo \$12
- fresh florida “peel n’ eat” shrimp  
½ lb. steamed in beer & spices \$14
- grilled littleneck clams (10) with garlic butter \$16
- “mostly crab” crab cake \$13.50  
sweet corn & jicama slaw
- ginger chile or buffalo chicken wings \$12.50
- crispy fried belly clams,  
oysters, squid & shrimp  
see next page under “fried seafood”



## salads

- mixed greens \$7.50  
wth great hill blue cheese \$9
- cucumber & iceberg salad \$8
- chopped greek salad  
salted onions, peppers, tomatoes, romaine,  
oregano, greek olives & feta \$10
- spinach salad, maple-bacon dressing \$9  
sliced egg, radishes & cherry tomatoes
- caesar salad, garlic herb croutons \$8
- add to your salad:  
grilled shrimp \$10 • crab cake \$12 • steak tips \$10
- avocado, ruby grapefruit & baby shrimp  
bibb lettuce & honey-lime dressing \$15

♥ Denotes that items may be raw or undercooked ingredients.  
Consumption of raw or undercooked seafood, poultry, eggs  
or meat may increase risk of food borne illness.

spring 04-14-17



## soup & chowders

- classic lobster bisque with sherry \$12 bowl
- creamy clam chowder \$6 cup / \$11 bowl
- spicy bermuda fish chowder  
with dark rum & sherry peppers \$6 cup / \$11 bowl



## dinner plates

- crispy fried fish tacos \$15  
west coast style with cabbage,  
cilantro, salsa & avocado crèma
- seafood & spring vegetable stir-fry \$17  
wok fried lo-mein noodles  
with shrimp, squid & mussels
- faroe island salmon with herb butter \$25  
spring dug parsnips & grilled asparagus
- “mostly crab” crab cakes \$26  
corn-jicama slaw & sweet potato fries
- grilled gulf shrimp, garlic butter \$20  
french fries & snap peas
- be good to yourself - bluefish market  
or other high omega 3 species  
salad greens & brown rice  
meets guidelines for diabetics & other healthy diets
- ♥ marinated filet steak tips \$24  
chimichurri sauce & roasted potatoes

## jw's fried chicken

- locals know - best fried chicken – secret spices  
pure & natural - with potato salad  
4 pieces \$17 / single piece \$3.75 ea



## \$4 side orders:

- corn on the cob • shack coleslaw
- jasmine rice • brown rice
- french fries • house BBQ potato chips
- all american potato salad
- garlic roasted new potatoes
- griddled cornbread with molasses butter

## \$6 side orders:

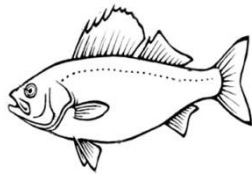
- shells & cheese • crispy onion strings
- sugar snap peas with mint
- spring dug parsnip puree
- sweet potato fries
- substitutions of these sides – add \$2

- grilled pencil asparagus, herb butter \$7

## blackboard fish & shellfish

our blackboards are the beating hearts of the shack. we select only the freshest fish & shellfish daily & then create seasonal appetizers, small plates & entrées to complement each species. daily oysters & pies are also listed.

**jerked seafood** – choose any grilled fish or shrimp at the listed price & add our **fiery hot** house made jerk sauce – served with rice and salad.



## crispy golden fried seafood

we offer 3 different sizes: appetizer, small plate & large plate  
small and large plates come with fries & shack coleslaw

### ipswich whole belly clams

with tartar sauce  
app \$16 / sm \$21 / lg \$28

### cornbread crusted oysters

with lemon pepper aioli  
app \$11 / sm \$16 / lg \$21

### gulf shrimp

with remoulade sauce  
app \$10 / buffalo app \$11 / sm \$15 / lg \$20

### point judith calamari

r.i. style (spicy & greasy) or plain with red sauce  
app \$9 / sm \$14 / lg \$19

### beer battered fish & chips \$18

english "chipper" style

### local sea scallops

when available – market

## sandwiches

served with kettle chips & a pickle

summer shack lobster salad roll  
or warm – ct. style - with butter market

fried ipswich belly clam roll \$16

crab cake BLT sandwich \$16

♥ deluxe prime burger \$15  
with cheddar or blue cheese



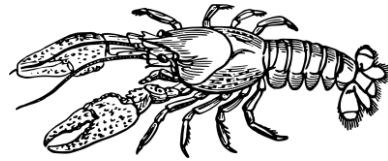
**FOOD is LOVE**™

Vincent Lombardi, General Manager

Adam Olson, Executive Chef

## lobster & crab

served with corn on the cob & butter  
see the blackboard - market price



live from our tanks  
& patented "lobster line"

### lobster in the rough, steamed

hard shell maine & canadian lobster  
1 lb. "chix", 1 ½, 2 & 3 lbs.

summer shack clambake  
chix lobster, steamers, mussels,  
corn, potato, chouriço & egg

### big bucks lobsters

1 ½ & 2 lbs sizes only

### jasper's pan roasted lobster

with bourbon, chervil & chives

wood grilled lobster  
with garlic oil

baked stuffed lobster  
shrimp & ritz cracker stuffing

wok-seared lobster  
with ginger & scallions



### jumbo canadian snow crab legs \$35

kettle steamed with drawn butter & lemon  
or roasted with garlic & sherry

## surf & turf

portuguese fisherman's stew \$23  
white fish, chouriço, clams, shrimp & mussels  
in a savory garlic-wine-tomato broth

♥ steak & lobster

add filet steak tips to any lobster \$10/\$20

♥ grilled gulf shrimp & steak tips \$24  
grilled onions & roasted potatoes

♥ snow crab - ½ lb. & steak tips \$28  
grilled onions & french fries

Before placing an order, please inform  
your server if you or any person  
in your party has a food allergy.

Due to the focus of our restaurant,  
we do our best to keep you safe, but we  
can never completely guarantee your  
safety in regards to seafood allergies.

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