



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



salads

mixed greens \$7.50
with great hill blue cheese \$9

cucumber & iceberg salad \$8

chopped greek salad
salted onions, peppers, tomatoes, romaine,
oregano, greek olive oil & 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



soup & chowders

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

♥ 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.

snacks

♥ ceviche, crudo, tartare, sashimi market
raw or cured seafood - daily chef's special
steamers (1 lb.), drawn butter market
mussels – with garlic, wine & herbs \$12

or spicy fra diavolo

grilled littleneck clams \$16
(10) with garlic butter

crispy buffalo shrimp \$11
with blue cheese dip

ginger chile or buffalo chicken wings \$12.5



lunch plates

crispy fried fish tacos \$14
west coast style with cabbage,
cilantro, salsa & avocado cr ma

seafood & spring vegetable stir-fry \$15
wok fried lo-mein noodles
with shrimp, squid & mussels

grilled gulf shrimp, garlic butter \$14
french fries & snap peas

“mostly crab” crab cake \$15
with sweet corn & jicama slaw

faroe island salmon with herb butter \$20
grilled asparagus & roasted potatoes

be good to yourself - bluefish market
or other high omega 3 species
salad greens & rice
meets guidelines for diabetics & other healthy diets

♥ filet steak tips \$14
chimichurri sauce & roasted potatoes

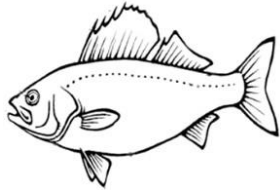
jw's fried chicken 
locals know - best fried chicken – secret spices
pure & natural- with potato salad
3 pieces \$14 / single piece \$3.75 each

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.

Vincent Lombardi, General Manager
Adam Olson, Executive Chef

04-17-17



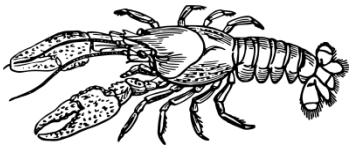
blackboard fish & shellfish

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.

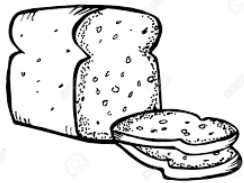
lobster & crab

served with corn on cob & butter



live from our tanks
& patented “lobster line”

see the blackboard - market price



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 \$16

grilled chouriço, onion & pepper sandwich \$10

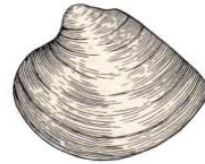
♥ **deluxe prime burger** \$14
with cheddar or blue cheese



chowder & sandwich combo

grilled cheese & tomato \$12

pearl kountry klub hot dog \$11



crispy golden fried seafood

we offer 2 different sizes: appetizers & lunch plates
lunch plates come with fries & shack coleslaw
dinner portions are available upon request

ipswich whole belly clams
with tartar sauce
app \$16 / lunch \$21

cornbread crusted oysters
with lemon pepper aioli
app \$11 / lunch \$16

gulf shrimp
with remoulade sauce
app \$10 / lunch \$15

point judith calamari
r.i. style (spicy & greasy)
or plain with red sauce
app \$9 / lunch \$14

beer battered fish & chips
english “chipper” style
lunch \$16

local sea scallops market
when available



\$4 side orders:

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

\$6 side orders:

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

grilled pencil asparagus, herb butter \$7



FOOD is LOVE™

Spring 04-17-17