

Best in town MARGARITA'S \$8.95

BEER & WINE

HAPPY HOUR

4PM -6PM

HOUSE WINE DONA SOL \$7. Chardonnay, Cabernet, Merlot

SALUS -Pinot Grigio \$7.

WHITE WINE - crisp, refreshing

Sauvignon Blanc, Epic Run, NZ
Pinot Grigio, Bel Vento, Italy
Chardonnay, Fenwick Springs, CA
Reisling, Fritz, Germany
Proscecco, Antonico, Italy (split)
\$10. \$38. \$34. \$10. \$38. \$38. \$30.

RED WINE - rich, bold

Pinot Noir, Cedar Brook, CA \$9. \$34. Malbec, San Estaben France \$8. \$30. Cabernet Sauvignon, Pembrook, CA \$10. \$38.

<u>BEER</u> DRAFT

BUD LIGHT - STELLA SEASONAL AND LOCAL

BUD - BUD LIGHT
MICHELOB ULTRA

IMPORTS \$5.00 CORONA – CORONA LIGHT ST. PAULI GIRL

BECK'S N/A \$4.00 SELTZERS \$5.00

LIKE US ON INSTAGRAM & FACEBOOK

APPETIZERS

PEEL AND EAT SHRIMP - ½ lb. chilled, cocktail sauce \$ 10.95

SHACK SMACK FISH DIP - red onions, jalapeno \$ 12.95

ANGEL HAIR ONION RINGS - thinly sliced, scallions,

Boom Boom sauce \$ 9.95

FRIED OYSTERS - hand breaded, tartar sauce \$10.95

CONCH FRITTERS - fresh ground conch mixed into a special batter & fried into a spicy fritter, Boom Boom sauce \$ 12.95

CALAMARI - lightly breaded, banana peppers, Boom Boom sauce \$ 11.95

PAN SEARED SCALLOPS - field greens, bacon, buerre blanc \$ MP

COCONUT SHRIMP - hand breaded, fried, tiger sauce \$13.95

CRABCAKE - pan seared, Boom Boom sauce MP

RAW OYSTERS

*RAW OYSTERS ON THE HALF SHELL

½ dz MP full dz MP

*RAW DIRTY OYSTERS -topped with sour cream, caviar & diced red onion

½ dz MP full dz MP

* served raw

*CONSUMER ADVISORY-CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

CHOWDERS

NEW ENGLAND CLAM CHOWDER or CONCH CHOWDER - spicy

Cup \$6. Bowl \$8.

SALADS

DRESSINGS - Blue Cheese - Ranch - Italian - Honey Mustard - Caesar Oil & Vinegar

HOUSE SALAD - mixed greens, tomato, onion, cukes,

shredded cheese & croutons \$ 4.95

*CAESAR SALAD - romaine, croutons, parmesean cheese \$ 6.95

GREEK SALAD - mixed greens, tomato, onion, cukes, kalamata olives, feta cheese, banana peppers, oregano, lemon juice, olive oil \$ 11.95

LOBSTAH BLT SALAD - chunks of lobster tossed with celery & mayo, over mixed greens, tomato, bacon, cukes **\$ MP**

<u>BUFFALO SALAD</u> – mixed greens, tomaotes, cukes, onion, gorgonzola cheese, black bean and corn salsa, choice of chicken or shrimp tossed in buffalo sauce grilled chicken \$14.95 grilled shrimp \$16.95

ADD CHICKEN - \$6.00

ADD SHRIMP - \$9.00 ADD FISH - MP

BEVERAGES

COKE- DIET COKE – SPRITE - GINGER ALE - ROOT BEER - PINK LEMONADE - CLUB SODA FRESH BREWED ICED TEA

SAN PELLEGRINO - SPARKLING WATER \$3.95 - ACQUA PANNA- STILL WATER \$3.95 COFFEE - \$3.95 HOT TEA - \$2.50 MILK - \$3.50

TACOS

2 tacos stuffed with cabbage, tomato, cheese, cilantro & onion salsa, seasoned fries

 FISH TACO - blackened mahi
 \$13.95

 SHRIMP TACO - blackened
 \$13.95

 *TUNA TACO - blackened, rare
 \$14.95

 CHICKEN TACO - blackened
 \$11.95

GIFT CERTIFICATES AVAILABLE

SANDWICHES - WRAPS - POBOYS

served with seasoned fries & housemade slaw

ADD BACON \$1.00

ADD CHHESE \$1.00

THE SHACK-WICH FISH SANDWICH - served blackened, fried or grilled, on a toasted bun \$ 13.95

SHACKTASTIC SANDWICH - fried fish, melted american cheese topped with cole slaw and french fries,

piled all under one roof, toasted bun \$ 14.95 **No substitutions

NEW ENGLAND LOBSTAH ROLL - lobster salad, toasted hot dog bun MP

SHACK - BURRITO - blackened fish wrapped up in a tortilla with slaw, lettuce, tomato, black bean & corn salsa, shredded cheese \$ 13.95

BLACKENED MAHI BLT WRAP - bacon, lettuce, tomato, mayo, cheese \$ 13.95

GREEK WRAP - mixed greens, tomato, cukes, onion, kalamata olives, feta cheese, banana peppers, oregano, lemon juice, olive oil with grilled chicken \$ 13.95 ... with *seared tuna \$ 19.95

CHEESEBURGER - 8 oz. burger, american cheese, toasted bun \$ 12.95

GORGONZOLA BURGER - 8oz. burger, bacon, toasted bun \$13.95

<u>CHICKEN SANDWICH</u> - chicken breast served blackened, fried, grilled, with american cheese, toasted bun \$ 11.95 or make it buffalo style with gorgonzola cheese \$ 12.95

CRABCAKE SANDWICH - pan fried, american cheese, toasted bun MP

PO-BOYS - n'awlins favorite sandwich

fried & dressed with shredded lettuce, tomato & mayo

OYSTER \$15.95 - SHRIMP \$16.95

QUESADILLA served with salsa, sour cream, black bean & corn salsa

Blackened shrimp and cheese \$12.95
Blackened chicken and cheese \$10.95

SWAP OUT YOUR FRIES FOR HOUSE SALAD \$3.00 CAESAR SALAD \$4.00

SWEET POTATO TOTS \$2.50 ANGEL HAIR ONION RINGS \$2.50 VEGGIES \$2.95

BASKETS

All baskets served with seasoned fries and housemade slaw

FISHERMAN'S BASKET - Shrimp, scallops, fish and oysters... MP

FRIED SHRIMP \$19.95
FRIED OYSTERS \$19.95
FRIED FISH \$17.95
FRIED SCALLOPS MP
FRIED SHRIMP & SCALLOPS MP
FRIED CHICKEN FINGERS \$14.95
COMBINATION BASKET (choice of 2) MP

COMBINATION BASKET (Choice of 2) WIP

*Substituation made at additional charge

ALL MENU ITEMS AND PRICES ARE SUBJECT TO

CHANGE DAILY

BRING HOME SOME OF OUR
HOUSEMADE SAUCES
COCKTAIL SAUCE, TARTER SAUCE, HOT SAUCE

HOUSE SPECIALTIES

GRILLED SALMON, drizzled with citrus teriyaki glaze, rice & veggies \$22.95

CRAB CAKES, pan seared topped with citrus buerre blanc, rice & veggies MP

BLACKENED SHRIMP & CHEESY GRITS,

sautéed spinach, scallions \$23.95

CRUSTED SEA SCALLOPS, pan seared, topped with crispy scampi bread crumbs, citrus buerre blanc, rice & veggies MP

BLACKENED CHICKEN, topped with spinach, mushrooms, melted cheddar cheese, rice & veggies \$18.95

FISH AND CHIPS, beer battered to order, fries & slaw \$18.95

SEAFOOD STEW, shrimp, scallop, crabmeat, spinach, mushrooms, tossed in a creole spiced lobster sauce served on a bed of rice \$32.95

SHACKATERRANEAN MAHI, pan seared, spinach, feta cheese, kalamata olives, tomatoes, lemon, oregano, mint, rice & veggies \$27.95

*SESAME CRUSTED SEARED TUNA, topped with a teriyaki glaze, ginger wasabi aioli, rice & veggies \$27.95 (SERVED RARE) * served raw

We offer gluten free items, however we do not cook in a gluten free environment

DESSERTS

All desserts made on premise

PEANUT BUTTER ICE CREAM PIE

"Fintastic" Housemade, Graham Cracker Crust, Peanut Butter Ice Cream, Peanut Butter Cups, Chopped Peanuts, Whipped Cream, Drizzled With Chocolate And Caramel Syrup \$8.95

CHOCOLATE CHIP COOKIE SUNDAE

Housemade Chocolate Chip Cookie Wedge Topped With Vanilla Ice Cream, Whipped Cream, Chocolate & Caramel Syrup \$8.95

KEY LIME PIE

Housemade Authentic Key West Key Lime Pie \$6.95

*served raw or uncooked

*CONSUMER ADVISORY

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

*CONSUMER INFORMATION

THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS WITH LIVER, STOMACH, BLOOD OR IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF RISK CONSULT A PHYSICIAN

ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE DAILY

MARKET ITEMS

TAKE HOME A PIECE OF FISHACK

T - SHIRTS - Basic \$20.

Baseball \$25. Performance \$25.

HAND CARVED FISH (WALL DÉCOR) prices vary

HOUSEMADE SAUCES & GOODIES

COCKTAIL SAUCE \$8.95 PINT

HOT SAUCE \$12.00 BOTTLE

TARTER SAUCE \$8.95 PINT

KEY LIME PIE \$30.00 WHOLE

COLE SLAW \$7.95 PINT

BLACK BEAN SALSA \$8.95 PINT

SHACK SMACK DIP MP PINT

PARTY PLATTERS AND TRAYS

Next Gathering Bring Home Some of Fishack's Favorites

(SOME ITEMS REQUIRE 24 HOUR NOTICE)

Small feeds 6-8 people

Large feeds 14-16 people

PARTY PLATTERS AVAILABLE

FISH OR SHRIMP TACOS 2PP SM MP LG MP

CHICKEN TACO 2PP SM MP LG MP

POBOY'S SHRIMP & OYSTER

SM MP LG MP

OTHER ITEMS ARE AVAILABLE.

PLEASE SEE MANAGER.

SPECIALTY DRINKS

FISHACK MOJITOS made with fresh

limes, fresh mint, simple syrup, topped with sprite mixed with club caribe rum choice of citrus - coconut-lemon-mango-pineapple-raspberry \$9.95

THE SHACK - A - RITA \$8.95

Camarena Reposado Tequila, Triple Sec, Housemade Fishack Margarita Blend

PASSION FRUIT RITA Milagro Silver Tequila, Passoa Passion Fruit Liquer, Housemade Sour Mix \$9.95

HEATWAVE RITA Tanteo Jalapeno Tequila, Triple Sec, Housemade Sour Mix **\$9.95**

FRENCH MARGARITA Costa Silver Tequila, Chambord, Pineapple, Housemade Sour Mix \$11.95

GOLDEN MARGARITA Patron Silver Tequila, Grand Marnier, Housemade Sour Mix **\$12.95**

MANGO MARGARITA Herradura Silver Tequila, Satsuma Orange Liquer, Mango, Housemade Sour Mix \$11.95

GUAVA LAVA Stoli Vodka, Flor De Cana Silver Rum, Guava Juice, Pineapple And Cranberry **\$9.95**

JO MAMA Rum Haven Coconut Rum, Banana Liquer, Pineapple, Orange Juice, Topped With Sailor Jerry **\$9.95**

MAHI MAI TAI Fluer De Cana Silver Rum, Triple Sec, Crème De Noyoux, Fishack Blend, Splash Of PineappleJuice, Topped With Sailor Jerry Spiced Rum \$10.95

BLOODY MARIA Camerena Reposado Tequila, Tomato Juice, Fishack House Hot Sauce **\$9.95**

<u>Green-Tini</u> –Jameson, Peach Shnapps, Splash Of Housemade Sour Mix, Sprite **\$9.95**

THE SHARK BITE Milargro Silver Tequila, Club Caribe Pineapple Rum, Rum Haven Coconut Rum, Blue Curocao And Splash Of Grenadine \$9.95

TROPICAL FRUIT BUCKET \$10.95

club caribe pineapple, coconut, mango, and banana rums, OJ, cranberry juice, pineapple juice, sprite, grenadine

LONG ISLAND BUCKET \$11.95

Tequila, rum, gin, triple sec, housemade sour mix, coke

SHACK - GRIA

MADE DAILY WITH FRESH FRUIT, JUICE AND WINE- rotating flavors \$8.95

LUNCH MENU SERVED UNTIL 3PM - WEEKDAYS ONLY

GRILLED SALMON drizzled with citrus teriyaki glaze, veggies \$16.95

SEAFOOD STEW shrimp, scallop, crabmeat, spinach, mushrooms, tossed in a creole spiced lobster sauce on a bed of rice \$21.95

SHACKATERRANEAN MAHI pan seared, spinach, feta cheese, kalamata olives, tomatoes, lemon, oregano, mint, veggies \$16.95

FISH AND CHIPS beer battered to order, fries & slaw \$13.95

BLACKENED SHRIMP AND CHEESY GRITS sautéed spinach, scallions \$17.95

BLACKENED CHICKEN topped with spinach, mushroom, melted cheddar cheese, veggies \$13.95

CRAB CAKE pan seared topped with citrus buerre blanc, veggies MP