



STARTERS

FRIED PICKLES OR FRIED GREEN BEANS / \$8

w/ranch dressing

KILLER QUESO DIP / \$9

w/salsa & chips

HOMEMADE FRIED CHEESE / \$10

w/marinara sauce

★ SHARK BITES / \$13/\$19

5 or 8 cheese-stuffed shrimp wrapped in bacon, fried & bbq brushed. HOUSE FAVE!

DRUNKEN BONELESS WINGS / \$16

choice of sauce: sweet chili sriracha, buffalo or BBQ

★ CAJUN SHRIMP FONDUE / \$17.5

sautéed shrimp in cheesy sauce w/mushrooms, served w/garlic bread. HOUSE FAVE!

CRAB CAKES / \$18

two crab cakes seared and served w/creamy roasted red bell pepper sauce.

BURGERS, HOT DOGS & SANDWICHES

w/ lettuce, tomato, onions, pickles & fries. EXTRAS: sliced cheese or queso +\$1.50; jalapeños +.75¢; avocado or bacon +\$1.50

BASIC SHACK BURGER / \$14

choice of mayo, mustard and/or ketchup

BBQ BURGER \$15

bbq sauce, cheddar, jalapenos, pickles & onions

★ CALI BEACH BURGER / \$16

w/avocado, bacon, swiss & chipotle mayo
HOUSE FAVE!

TRUFFLE BURGER / \$16

truffle aioli w/balsamic-glazed mushrooms

GRILLED CHICKEN SANDWICH / \$15

w/bacon, pepper jack & chipotle mayo

★ SWEET SRIRACHA CHICK SANDWICH / \$15

breaded chicken breast with sweet chili sriracha sauce, ranch & pickles

BIG KAHUNA HOT DOG / \$13.5

loaded w/chili, cheddar, relish, onions, pickled jalapeños & chips

BLT TRIPLE DECKER SANDWICH / \$13.5

triple-decker sandwich served with Applewood smoked bacon, lettuce, tomatoes & chipotle mayo

SHRIMP OR FISH PO-BOY / \$17

lettuce, tomato & onion, served w/tartar

SEAFOOD SPECIALTIES

Add 4 grilled or fried shrimp to any entrée +\$7

BAJA FISH OR SHRIMP TACOS / \$15

broiled, blackened or fried Tilapia or shrimp w/red cabbage, jicama, cilantro, baja sauce, mixed veggies & poblano rice

★ TEXAS RED FISH TACOS / \$17.5

broiled or blackened, topped w/Chipotle coleslaw & jack cheese, served w/mixed veggies & poblano rice. HOUSE FAVE!

8 OR 12 FRIED OR GRILLED SHRIMP / \$17 - \$23

served w/cocktail sauce, tartar, coleslaw & fries, or poblano rice & mixed veggies

COCONUT ENCRUSTED SHRIMP / \$20

with Hawaiian pineapple plum sauce, coleslaw & fries

★ STUFFED SHRIMP / \$20

4 fried or grilled stuffed shrimp w/coleslaw & fries or mixed veggies & poblano rice

BROILED SALMON / \$20

served w/citrus butter, mixed veggies & poblano rice

★ ENGLISH FISH & CHIPS / \$21

beer battered cod served w/fries, coleslaw, tartar & malt vinegar

FISH & SHRIMP COMBO / \$23

broiled or blackened Tilapia w/6 grilled shrimp, mixed veggies & poblano rice

FRENCH QUARTER RED FISH / \$27

broiled or blackened, topped w/shrimp in a spicy cream sauce, w/ mixed veggies & poblano rice

SHRIMP PLATTER / \$30

6 fried, 6 grilled & 4 coconut encrusted; served w/coleslaw & fries or mixed veggies & poblano rice

SEAFOOD PLATTER / \$32

(fried or grilled) fresh gulf redfish, 6 shrimp & crab cake w/coleslaw & fries or mixed veggies & poblano rice

CHICKEN/STEAK/PASTA

TEXAS STYLE CHICKEN TENDERS / \$16

with Texas toast, applewood cream gravy or bbq sauce & fries

MARINATED GRILLED CHICKEN / \$17

chicken breast w/white wine lemon-butter sauce, served w/mixed veggies & garlic mashed potatoes

SHRIMP OR CHICKEN FETTUCCINE ALFREDO / \$17

blackened over pasta w/mushrooms, tomatoes & green onions, w/garlic bread

★ CHICKEN IBIZA / \$19.5

parmesan crusted chicken breast topped w/artichoke hearts, spinach & mushrooms, served w/garlic mashed potatoes & mixed veggies

★ NEW ORLEANS PASTA JAMBALAYA / \$19.5

penne pasta w/spicy Cajun cream sauce, shrimp, chicken, andouille sausage & bell peppers, served w/garlic bread. HOUSE FAVE!

GRILLED TOP SIRLOIN STEAK / \$24

8oz Angus beef topped w/mushrooms & caramelized onions, served w/mashed potatoes & mixed veggies ADD 4 grilled or fried shrimp +\$7

SALADS

★ BIG WEDGE / HALF \$8/ FULL \$13

with Applewood smoked bacon, tomatoes, bleu-cheese crumbles, bleu-cheese dressing & balsamic drizzle

SALMON SALAD / \$19

Romaine, jicama, onions, tomatoes, tortilla strips, & chipotle vinaigrette

SHACK SALAD (GRILLED OR BLACKENED)

CHICKEN OR SHRIMP / \$18.5

mixed greens w/diced tomatoes, cucumber, feta, candied walnuts & choice of dressings

SEAFOOD COBB SALAD / \$20

grilled shrimp & blue crab meat over mixed greens, bacon, tomatoes, avocado, boiled egg & bleu-cheese crumble dressing

SOUPS & SIDES

TRADITIONAL GUMBO / \$7 BIG \$12

shrimp, seafood or chicken & sausage w/poblano rice

SOUL SHACK GUMBO / \$7 BIG \$12

andouille sausage, poultry & cajun seasonings w/poblano rice.

★ WHISKEY CRAB SOUP / \$8 BIG \$13

creamy bisque, sherried, w/hint of whiskey

GARLIC MASHED POTATOES OR SWEET POTATO FRIES / \$5

POBLANO RICE, MIXED VEGGIES OR FRIES / \$4

★ HUSH PUPPIES / \$7

delicious fried cornbread recipe, served w/honey butter. HOUSE FAVE!

CHILI-CHEESE FRIES / \$7

SIDE SALAD (SM OR LG) / \$6 - 9

mixed greens, tomatoes, cucumbers w/choice of dressing: raspberry vinaigrette, balsamic vinaigrette, chipotle vinaigrette, bleu-cheese or ranch

SPLIT CHARGE \$2