

## APPETIZERS

### Crabby Crab Dip ★

Creamy loaded crab. Crispy pita chips. 14

### Belizian Mussels / Clams

Roasted red pepper seafood broth. Fresh herbs. Coconut Milk. Cuban bread. GF.

Mussels 12

Clams 17

Mussels & Clams 16

### Crispy Calamari ★

Breaded. Fried. Sweet tiger sauce. 13

### Coco Shrimp

Coconut encrusted. Shack sauce. 12

### Seafood Fritter

Shrimp. Fish. Clams. Crab. Scallops. Corn fritter batter. Sriracha aioli. 9

### Clam Fry

Crispy. Breaded. Fried. Creole ramoulade. 9

### Chicken Wings

Buffalo | BBQ | Shack Rub | Hot Mess | Jerk. GF. Market Price

### Carnitas Tacos

Slow braised. Carnitas pulled pork. Slaw. Corn salad. Cojita cheese. Crema. 14

### Fresh Fish Tacos ★

Rotating catch of the week. Chef's feature taco. Market price

### Peel N Eat Shrimp

Steamed. Old Bay seasoned. Cocktail sauce. GF. 10

### Blue Point Oysters - Chesapeake Bay or James River

On the half shell. 1/2 or Full Dozen. GF. Market price  
Char-grilled in lemon-garlic butter parmesan w/ bread. Add 5.00

### Shrimp Cocktail

Chilled. Colossal shrimp. Cocktail sauce. GF. 11

### Caribba Raw Bar ★

Shrimp Cocktail(5). Spicy Tuna(4oz). Raw Oysters(4). Lobster tail(6oz). Served chilled over ice. A center piece for the table to be shared or as an entrée. GF Market price

## HANDHELDS

Served with fresh cut Old Bay fries

### Cubano

Grilled Cuban. Mojo pork. Ham. Swiss cheese. Dijon mustard. Pickles. Cuban bread. 14

### Crab Cake Sandwich

Maryland style lump cake. Lettuce. Tomato. Creole remoulade. Brioche. 18

### Shrimp PoBoy ★

Lettuce. Tomato. Cuban bread. Shrimp. Shack sauce. 14

### Fish Fry Sandwich

Fried Cod. Lettuce. Tomato. Tartar. Cuban roll. 14

## SALAD & SOUP

### House Salad

Mixed greens. Onion. Tomato. Cucumber. Parmesan. Croutons. GF. 8

### Tuna Tataki

Pan seared Ahi tuna. Japanese togarashi. Mixed greens. Ponzu mushrooms. Onion. Tomato. Cucumber. Miso dressing. 17

### Jerk Chicken

Jerk Chicken. Fresh cut fries. Mixed greens. Onion. Tomato. Cucumber. Parmesan. 12

### Island Shrimp

Sauteed shrimp. Rum-orange glaze. Street corn salad. Mixed greens. Onion. Tomato. Cucumber. GF. 15

### Blackened Salmon

Salmon. Mixed greens. Onion. Tomato. Cucumber. Croutons. Parmesan. GF. 19

### Clam Chowder ★

Creamy New England style chowder. 7

### Soup Du Jour

## KIDS

Under the age of 12

Chicken Nuggets & fries 7

Grilled chicken & rice 7

Kids Pasta. Butter. Parmesan 7

Vanilla Bean Ice Cream 5



## FROM THE LAND

### The Ribeye ★

14 oz bone in Frenched Ribeye. Scalloped potato. Veg du jour. Market price  
*Brazilian coffee rub.*  
*Peppercorn cream sauce. 3*  
*Blackened. Blue cheese. 3*

### Steak of the Week

Feature quality steaks selected by Chef served with a starch and seasonal vegetables. Market price

### Jerk Chicken Ya mon

Grilled chicken. House Jerk marinade. Caribbean red beans and rice. Street corn salad. 19

## ADD A SURF TO YOUR TURF

Shrimp cocktail. 10 ★

Seared scallops. 15

Crab cake. 16

Lobster tail. Market price ★

## SIGNATURE STEAMERS

All steamers served with drawn butter, corn on the cob, red potatoes, & corn fritters. ("Build A Throwdown" comes with only requested sides) Extra butter 1.75  
All signature steamers are gluten free (GF) without the corn fritters.

### CHOOSE YOUR FLAVOR

Spicy Cajun | Old Bay | Good'Ole Steam Garlic & Herb Lemon Butter HOT MESS \*Garlicky 'N Juicy\* (Garlic butter, Old Bay, & Cajun sauce)

### Low Country Boil

1 Lb Shrimp. Andouille sausage 26

### Hot Mess Special ★

Featured on the Discovery Channel. 1/2 Lb Snow crab. 1/3 Lb Shrimp. 1/2 Lb Clams. 1/2 Lb Mussels. Andouille sausage. Steamed in our famous Hot Mess Garlicky 'N Juicy Seafood Sauce 46

### King Crab

1 1/2 Lb Alaskan sweet king crab Market price

### Build A Throwdown

Pick at least 1 1/2 Lb (Pound and half) shell fish options from 'A La Carte and add corn, potato, & fritters or fries per person for appropriate portion size.

### 'A La carte

1/2 Lb Mussels 6

1/2 Lb Clams 7

1/2 Lb Shrimp 10

1/2 Lb Snow crab 24

Andouille sausage 5

Corn, potato, fritter 6

Corn on the Cob 3

Fresh Cut Fries 4

1/2 Doz Corn fritter 5

## FROM THE SEA

### Paella meets Jambalaya ★

A fusion of Spanish Caribbean paella & Cajun jambalaya. Rice & seafood dish. Cooked & served in a traditional paella pan. Shrimp. Mussels. Clams. Fish. Calamari. GF. 26

### Bulleit Salmon

Norwegian Salmon. Bourbon glaze. Veg du jour. Scalloped potato. 27

### Cajun Alfredo Pasta ★

Lump crab. Shrimp. House made fresh fettuccine pasta. Creamy Cajun alfredo. Parmesan. Bread. 28

### Seared Scallops

Cajun blackened sea scallops. Cajun cream. Steamed rice. Grilled vegetables. 32

### Barbados Scallop & Shrimp ★

Seared sea scallops. Succulent shrimp. Potato. Coconut sauce. Steamed rice. GF. 32

### Crab Cakes

Maryland style lump cakes. Creole ramoulade. Beans & rice. Slaw. 32

### Tuna Heaven

Ahi Tuna steak. Miso glaze. Rare. Wasabi creme fraiche. Vegetable stir fry. Steamed rice. 23

### Caribba Twin Tails

Two 6oz Caribbean Warm Water Lobster Tail. Street corn salad. Scalloped Potato. Market price

### Tuna Bowl ★

Raw spicy Ahi Tuna. Sriracha. Japanese Mayo. Soy sauce. Togarashi. Sticky Rice. Ponzu mushrooms. Slaw. 21

### Fish & Chips

Fried Cod. Old Bay fries. Corn fritters. Slaw. 18

### Fisherman's Platter

Fried Cod. Shrimp. Calamari. Clams. Coleslaw. Fries. Dipping sauces. 26

## À LA CARTE

Caribbean Street Corn Salad 7

Scalloped potatoes 5

Slaw 3

Fried Shrimp 7

Sauteed shrimp 7

Fresh cut fries 4

Veg du jour 5

Steamed rice 3

Beans & Rice 4

