APPETIZERS

Crabby Crab Dip ★

Creamy loaded crab. Crispy pita chips. 14

Gator Bites 🔊

Cajun alligator nuggets. Creole remoulade. 16

Belizian Mussels / Clams

Roasted red pepper seafood broth. Fresh herbs. Coconut Milk. Cuban bread. Mussels 12 I Clams 17 I 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 I BBQ I Shack Rub I Hot Mess I 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

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

Gumbo 📈

Chicken. Andouille sausage. 7

FROM THE RAW BAR

Fresh Oysters - Chesapeake Bay or James River

On the half shell. GF. 1/2 Dozen 13 Dozen 25 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

Shack Burger 🧬

Angus double quarter pounder smash burger. Lettuce. Tomato. Onion. Cheddar. House burger sauce.

Add: 5.00 - Make it a Crabby Patty. Loaded with our signature Crabby Crab Dip.

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 🖈









JOIN OUR LOYALTY MEMBERSHIP

Sign up to receive offerings and gifts at all our restaurants. Earn points for future visits. Scan code to sign up.

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

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

Fisherman's Platter

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

Fish & Chips

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

SIGNATURE STEAMERS

All steamers served with drawn butter, corn on the cob, red potatoes, & corn fritters.
"Build A Throwdown" comes with only requested sides.

"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

Old Bay

Spicy Cajun

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

11/2 Lb Alaskan jumbo sweet king crab. Market price

Lobster Feast 🧬

11/4 Lb Whole lobster. 1/3 Lb Shrimp 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 10
1/2 Lb Shrimp 10
1/2 Lb Snow crab 18
1 1/4 Lb Whole Lobster MP
Andouille sausage 5
Corn, potato, fritter 6
Corn on the Cob 3
Fresh Cut Oldbay Fries 4
1/2 Doz Corn fritter 5

Cajun Alfredo Pasta 🛨

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

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

Tuna Bowl 🛨

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

Caribba Twin Tails

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

ALL YOU CAN EAT

TUESDAY, WEDNESDAY, THURSDAY

Served with Corn, Potato, Fritters.

Choose between: Gumbo or Jambalaya.

Flavor choice: Oldbay or Cajun. Served with butter.

Add 2.00 - Garlic herb lemon butter

Add 5.00 - Hot Mess

Snow Crab 49

Snow Crab & Shrimp 53

Snow Crab, Shrimp & Mussels 59

Not available to go. No to-go boxes. Automatic 20% gratuity on all you can eats.



DOLLAR OYSTERS

EVERY THURSDAY

\$1 raw oysters. Minimum quantity 10.

HAPPY HOUR

TUESDAY thru FRIDAY: 3pm to 6pm

BOGO Drinks. BOGO 1/2 OFF Apps..

BRUNCH SERVICE

 ${\sf SATURDAY:11am-2pm.\,SUNDAY:10am-2pm.}$

Full brunch menu & regular menu available. \$3 Mimosas

EXTRA SIDES

Caribbean Street Corn Salad 7 Scalloped potatoes 5 Slaw 3 Fried Shrimp 7 Sauteed shrimp 7 Fresh cut Oldbay fries 4 Veg du jour 5 Steamed rice 3 Beans & Rice 4

KIDS

Under the age of 12

Chicken Nuggets & fries 7 Grilled chicken & rice 7 Kids Pasta. Butter. Parmesan 7 Vanilla Bean Ice Cream 5 Kids burger & fries 10 Cheese quesadilla 6