# APPETIZERS

### Crabby Crab Dip 🛨

Creamy loaded crab. Crispy pita chips. 15

### **Gator Bites**

Cajun alligator nuggets. Creole remoulade. 16

### **Belizian Mussels / Clams**

Roasted red pepper seafood broth. Fresh herbs. Coconut milk. Mancini's bread. Mussels 14 I Clams 17 I Mussels & Clams 16

### Shrimp Cocktail GF

Chilled. Colossal shrimp. Cocktail sauce. 14

### Crispy Calamari 🛨

Breaded. Fried. Sweet tiger sauce. 15

### **Coco Shrimp**

Coconut encrusted. Shack sauce. 13

### **Seafood Fritter**

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

### Clam Fry

Crispy. Breaded. Fried. Creole ramoulade. 10

### Chicken Wings GF

Buffalo I BBQ I Shack Rub I Hot Mess I Jerk. Market Price

### **Peel N Eat Shrimp**

Steamed. Old Bay seasoned. Cocktail sauce. GF. 11

### Fresh Oysters - Chesapeake Bay or James River \star 🖼

On the half shell. 1/2 Dozen 16 Dozen 29 Char-grilled in lemon-garlic butter parmesan w/ bread. Add 5.00

# HANDHELDS

Served with fresh cut Old Bay fries

### Cubano

Grilled Cuban. Mojo pork. Ham. Swiss cheese. Dijon mustard. Pickles. Mancini's roll. 15

### **Crab Cake Sandwich**

Maryland style lump cake. Lettuce. Tomato. Creole remoulade. Brioche. 19

### Shrimp PoBoy \*

Lettuce. Tomato. Mancini's roll. Shrimp. Shack sauce. 15

### **Fish Fry Sandwich**

Fried Cod. Lettuce. Tomato. Tartar. Mancini's roll. 15

### **Shack Burger**

Angus double quarter pounder smash burger. Lettuce. Tomato. Onion. Cheddar. House burger sauce. Brioche. 16

# **TACOS**

### **Carnitas**

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

### Fresh Fish \star

Rotating catch of the week. Chef's feature taco. MP

### **Bang Bang Shrimp**

Slaw. Fried shrimp. Bang bang sauce. 15

# SALAD & SOUP

### House Salad GF

Mixed greens. Onion. Tomato. Cucumber. Parmesan.

### 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. 13

### Island Shrimp GF

Sauteed shrimp. Rum-orange glaze. Street corn salad. Mixed greens. Onion. Tomato. Cucumber. 16

## Blackened Salmon GF

Salmon. Mixed greens. Onion. Tomato. Cucumber. Croutons. Parmesan. 20

### Clam Chowder ★

Creamy New England style chowder. 8

### Gumbo

Chicken. Andouille sausage. 8

# f o

# JOIN OUR LOYALTY MEMBERSHIP

# FROM THE LAND

### The Ribeye ★

 $14\ {
m oz}\ {
m bone}\ {
m in}\ {
m Frenched}\ {
m Ribeye}.$  Scalloped potato. Veg

du jour. Market price

Straight up : kosher salt n peppa.

Brazilian coffee rub.

Peppercorn cream sauce. 3

Blackened. Bleu cheese. 3

### Filet Mignon

80z center cut filet. Scalloped potato. Veg du jour. Market price

### Jerk Chicken Ya Mon 🛨

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

### ADD SOME SURF TO YOUR TURF

Cocktail shrimp 12 Seared scallops 16 Crab cake 16 Lobster tail Market price





# SIGNATURE ENTRÉE 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. 26

### **Bulleit Salmon**

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

### Seared Scallops GF

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

### Cajun Alfredo Pasta 🛨

Lump crab. Shrimp. House made fresh fettuccine pasta. Creamy Cajun alfredo. Parmesan. Bread. 29

### **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. 22

### Caribba Twin Tails

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

# SIGNATURE STEAMERS

All steamers served with drawn butter, corn on the cob, red potatoes & corn fritters

potatoes, & corn fritters.
"Build A Throwdown" comes with only requested sides.
Extra butter 2.00.

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 27

### 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 48

### King Crab

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

### **BUILD YOUR OWN: SEAFOOD 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 7
1/2 Lb Clams 11
1/2 Lb Shrimp 11
1/2 Lb Snow Crab 18
6 oz Lobster Tail Market price
Andouille Sausage 5
Corn, Potato, Fritters 6
Corn on the Cob 3
Fresh Cut Oldbay Fries 4
1/2 Doz Corn Fritters 5

# **ALL YOU CAN EAT**

### **AYCE CRABS**

### 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 59 Snow Crab & Shrimp 59 Snow Crab, Shrimp & Mussels 59

# AYCE SHRIMP FRIDAY & SATURDAY

Served with Fresh Cut Fries & Corn Fritters. Choose between: Gumbo OR Jambalaya

SHRIMP CHOICES: Bang Bang Shrimp I Coconut Shrimp I Fried Shrimp I Shrimp Alfredo I Shrimp Scampi I Cajun Grilled Shrimp I Low Country Boil AYCE Shrimp 28

Absolutely no sharing. Full charge applied. 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.

### 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

# XTRA SIDES

Caribbean Street Corn Salad 7 Scalloped potatoes 6 Slaw 3 Fried Shrimp 8 Sauteed shrimp 8 Fresh cut Oldbay fries 4 Veg du jour 5 Steamed rice 3 Beans & Rice 4