



restaurant & wine bar

**Welcomes you to the Fish Shack!**

**We personally go to the Boston Fish Pier to hand select all of our fish and shellfish to ensure you get the freshest quality imaginable; so we hope you relax, enjoy your time here with us and come back and see us again soon!**

### **Appetizers:**

- Baby Spinach Salad** • strawberries, sunflower seeds, creamy poppy seed dressing \$9
- Cesar Salad** • chopped romaine, parmesan cheese, croutons, housemade dressing \$9
- Clam Chowder** • \$9
- Crab Cakes** • remoulade \$14
- Shrimp Cocktail (6 pc.)** • cocktail sauce \$16.50
- Roasted Octopus** • butter fried potatoes & spinach, tapanade \$16
- Calamari** • hot peppers \$10
- PEI Mussels** • served in either a white wine & garlic broth or a rich tomato broth \$14
- Cheese & Charcuterie Board** • assortment of freshly sliced cheeses and meats with accompaniments \$18

### **Sandwiches:**

**(below served with french fries and coleslaw)**

- Lobster BLT** • fresh lobster meat (alive in our tank 'till we cook it for your roll!), lightly tossed in a lemon aioli, topped with bacon, lettuce and tomato on a brioche bun; can be made traditional on a hoagie roll if you would prefer, just ask! \$22
- Fried Oyster Roll** • tartar sauce \$16
- Fried Scallop Roll** • tartar sauce \$16
- Whole Belly Clam Roll** • tartar sauce \$18
- Fried Haddock** • lettuce, tomato, tartar sauce \$16
- Chicken Muffaletta** • grilled chicken, baby spinach, prosciutto, capocollo, balsamic reduction, tapanade, burrata \$16
- Bacon Cheeseburger** • burger sauce, cheddar, lettuce, tomato, bacon \$16
- Giant BLT (with pork belly)** • \$12
- Hot Dog** • \$5
- Grilled Cheese** • \$6 (add bacon \$2 and/or tomato \$1)

\*We are a from scratch kitchen and will do our best to accommodate your requests, however some things may not be replaceable or available, and we apologize about any inconvenience this may cause

## **Seafood Platters:**

(platters can be served either fried or baked or crab-meat stuffed (\$7 upcharge for stuffed), with the exception of the whole belly clams, & served with either fries and cole slaw or vegetable and starch of choice)

**Beer Battered Fish & Chips • \$17.50**

**Fisherman's Platter (Haddock, Scallops, Whole Belly Clams, Shrimp) • \$24**

**Scallops • \$23**

**Shrimp • \$23**

**Whole Belly Clams • \$28**

**Haddock • \$22**

**Salmon • \$22**

## **Land/Sea:**

**Seafood Rice • sautéed fish & mussels with onions, peppers and tomatoes, with jasmine rice and cilantro \$24**

**Marinated Steak Tips • butter fried potatoes, vegetable of the day \$18**

**Française (Chicken \$16 or Shrimp \$20) • jasmine rice, vegetable of the day**

## **Lobsters:**

(below served with fries and coleslaw)

**Steamed • 1.25 lb lobster \$26**

**Twins • Two 1.25 lb lobsters \$48**

**Baked Stuffed • 1.25 lb lobster stuffed with crab meat stuffing \$36**

## **Sides:**

**Beer Battered Onion Rings • \$5**

**French Fries • \$4**

**Coleslaw • \$4**

**Sautéed Spinach • \$7**

**Jasmine Rice • \$4**

**Baked Potato • \$4**

**Vegetable of the Day • \$4**

**Butter Fried Potatoes • \$6**

**Check Out Our Chalk Board for the Daily Raw Bar Selections and Entrée & Dessert Specials!**

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