



SALT LIFE[®]

FOOD SHACK



Eat. Drink. And Be Salty.

TEASERS

BAHAMIAN CONCH CHOWDER

CUP 4.99 BOWL 7.99

An island-style favorite.

NEW ENGLAND CLAM CHOWDER

CUP 4.99 BOWL 7.99

Homemade cream-based chowder served with tender clams and potatoes.

FRIED CALAMARI 8.99

Lightly fried calamari rings, served with Shack sauce.

SHACK FRIES 5.49

French fries seasoned and served with Costa Rican dippin' sauce.

JOSE'S GUACAMOLE 8.99

Made with fresh avocados, lime juice, tomatoes and cilantro, served with tortilla chips.

TUNA TOSTADA** 10.99

Fresh spicy tuna on a crisp tortilla topped with sliced avocado and drizzled with a wasabi cream and sweet Asian sauce.

EDAMAME 5.99

Sautéed and seasoned with sea salt.

SHRIMP AND CHORIZO NACHOS 11.99

Grilled shrimp and chorizo topped with corn, black beans, jack and cheddar cheese, pico and finished with a cilantro lime cream drizzle.

WINGS (5) 6.99 (10) 10.99

HAWAIIAN

Island-smoked, fried and coated with our Hawaiian sauce and topped with sesame seeds.

BEACHSIDE BUFFALO

Fried and tossed with our Shack secret wing sauce.

BLACKENED

Fried then blackened.

RAWBAR

HUTTO'S CEVICHE** 7.99

Diced grouper with onions, peppers and tomatoes, all marinated in fresh lime juice.

OYSTERS ON THE HALF SHELL* 14.99

Dozen oysters raw or steamed. Served with cocktail sauce and horseradish.

GRILLED GARLIC PARM OYSTERS 10.99

½ Dozen fresh select oysters chargrilled in a garlic butter sauce topped with Parmesan.

OYSTER SHOOTER* A BUCK AND A HALF!

Raw oyster, beer, cocktail sauce and heat.

SUSHI

TUNA ROLL** 9.49

Tuna, avocado and cucumber. Tempura fried and plated with wasabi cream.

SPICY TUNA ROLL** 8.49

Fresh tuna mix rolled with carrots, cucumber and cream cheese. Served over wasabi cream and eel sauce then topped with Sriracha.

CRUNCH ROLL 10.49

Tempura battered shrimp, carrot, cucumber and cream cheese rolled in a panko breading and flash fried. Drizzled with eel sauce and wasabi cream.

SALMON ROLL** 8.49

Smoked salmon rolled with applewood-smoked bacon, asparagus and cream cheese served with eel sauce and wasabi cream.

ROCKIN' LOBSTER ROLL 12.49

Lobster salad with cream cheese, spinach and carrots in a soy paper wrap, topped with sliced mango, jalapeños, wasabi fish eggs and Sriracha.

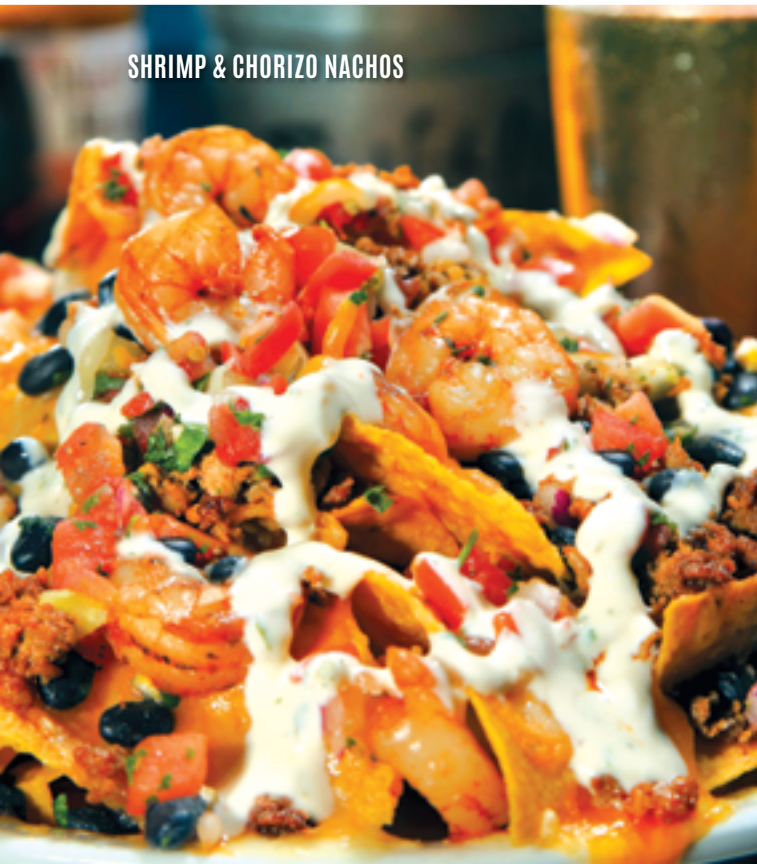
MEXICAN SHRIMP ROLL** 11.49

Tempura battered shrimp and avocado wrapped in soy paper. Topped with sliced ahi tuna, fresh jalapeños, Sriracha and wasabi fish eggs.

OYSTERS ON THE HALF SHELL



SHRIMP & CHORIZO NACHOS



* There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk for serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

** Consumption of tuna, grouper, salmon or hamburger that is raw or under cooked may significantly increase the risk associated with eating such foods in raw under cooked form.

• Contains almonds.

MEXICAN SHRIMP ROLL



COASTAL GREENS

ASIAN SALMON SALAD • 13.99

Grilled salmon over mixed greens with carrots and cabbage tossed in a ginger dressing topped with fire roasted red peppers, red onion, grilled pineapple chunks, sliced almonds, green onions and drizzled with a sweet Asian sauce.

SEARED AHI TUNA SALAD • ** 14.99

Chilled sesame seared ahi tuna, romaine lettuce, tomato, avocado, cabbage, carrots and toasted almonds. Finished with an Asian sesame-soy dressing.

HEARTS OF PALM SALAD 11.99

Hearts of palm, sliced avocado, candied walnuts, grape tomatoes and your choice of either yellowfin tuna salad or smoked chicken salad served over fresh greens with your choice of dressing.

SHRIMP TACO SALAD 12.99

Sautéed seasoned shrimp served on a bed of mixed greens tossed in a tomatillo ranch dressing. Topped with mixed cheeses, black bean & corn salsa and pico, then garnished with fresh homemade guacamole and tortilla strips.

BAJA CHICKEN SALAD 12.99

A festive blend of smoked chicken, red peppers, red onions and portabella mushrooms on top of mixed greens, tossed with mixed cheese, tomatoes, black bean salsa, cilantro pesto and finished with chipotle aioli and tortilla strips.

AUTHENTIC STREET TACOS

MIX & MATCH ANY OF OUR TACOS

TWO TACOS 10.99 | THREE TACOS 13.99

ALL TACOS SERVED WITH TORTILLA CHIPS. GET A SIDE OF HOMEMADE GUACAMOLE FOR 2.49.

WOODGRILLED MAHI TACO

Seasoned woodgrilled mahi and avocado, finished with our Ensenada slaw, pico de gallo and Mexican cheese.

SHRIMP TACO

Seasoned shrimp sautéed with bacon, onion and cilantro, finished with our Ensenada slaw, pico de gallo and Mexican cheese.

STEAK TACO

Grilled skirt steak with black bean and corn salsa, finished with our Ensenada slaw, pico de gallo and Mexican cheese.

POKE TUNA TACO • •

Raw poke tuna tossed in sesame soy dressing with avocado and wasabi cream, finished with our Ensenada slaw, pico de gallo and Mexican cheese.

CHICKEN TACO •

Cornflake and almond-encrusted chicken tenders then pan-fried, finished with our Ensenada slaw, pico de gallo and Mexican cheese.

FRIED GROUPE TACO

Hand breaded and fried to order, finished with our Ensenada slaw, pico de gallo and Mexican cheese.

HAND HELDS

ADD A SIDE OF SHACK FRIES 2.49

BEACH BURGER • • 7.99

Our signature woodgrilled burger served with lettuce, tomato, onion, pickle and Shack sauce.

BURGER CLUB • • 8.99

Applewood-smoked bacon, ham, cheddar cheese, lettuce, tomato and mayo.

TURKEY BURGER 8.49

A blend of turkey, onions, peppers and secret spices topped with cilantro pesto and melted provolone with lettuce, tomato and onion.

TUNA BURGER 10.99

Handmade yellowfin tuna burger served with lettuce, tomato and onion, topped with house made avocado fries, and drizzled with a wasabi cream and Asian sweet sauce. A Shack favorite!

TROPICAL YARDBIRD 8.99

Woodgrilled chicken breast topped with grilled pineapple and provolone. Drizzled with maple-soy glaze and honey mustard and served with lettuce and tomato.

BOCA STYLE GROUPE SANDWICH 11.49

Breaded and pan-sautéed fish topped with fresh avocado, tomatoes and lettuce. Finished with a key lime drizzle.

WOODGRILLED FISH SANDWICH 9.49

Woodgrilled mahi garnished with cilantro lime and red pepper aioli with lettuce and tomato.

CHICKEN SALAD BLT 9.99

Smoked chicken blended with mayo, celery, raisins and onions, served on grilled ciabatta bread with Havarti cheese, applewood-smoked bacon, lettuce and tomato.

YELLOWFIN TUNA MELT 9.49

Fresh yellowfin tuna salad served on grilled ciabatta bread with Havarti cheese, lettuce and tomato.

PORTABELLA VEGGIE SANDWICH 8.99

Grilled portabella mushroom, red peppers, onions and Havarti cheese on ciabatta bread with cilantro pesto and red pepper aioli.



BOWLS

CALICHE'S POKE BOWL** 16.99

Straight from Wishbones in Playa Jaco — fresh tuna seasoned with Caliche's secret marinade. Served with steamed spinach over sticky rice. Finished with diced avocados, green onions and sesame seeds. Pura Vida!

SEARED MAHI POKE BOWL 16.49

Misoyaki marinated mahi seared and served over sticky rice with sautéed spinach, squash, zucchini and red pepper with a ginger-soy glaze. Finished with diced avocados, green onions and sesame seeds.

HAWAIIAN SHRIMP BOWL 15.99

Fresh shrimp, squash, zucchini, peppers and pineapple, Sautéed in a ginger-soy glaze. Served over sticky rice and spinach. Finished with diced avocados, green onions and sesame seeds.

CRUNCHY CHICKEN THAI BOWL• 14.99

Cornflake and almond-encrusted chicken sautéed and served on top of a bed of white rice, julienned vegetables with a yellow curry coconut cream sauce, sprinkled with coconut shavings.

FRESH FISH

ASK YOUR SERVER ABOUT TODAY'S CATCH!

BOCA STYLE SHACK FISH• 18.49

Fresh fish breaded and pan-sautéed topped with sliced avocado and tomato garnished with a key lime drizzle. Served with tropical fried rice.

CARIBBEAN SHACK FISH• 17.99

Seasoned catch of the day glazed with a teriyaki marinade, served over tropical fried rice with a diced Caribbean vegetable chutney.

RAIN FOREST SHACK FISH 18.49

Woodgrilled catch of the day finished with our signature Salsa Verde and julienned vegetables. Served with a bed of warm black bean orzo and plantains.

WOODGRILLED SALMON• 16.49

Marinated slow-smoked salmon, woodgrilled and finished with a maple-soy glaze. Served with tropical fried rice.



POKE BOWL



BEACH BOIL

SALT WATER FAVORITES

BEACH BOIL 19.49

Shrimp, snow crab legs, sausage, corn, onions and potatoes served in our seasoned boil.

SOUTHERN FRIED SHRIMP 15.99

Seasoned hand-breaded shrimp, fried to perfection served with fries and our famous Shack sauce.

FRIED GROUPEY BASKET 16.99

Lightly fried fish fingers served with fries and tartar sauce.

LOBSTER AND SHRIMP PASTA 19.49

Sautéed lobster and shrimp tossed in a creamy sun-dried tomato sauce topped with Parmesan and green onions.

SHRIMP BROCHETTE• 15.99

Large shrimp wrapped in applewood bacon, skewered with pineapples, grilled and glazed with Hawaiian teriyaki sauce. Served with tropical fried rice.

MAINLAND FAVORITES

SKIRT STEAK 16.49

Woodgrilled skirt steak topped with our signature Salsa Verde, served with black bean orzo and fried plantains.

ISLAND STYLE RIBS• 15.99

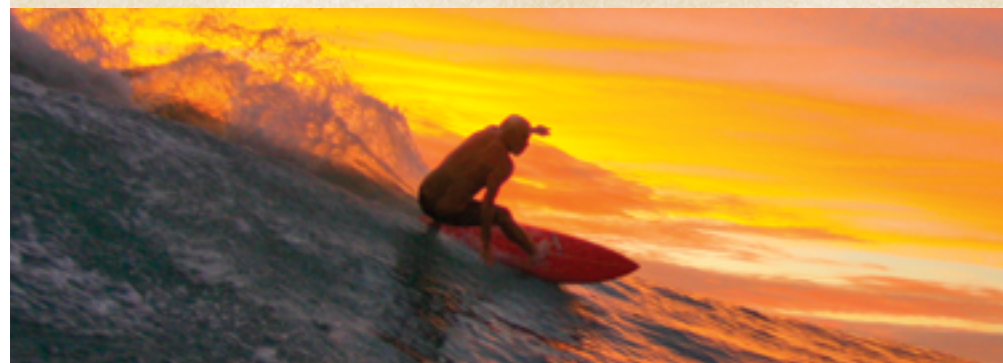
Slow smoked St. Louis ribs, finished on the woodgrill with an island-style BBQ glaze. Served with tropical fried rice.

PAN-SEARED CHICKEN PASTA 14.99

Pan seared, panko-breaded chicken with a lemon-caper butter sauce. Served with fettuccine and grape tomatoes tossed in a Parmesan cream sauce.

CHICKEN TENDERS 13.99

Juicy chicken tenders fried crispy with our honey mustard dipping sauce. Served with fries.





PORT & STARBOARD

SIDE ITEMS

TROPICAL FRIED RICE• 2.99

BLACK BEAN ORZO 2.99

GRILLED VEGETABLES 2.99

Topped with garlic infused olive oil.

SHACK FRIES 2.49

Single serving.

AVOCADO FRIES 4.99

SALAD 3.49

House or Caesar.

FIRST MATES

\$6.99 EACH | AGES 10 AND UNDER

Served with beverage and choice of fries or fruit cup.
(Free refills on fountain drinks only.)

FRIED SHRIMP

CORN DOG

CHICKEN TENDERS

PASTA ALFREDO

BURGER

GRILLED CHEESE

CHEESE QUESADILLA

FRIED FISH

BEACH TREATS

\$5.99 EACH

KEY LIME PIE

Tart lime custard on a graham cracker crust.

4 LAYERED CHOCOLATE CAKE

Chocolate cake, iced with ganache and topped with chocolate shavings and syrup.

PINEAPPLE UPSIDE-DOWN CAKE

Rum soaked yellow cake served warm, infused with crushed pineapple.

CAPTAIN'S RUM CAKE•

Topped with vanilla ice cream and drizzled rum sauce.

THE HOT BLONDE•

Warm brownie topped with vanilla ice cream and caramel sauce.



GET HOOKED UP

SALT LIFE®

CULTURE CLUB

\$10 OFF YOUR NEXT VISIT TO THE SHACK.

As a member, you will receive cool offers each month plus over \$100 in benefits throughout the year.

Ask your server for details on how to join!





Locations

Jacksonville Beach

1018 3rd Street North
904.372.4456

St. Augustine Beach

321 A1A Beach Blvd.
904.217.3256

