

STARTERS & SHARED BITES

Tuna & Basil Rolls	11.00 /
<i>with pineapple and mixed melon salad with sweet teriyaki and wasabi cream</i>	
Panko Crusted Fried Oysters	14.50 / 18.00
<i>over greens with spicy fruit salad gorgonzola cheese red onion honey lime & sambal aioli</i>	
Homemade Greek Potato Chips	11.00
<i>with feta cheese roasted peppers onions tomato kalamata olives greek style vinaigrette</i>	
Coconut Shrimp	10.50 / 11.00
<i>over spicy mixed melon pineapple salad and honey chili lime dipping sauce</i>	
Scallop Piccata	11.00
<i>coconut honey garlic buffalo sauce gorgonzola dipping sauce</i>	
Shack Style Wings	8.50
<i>with coconut honey garlic hot sauce</i>	
Chicken Flat Bread	10.50 / 11.00
<i>with spinach ricotta grilled tomato gorgonzola toasted garlic and sweet balsamic glaze</i>	
Grilled Avocado	10.50 / 11.00 / 13.00 / 12.00
<i>stuffed with mexican street corn salsa with parmesan lime chili sweet peppers chipotle cilantro</i>	
Hawaiian Fried Calamari	10.50 / 11.00
<i>with cilantro pineapple sesame ginger chili sweet soya & peanuts over coconut rice</i>	

Conch Fritter	12.00
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sweet potato slaw fried banana orange roasted poblano aioli

SOUPS

Onion Soup	5.50
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with homemade croutons parmesan and gorgonzola cheese

Florida Citrus Chowder	4.00 / 5.00
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with sweet peppers in a tomato citrus lemongrass broth

SALADS

Spinach	9.50 / 10.00 /
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with candied sweet apples carrot ribbons peanuts fresh tomato gorgonzola cheese & balsamic dressing

12.50 / 12.50 /

13.50 / 18.50 /

16.00 / 23.00

Shack Style Caesar	8.00 / 9.00 / 11.00
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with romaine hearts and mixed baby greens capers parmesan & fresh croutons

/ 16.50 / 12.50 /

17.50 / 16.00 /

23.00

House Greens	8.00 / 9.00 / 11.00
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with fresh tomato red onion croutons toasted almonds and avocado with key lime garlic dressing

/ 16.50 / 12.50 /

17.50

Homemade Mozzarella Salad	9.00 / 12.50 /
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with spicy mixed melon pineapple tomato baby greens and balsamic vinaigrette

13.50 / 18.50 /

16.00 / 23.00

SANDWICHES

Seared Yellow Fin Tuna 13.50

w/ cucumber avocado red onion lettuce and blueberry ginger teriyaki in a wrap or on flat bread

Blackened Fish Taco 13.50 / 15.50

with mango avocado cheddar cheese and mexican street corn salsa

Fried Abaco Shrimp Club Wrap 13.00

with avocado roasted peppers bacon onions feta cheese and spinach with honey lemon basil aioli

In House Roasted Fresh Turkey Panini 11.50

with brie cheese raspberry red onion spinach and cucumber on challah bread

Grilled 8oz. Brisket Burger 10.00 / 10.00 /

south west style with bacon tomato avocado cheddar cheese red onion and smoked chipotle pepper mayo

0.75 / 12.00

Bbq Chicken 11.25 / 12.00

with fried plantains smokey bbq sauce brie cheese and lettuce as wrap or on flat bread

Fried Fish On A Bun 13.00 / 15.00

fried fish of the day crispy sweet potato vegetable slaw lemon basil aioli

Traditional Fish Sandwich 12.75 / 14.50

with lto served grilled blackened or tandoori rubbed served on flatbread

PLATES & BOWLS

Indoroni

12.50 / 17.75

with chicken red onion garlic chili sauce parmesan and toasted garlic

Angel Hair Pasta

13.50 / 18.50

with shrimp tomato spinach toasted almonds garlic fresh basil and feta cheese

Plates

13.25 / 18.50 / /

grilled or blackened or tandoori your choice of shrimp, dolphin, scallops or chicken with coconut rice spicy fruit salad and cucumber pineapple slaw

12.00 / 17.75 /

16.00 / 23.00

Daily Pasta

13.25 / 18.00

chicken shrimp sweet peppers broccoli portobella mushrooms mango coconut cream sauce crumbled gorgonzola cheese

Southern Florida Seafood Bowl

14.00 / 24.00

with mussels fish shrimp calamari sweet peppers corn squash zucchini olives and okra in a florida citrus light tomato broth

Local Monk In The Trunk Beer Battered Fish & Chips

23.50

with steak fries crispy sweet potato vegetable slaw lemon basil aioli. lunch- market price

Steak And Spuds

16.00 / 22.00

served with steak fries and romaine salad with gorgonzola cheese tomato cucumber red onion roasted pepper and creamy red wine vinaigrette

Sweet Potato

12.50 / 18.00 /

crusted chicken or portabella mushroom, w/ mango green bean tomato red onion salad and key lime garlic dresssing

13.50 / 24.50

PLATES & BOWLS - SWEET 'N SPICY

with mangoes mixed veggies peanuts sweet chili coconut rice & spinach your choice of

Shrimp	13.50 / 18.75
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Fish	14.00 / 19.50
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Chicken	13.00 / 17.75
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Vegetarian	11.75 / 16.75
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Scallops	16.00 / 23.50
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Seafood Combo	15.00 / 21.50
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with shrimp calamari and mussels

PLATES & BOWLS - SHACK BOWL

with mixed veggies basil cilantro toasted garlic & noodles with coconut milk broth. your choice

Shrimp	13.25 / 18.50
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Fish	13.75 / 19.00
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Chicken	12.75 / 17.50
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Vegetarian	11.75 / 16.50
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Scallops	16.00 / 23.50
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Seafood Combo	15.00 / 21.00
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with fish shrimp calamari and mussels

DESSERTS

Raspberry Key Lime Pie 6.50

Dark Or White Chocolate Nut Mash 6.50

Chocolate Whoiswhatzit 6.75

flourless chocolate cake topped w/ homemade ice cream or nut mash

White Chocolate And Coconut Creme Brulee Cheesecake 7.50

with roasted almond crust

Banana Coconut Whatever 5.00

banana and coconut dense flan

Simple Fudge Pie 6.00