

BASKETS & STARTERS

Caribbean Fritters _____ \$9.50

The Caribbean is full of different fritters - check the board for current offering.

Tubes & Tentacles _____ \$9.95

Calamari lightly dusted and fried with peppers. Served with our house-made "Island Sofrito Sauce."

Shack Grilled Wings _____ \$12.95

Ten wings in Salt Shack Datil Pepper BBQ Sauce. Served with a spicy ranch dipping sauce.

Gaspar's Tuna Tartare _____ \$12.95

Old Florida recipe with avocado, sesame and ginger soy drizzle.

Smoked Mahi Fish Spread _____ \$9.75

Nachman's famous family recipe from Redington Shores. Made fresh daily.

Coconut Fried Shrimp _____ \$11.95

Butterflied and hand-breaded in sweet coconut flakes. Served with a citrus mustard sauce.

Shrimp Basket _____ \$12.95

Lightly breaded shrimp with french fries and guava cocktail sauce.

SOUPS & SALADS

Lobster Bisque _____ \$6.75

Homemade daily. A mild rich and creamy base with lobster pieces.

Bahamian Conch Chowder _____ \$4.25

A classic red chowder from Exuma.

House Salad _____ \$4.95

Fresh greens with tomato, cucumber, onion and shredded cheese. Choice of dressing. Make it a Caesar for a dollar extra.

Avocado Shrimp Salad _____ \$14.95

Fresh avocado and tequila lime shrimp on a romaine salad blend tossed in citrus vinaigrette. Topped with fresh salsa.

Classic Caesar with Reggiano Cheese & Croutons

Jerk marinated chicken \$11.95

Citrus grilled shrimp \$13.95

HANDHELDS

Day Boat Grouper _____ \$18.95

Fresh gulf grouper fried, grilled, or blackened on a brioche bun. Topped with lettuce & tomato. Served with Caribbean tartar & marinated onion straws.

Coastal Crab Cake Sandwich _____ \$16.75

Jumbo lump crab cake broiled. Drizzled with key lime garlic aioli served on a brioche bun with lettuce and tomato.

Island Chicken Sandwich _____ \$12.95

Marinated and grilled to perfection. Served on a Kaiser roll with lettuce, tomato, and onion straws. Side of banana chutney.

Fish Tacos _____ \$13.95

Fresh Mahi served on two flour tortillas with shredded cheese, avocado, jicama slaw, cilantro & tomato salsa. Drizzled with chili horseradish.

BURGERS

Jerk Burger _____ \$12.95

½ lb. house-made burger seasoned with authentic Jamaican spices. Topped with caramelized onions & pepper jack cheese.

Bacon Cheese Burger _____ \$12.95

½ lb. house-made burger with Applewood smoked bacon, Cabot cheddar cheese, lettuce, tomato and onion.

FROM THE LAND & SEA

Coastal Crab Cake _____ \$21.95

Premium jumbo lump crab broiled on top of marinated onion straws with roasted red bell pepper sauce. Served with pineapple salsa & Caribbean vegetables.

Gulf Shrimp _____ \$16.95

Grilled with Shack seasoning and banana chutney. Served with rice and peas & jicama slaw. Side of guava cocktail & Caribbean tartar.

Coconut Curried Shrimp _____ \$18.95

Sautéed shrimp, pineapple and peppers in a mild Jamaican curry. Served with rice, sugar snap peas & pineapple salsa.

Island Grilled Chicken _____ \$15.95

Citrus & spice marinated breast with banana chutney. Served on a coconut cream sauce with Caribbean vegetables, rice & peas and pineapple salsa.

Chimichurri Steak _____ \$19.95

Mojo marinated skirt steak topped with roasted peppers, onions & pepper jack cheese. Served with Caribbean vegetables, fried yuca & black bean papaya salsa.

SHELLFISH & STEAMERS

Oysters _____ \$17.95

Bakers dozen raw, shucked on the half shell.
OR
½ dozen baked "island style" with sofrito, Cabot cheese & cilantro. \$11.95

Clams _____ \$14.95

18 Steamed Cedar Key Middle necks in a garlic herb broth.

Shrimp _____

Steamed or Cold peel & eat.
½ pound \$9.95 1 pound \$18.95

Mussels _____ \$11.95

Fresh PEI mussels sautéed with white wine, shallots, garlic, tomato & fresh herbs.

CATCH OF THE DAY

Call for Fresh Catches _____

Includes a cup of soup or salad. House or Caesar. Served with rice & peas, seasonal Caribbean vegetables & fried yucca.

Oak Grilled _____

with lemon garlic herb butter

Pan Fried _____

with coconut cream sauce.

Shack Style _____

Baked in a bag with onions, peppers, and Caribbean spices and opened table side.

SIGNATURE DRINKS

Salt Shack Patron Anejo Barrel Margarita **\$9.75**

Made with our very own Patron Anejo barrel-aged tequila & Triple Sec with our magic margarita mix.

Skinny Margarita **\$9.00**

Vida de Louie Blanco Tequila, fresh-squeezed lime juice and lightly sweetened with pure amber agave.

The Skyyway Breeze **\$8.00**

Made with Ocean Spray Cran-Grape, Skyy Vodka and a splash of sparkling water.

Harbor-Side Orange Crush **\$8.00**

Served on the rocks with fresh-squeezed OJ, Grey Goose Vodka, & DeKuyper Triple Sec.

Shack's Rum Runner **\$8.75**

Made over ice with DeKuyper Blackberry Brandy, banana liqueur, Creme de Noyaux, Bacardi Superior, Dole pineapple juice & a Myers's Dark Rum float.

Salt Shack Bloody Mary **\$8.50**

Made with Absolut Lime Vodka, our loaded bloody mary mix, hot sauce, horseradish puree, & garnished with 1/2 a spiced rim, cucumber spear, lime, slice of bacon & hard boiled egg salted. Served with a snit of choice of draft beer.

House Made Sangria **\$7.00**

Squeezed, hand-blended and steeped daily. With a touch of cinnamon.

DARN GOOD COCKTAILS

Hairy Navel **\$8.00**

Ketel One Botanical Peach Vodka,DeKuyper Peach schnapps with fresh orange juice squeezed to order and a splash of sprite.

Moscow Mule **\$8.25**

Made with Absolut Lime Vodka, fresh-squeezed lime juice, & topped with Q Drinks Ginger Beer.

Uncle Mike's Spicy Cucumber Mule **\$8.75**

Made with Ketel One Cucumber Vodka, muddled cucumber and jalapeño slices, fresh-squeezed lime juice & topped with Q Drinks Ginger Beer.

The Hemingway **\$9.25**

Papas Pillar Dark Rum, Q Drinks Ginger Beer & Fresh Squeezed Lime Juice

FROZEN LIBATIONS

The Shack Piña Colada **\$8.50**

Real Coconut Cream, mango, pineapple, Dole pineapple juice, our secret ingredient, & Captain Morgan Silver Rum. Add flavor: watermelon, mango, strawberry, guava, orange or banana.

Frozen Daiquiri **\$8.00**

Made with fresh lime juice, Bacardi Lime Rum, & choice of watermelon, mango, strawberry, guava or banana flavors.

The Dirty Banana **\$8.50**

A frozen treat made with banana, Bacardi Superior, & finished with a float of coffee liquor.

DRAFT BEER

Bud Light **\$4.50**

Corona Light **\$5.00**

Reef Donkey **\$6.25**

Floridian **\$5.75**

Jai Alai **\$6.75**

Blue Moon **\$5.50**

Miller Lite **\$4.50**

Yuengling **\$4.75**

CARIBBEAN SPECIALTIES

Salt Shack Goombay Smash **\$8.75**

Made with Myers's Dark Rum, Malibu Coconut Rum, Captain Morgan Spiced Rum, Dole pineapple juice, fresh-squeezed OJ, & a float of Gosling Dark Rum.

Salt Shack Mai Tai **\$8.50**

Made with Appleton Aged Rum, DeKuyper Triple Sec, orgeat syrup, fresh-squeezed lime juice, Dole pineapple juice topped with Myers's Dark Rum.

Bahama Mama **\$8.75**

Made with Myers's Dark Rum, DeKuyper Banana Liqueur, Malibu Coconut Rum, Myers's Dark Rum, Dole pineapple juice, fresh-squeezed OJ, a splash of grenadine & Sprite.

Pain Killer **\$8.25**

Made with Myers's Dark Rum, Real Coconut Cream, Dole pineapple juice, fresh-squeezed OJ & a sprinkle of nutmeg.

SOUTH OF THE BORDER FAVORITES

Salt Shack House Margarita **\$7.75**

Made with Sauza Tequila, Triple Sec, & our special margarita blend. Served on the rocks with an orange & lime wedge garnish.

The Shack's Salty Dog **\$8.50**

Ketel One vodka, fresh squeezed Ruby red grapefruit juice and a salted rim.

Paloma **\$8.75**

Served over ice with Avion tequila, fresh-squeezed lime & ruby red grapefruit juice and Sprite.

Sunburn **\$8.00**

Made with Altos Silver Tequila, DeKuyper Triple Sec, & fresh-squeezed grapefruit juice over ice.

MOJITOS

The Original Mojito **\$8.50**

Made with Bacardi Lime rum, fresh mint, lime wedges, sugar, & topped with a splash of sparkling water.

Strawberry Mojito **\$8.75**

Made with Bacardi Dragon Berry rum, fresh mint, lime wedges, strawberries & topped with a splash of sparkling water.

Magic's Mojito **\$8.75**

Made with Cruzan Mango & Black Cherry rums, fresh mint, lime wedges & topped with a splash of sparkling water.

WINE BY THE GLASS

Band of Roses Rosé **\$8.00**

Poggio Moscato **\$8.50**

August Kessler Riesling **\$8.00**

Santa Margarita Pinot Grigio **\$13.00**

Bonterra Sauvignon Blanc **\$8.50**

Kim Crawford Sauvignon Blanc **\$12.00**

Pine Ridge Chenin Blanc Viognier **\$8.50**

Harken Chardonnay **\$8.50**

Meiomi Pinot Noir **\$10.50**

Freakshow Cabernet Sauvignon **\$10.00**

Juggernaut Cabernet Sauvignon **\$12.00**

1000 Stories Zinfandel **\$9.00**

KIDS

Chicken Tenders _____ **\$7.95**

Served with fries or fresh fruit and a kids drink.

Fried Shrimp _____ **\$7.95**

Served with fries or fresh fruit and a kids drink.

Cheeseburger _____ **\$7.95**

Served with fries or fresh fruit and a kids drink.

Grilled Chicken Salad _____ **\$7.95**

Served with fries or fresh fruit and a kids drink.

Macaroni & Cheese _____ **\$7.95**

Served with fries or fresh fruit and a kids drink.

DESSERTS

Golden Rum Cake _____ **\$6.95**

Homemade rum cake with walnuts and a warm butterscotch rum sauce. Served with vanilla bean ice cream.

Key Lime Pie _____ **\$7.25**

Our famous homemade pie with a graham cracker crust and fresh meringue topping.

Double Chocolate Torte _____ **\$8.95**

Decadent chocolate torte layered rich ganache, fresh raspberries and cream.

Assorted Ice Creams & Sorbets _____

Ask your server for the daily selections.