

dinner- spring 2010

◆ raw bar

- selected oysters (blackboard).....2.75 ea.
- woodbury's special littlenecks2.00 ea.
- cherrystone clams1.75 ea.
- jumbo cocktail shrimp.....2.75 ea.
- snow crab claws2.50 ea.
- chilled half lobster.....market

◆ tower of power

for 2 or more – 8 oysters,
8 littlenecks, 4 jumbo shrimp,
4 snow crab claws.....52.00
add 2 chilled lobster halves.. market

starters & chowders

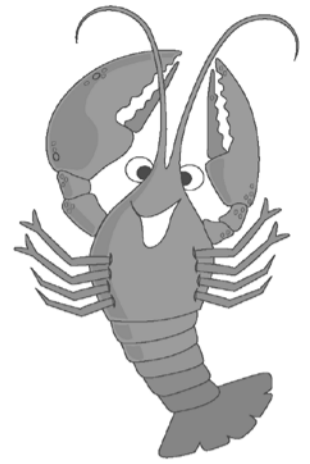
- steamers 1lb 13.00
- mussels, garlic, herbs & white wine
...or spicy fra diavlo11.00
- grilled clams "casino" (6)12.00
- crab & flounder spring rolls
with cabbage & peanut slaw.....11.00
- clam & corn fritters 7.50
- ipswich fried clams & other crispy
fried seafood appetizers.....next page
- mostly crab crab cakes
spring succotash & basil aioli14.00
- buffalo chicken wings11.00
- creamy clam chowder .cup 5.50.....bowl 10.00
- spicy bermuda fish & crab chowder
with dark rum.....cup 5.50.... bowl 10.00
- chicken corn chowder...cup5.50.....bowl10.00

salads

- cucumber, iceberg & red onion.....6.50
- mixed greens salad7.50
add great hill blue cheese.....9.00
- spinach salad - asparagus, egg, spring
radish & warm bacon vinaigrette11.00
- romaine, green beans, red onion, olives
and blue cheese9.50
- maine shrimp, avocado & grapefruit
salad, honey-lime vinaigrette14.00
- caesar salad.....9.00
with grilled shrimp.....19.00
with crab cakes20.00

live lobster

all lobsters are market price **(see the blackboard)** & unless otherwise noted, they are served with fresh corn on the cob.



lobster in the rough, steamed

we offer hard shell canadian & maine lobsters in 1 lb (chix), 1 ½ lb, 2 lb, & 3 lb sizes.

big bucks.....market

jasper's pan roasted lobster (1½ or 2 lb.)

wood grilled lobster (1½ or 2 lb.)

summer shack clam bake

chix lobster (1 lb), mussels, clams, corn, potatoes, egg & chouriço market

baked shrimp with crab & lobster

stuffing & lobster sauce 25.00

... and crab

smashing crab party!

(3) chesapeake style crabs with "old bay"
every **wednesday & sometimes thursday**
..... market

alaskan king crab legs (1 ½ lb.)

steamed and served with butter,
or roasted with cream sherry
& garlic butter 48.00

shack surf & turf

- ◆ 12 oz. king crab legs (steamed)
 - 6 oz. filet mignon 49.00
 - 12 oz. ny sirloin steak 49.00
 - 16 oz. rib eye steak 51.00
- ◆ 1lb. hard shell lobster
 - 6 oz. filet mignon market
 - 12 oz. ny sirloin steak market
 - 16 oz. rib eye steak market
- ◆ baked stuffed shrimp & filet (6 oz.),
mashed potato and lobster sauce.....41.00

◆these items are served raw, or cooked to order. consumption of raw or undercooked shellfish, seafood, poultry, eggs or meat may increase risk of food born illness

fish & shellfish

we buy fresh fish and shellfish **every day** and offer them as blackboard specials.

wood grilled seafood:

daily s daily specials are matched with appropriate sauces or relish – species are listed on the blackboard.....market

jerked fish -coated with an authentic, **fiery hot** jamaican jerk rub and cooked slowly over the wood grill – choose any of the grilled fish from the blackboard for the same price. served with mixed greens & jasmine rice.

old fashioned cod cakes with baked beans & a “rasher” of bacon.....17.00

shrimp, lobster & chouriço gumbo with steamed rice 22.00

baked scrod ”shack style” with roasted tomatoes & herb crumbs 23.00

shack bouillabaisse

lobster, scallops, haddock, mussels, littleneck clams & squid in a saffron, tomato-fennel broth with jasmine rice & red pepper aioli30.00

fried seafood

fried dinners are served with shackslaw & fries
starter dinner

whole belly ipswich clams 13.00...27.00

gulf white shrimp 12.00...25.00

r.i. style calamari (spicy & greasy) or plain with red sauce. 9.50...20.00

oysters in cornbread crumbs 10.00...21.00

stonington sea scallops..... 25.00

beer battered haddock fish & chips 19.00

meat & poultry

franks, beans & brown bread 12.00

shack meatloaf (veal, beef & pork) with mashed potatoes & gravy 16.00

split roasted “free range” chicken, asparagus & roasted potatoes 20.00

◆ 6 oz. petite filet mignon, mashed potato, bordelaise sauce & crispy fried onions..... 26.00

◆ 16 oz. rib-eye steak with home fries, grilled onions & blue cheese butter 28.00

◆ 12 oz. aged ny sirloin with béarnaise sauce & french fries..... 26.00

sandwiches

summer shack corn dog 6.00

pearl kountry klub jumbo dog 6.50

◆ aged ny sirloin minute steak sandwich & grilled onions..... 18.00

◆ long burger with cheddar cheese..... 11.00
with bacon or blue cheese..... 12.50

crispy fried haddock sandwich 14.00

ipswich whole belly fried clam roll 16.00

fish tacos (2) soft flour tortillas, crispy fish & chipotle aioli 14.00

avocado, vine-ripened tomato, red onion & cheddar cheese lavash wrap 13.00

crab club sandwich..... 17.00

lobster salad roll..... 22.00

side orders

corn on the cob 2.75

steamed broccoli 5.00

spring dug parsnip purée..... 7.00

grilled asparagus 8.00

shack coleslaw 4.50

boston baked beans 5.50

toasted brown bread..... 3.00

jasmine rice 4.00

shells with cheese (white cheddar) 6.00

french fries 5.00

home fries 6.00

creamy mashed potato..... 5.00

desserts

freshly made by our pastry chef angelita ... blackboard

...we also have...

ice cream

ask your server for daily flavors

large (cup)..... 5.75

single scoop 2.00

walk-away sundae with walnuts (hot fudge or caramel) 6.50

sorbet..... 6.00

- a **gratuity of 18%** will be added automatically to **parties of 8 or more**.
- please tell us of your **allergies** or dietary requirements **before** you order.
- autographed cookbooks, t-shirts, hats and other fun stuff for sale in the shack.
- **gift certificates** available – ask your server.