

COASTAL GREENS

ASIAN SALMON SALAD • 17.99

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 • ** 18.99

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

TACO SALAD ■ 14.99

Bed of mixed greens tossed in a tomatillo ranch dressing. Topped with mixed cheeses, black bean and corn salsa, pico, then garnished with fresh homemade guacamole and tortilla strips.

Add chicken for \$2.99, or fajita spiced shrimp or grilled skirt steak for \$3.99.

HAND HELDS

ADD A SIDE OF SHACK FRIES 2.99

BEACH BURGER ** 12.49

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

BIG WAVE BURGER 14.49

Half-pound woodgrilled burger served with lettuce, tomato and Shack sauce, then topped with applewood-smoked bacon, cheddar cheese and avocado fries.

BOCA STYLE GROUPE SANDWICH 16.49

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

WOODGRILLED FISH SANDWICH 14.49

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

BURGER CLUB ** 13.49

Woodgrilled burger with applewood-smoked bacon, ham, cheddar cheese, lettuce, tomato and mayo.

TROPICAL YARDBIRD 13.49

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

SOUTHERN CHICKEN SANDWICH 12.49

Crispy fried marinated chicken served on a sesame seed bun with mango slaw, chipotle aioli and sliced pickles.

GRILLED SALMON BLT ■ 15.49

Woodgrilled salmon served on a fresh brioche bun with applewood-smoked bacon, lettuce, tomato and red pepper aioli.

SIDE ITEMS

TROPICAL FRIED RICE • 3.49

BLACK BEAN ORZO ■ 3.49

GRILLED VEGETABLES 3.49

HOUSE OR CAESAR SALAD 4.99

SHACK FRIES 2.99

BEACH TREATS

KEY LIME PIE 7.99

Tart lime custard on a graham cracker crust.

4 LAYERED CHOCOLATE CAKE 8.99

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

PINEAPPLE UPSIDE-DOWN CAKE 6.99

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

THE HOT BLONDE • 7.99

Warm blonde brownie with pecans topped with vanilla ice cream and caramel sauce.

* 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 nuts.
- Contains bacon.



TEASERS

BAHAMIAN FISH CHOWDER ■

CUP 6.99 BOWL 9.99

An island-style favorite loaded with white fish, fire roasted tomatoes and potatoes.

NEW ENGLAND CLAM CHOWDER ■

CUP 6.99 BOWL 9.99

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

FRIED CALAMARI 13.99

Lightly fried calamari rings, served with Shack sauce.

AVOCADO FRIES 10.99

Sliced wedges of fresh avocados lightly breaded and fried to order.

JOSE'S GUACAMOLE 13.99

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

EDAMAME 9.49

Sautéed and seasoned with sea salt.

QUESO 9.49

Served with tortilla chips. Take it up a notch, add chorizo for a buck.

TUNA TOSTADA ** 13.49

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

SHRIMP & CHORIZO NACHOS ■ 14.99

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

SPICY SEARED TUNA 13.99

Seasoned and seared rare, thin sliced sushi grade tuna served with Sriracha aioli and pickled onions.

HAWAIIAN WINGS 13.99

Ten wings island-smoked, fried and coated with our Hawaiian sauce and topped with sesame seeds.

RAWBAR

CRAB BAKED OYSTERS 14.99

Oysters topped with a creamy crab and spinach sauce with garlic and Parmesan cheese, sprinkled with bread crumbs then baked to a golden brown.

GRILLED GARLIC PARM OYSTERS 14.99

Fresh oysters chargrilled in a garlic butter sauce topped with Parmesan cheese.

OYSTERS ON THE HALF SHELL* 23.99

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

OYSTER SHOOTER* TWO BUCKS!

Raw oyster, beer, cocktail sauce and heat

SUSHI

SPICY TUNA ROLL** 11.99

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

CRAB & AVOCADO ROLL** 13.99

Lump crab salad rolled with cream cheese, cucumber and avocado then rolled in crispy panko. Plated with spicy mayo then topped with Sriracha and fish eggs.

MEXICAN SHRIMP ROLL** 14.99

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

TUNA ROLL** 12.99

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

CRUNCH ROLL 13.99

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

STREET TACOS

MIX & MATCH : (2) TACOS 14.99 | (3) TACOS 17.99

ADD HOMEMADE GUACAMOLE 3.99 | QUESO 2.99

All tacos finished with our Ensenada slaw, pico de gallo, Mexican cheese and served with chips.

WOODGRILLED MAHI TACO

Seasoned woodgrilled mahi and avocado.

FRIED GROUPEL TACO

Hand breaded and fried to order.

SHRIMP & CHORIZO TACO

Seasoned sautéed shrimp and chorizo.

CHICKEN TACO

Chopped chicken topped with chipotle aioli.

POKE TUNA TACO**

Raw poke tuna tossed in sesame soy dressing with avocado and wasabi cream.

SHRIMP TACO

Seasoned shrimp sautéed with bacon, onion and cilantro.

STEAK TACO

Grilled skirt steak with black bean, corn salsa and salsa verde.

BOWLS

CALICHE'S POKE BOWL** 19.99

Straight from Wishbones in Playa Jaco. Sushi grade ahi 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!

SPICY POKE BOWL 20.99

Caliche marinated sesame seared tuna with cucumbers and avocados. Served with steamed spinach over sticky rice. Topped with pickled onions and bell peppers, finished with fiery spicy mayo.

SEARED MAHI BOWL 18.99

Miso 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 19.99

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.

SALT WATER

BEACH BOIL 24.99

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

SOUTHERN FRIED SHRIMP 18.99

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

FRIED GROUPEL BASKET 18.99

Lightly fried fish fingers served with fries and tartar sauce.

SHRIMP & SCALLOPS PASTA 24.99

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

SHRIMP BROCHETTE• 19.99

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

MAINLAND

SKIRT STEAK 19.99

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

PAN-SEARED CHICKEN PASTA 18.99

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 15.99

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

SHACK FISH

BOCA STYLE GROUPEL• 22.99

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

RAIN FOREST MAHI 20.99

Woodgrilled mahi finished with our signature salsa verde and julienned vegetables. Served with a bed of warm black bean orzo and plantains.

WOODGRILLED SALMON• 18.99

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

CHILI LIME MAHI 20.99

Lightly blackened mahi fillet with white rum and coconut cream sauce topped with chili lime tomatillo salsa. Served with grilled vegetables.

CRAB BAKED GROUPEL 24.99

Grouper fillet with a creamy lump crab and spinach topping served with grilled vegetables.

