

TEASERS

BAHAMIAN CONCH CHOWDER
CUP 3.99 BOWL 6.99
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, SERVED WITH DIPPIN' SAUCE.

SHACK FRIES 5.49
FRENCH FRIES SEASONED AND SERVED WITH COSTA RICAN DIPPIN' SAUCE.

JOSE'S GUACAMOLE 7.99
MADE WITH FRESH AVOCADOS, LIME JUICE, TOMATOES, CILANTRO AND JALAPENOS SERVED WITH TORTILLA CHIPS.

WICKED TUNA TOSTADA 9.99
FRESH SPICY TUNA ON A CRISP TORTILLA TOPPED WITH SLICED AVOCADO AND DRIZZLED WITH A WASABI CREAM SWEET SAUCE.

SHRIMP AND CHORIZO NACHOS 10.99
GRILLED SHRIMP AND CHORIZO TOPPED WITH CORN, BLACK BEANS, JACK AND CHEDDAR CHEESE, PICO AND FINISHED WITH A CILANTRO LIME CREAM DRIZZLE.

WINGS (5) 5.99 (10) 10.99
HAWAIIAN
ISLAND-SMOKED, FRIED AND COATED WITH OUR HAWAIIAN SAUCE.

BEACHSIDE BUFFALO
SHACK SECRET SPICE, FRIED AND TOSSED WITH OUR WING SAUCE.

BLACKENED WINGS
FRIED THEN BLACKENED.

RAWBAR

HUTTO'S CEVICHE 7.99
DICED FISH WITH ONIONS, PEPPERS AND TOMATOES, ALL MARINATED IN FRESH LIME JUICE.

OYSTERS ON THE HALF SHELL* 13.99
DOZEN OYSTERS RAW OR STEAMED.
SERVED WITH COCKTAIL AND HORSERADISH.

GRILLED GARLIC PARMESAN OYSTERS 10.99
1/2 DOZEN FRESH SELECT OYSTERS CHARGRILLED IN A GARLIC-BUTTER SAUCE TOPPED WITH PARMESAN.

OYSTER SHOOTER* A BUCK!
RAW OYSTER, BEER, COCKTAIL SAUCE AND HEAT.

SUSHI

TUNA ROLL 7.99**
TEMPURA-FRIED TUNA POKE, AVOCADO AND CUCUMBER WITH WASABI CREAM.

SPICY TUNA ROLL 7.99**
FRESH TUNA MIX ROLLED WITH CARROTS, CUCUMBER, AND CREAM CHEESE. SERVED OVER WASABI CREAM AND TOPPED WITH SRIRACHA.

CRUNCH ROLL 8.99
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 7.49**
SMOKED SALMON ROLLED WITH APPLEWOOD-SMOKED BACON, ASPARAGUS AND CREAM CHEESE SERVED WITH EEL SAUCE AND WASABI CREAM.

ROCKIN' LOBSTER ROLL 10.99
MAINE LOBSTER SALAD WITH CREAM CHEESE, SPINACH AND CARROTS IN A SOY PAPER WRAP. TOPPED WITH SLICED MANGO, JALAPENO, WASABI FISH EGGS AND SRIRACHA.

EDAMAME 5.99
SAUTEED AND SEASONED WITH SEA SALT.

TACOS

MIX & MATCH FOR THE PERFECT PLATE
ADD GUAC 2.49

WOODGRILLED MAHI TACO 4.49
SEASONED MAHI WOODGRILLED FINISHED WITH OUR ENSENADA SLAW, AVOCADO, PICO AND MEXICAN CHEESE.

FRIED FISH TACO 3.99
HAND BREADED FRIED FISH FINISHED WITH OUR ENSENADA SLAW, PICO AND MEXICAN CHEESE.

SHRIMP TACO 5.49
SAUTEED SHRIMP WITH BACON, ONION AND CILANTRO FINISHED WITH OUR ENSENADA SLAW, PICO AND MEXICAN CHEESE.

STEAK TACO 4.99
GRILLED SKIRT STEAK FINISHED WITH OUR ENSENADA SLAW, BLACK BEAN AND CORN SALSA, PICO AND MEXICAN CHEESE.

CHICKEN TACO 3.99
CORNFLAKE AND ALMOND ENCRUSTED CHICKEN TENDERS PAN-FRIED AND FINISHED WITH OUR ENSENADA SLAW, PICO AND MEXICAN CHEESE.

Salt Life®
FOOD SHACK



HAPPY HOUR

3-6:30PM MONDAY-FRIDAY
\$1 OFF ALL LIQUOR DRINKS,
HOUSE WINE & DRAFTS



EAT, DRINK, AND BE SALTY.

COASTAL GREENS

SEARED AHI TUNA SALAD • 13.99**
CHILLED SESAME SEARED AHI TUNA SERVED ON TOSSED ROMAINE LETTUCE, TOMATO, AVOCADO, CABBAGE, CARROTS AND TOASTED ALMONDS. FINISHED WITH AN ASIAN SESAME-SOY DRESSING.

COSTA RICAN SHRIMP SALAD 12.99
BOILED SHRIMP, HEARTS OF PALM, AVOCADO AND TOMATOES ON A ROMAINE/ICEBERG BLEND. FINISHED WITH OUR SHACK HOUSE DRESSING.

BAJA CHICKEN SALAD 12.49
A FESTIVE BLEND OF SMOKED CHICKEN, RED PEPPERS, RED ONIONS, PORTABELLA MUSHROOMS ON TOP OF OUR ROMAINE/ICEBERG BLEND, TOSSED WITH MIXED CHEESE, TOMATOES, BLACK BEAN SALSA, CILANTRO PESTO AND FINISHED WITH CHIPOTLE AIOLI AND TORTILLA STRIPS.

ASIAN SALMON SALAD • 12.99
GRILLED SALMON OVER A ROMAINE/ICEBERG BLEND 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.

CHICKEN CAESAR SALAD 10.99
WOODGRILLED CHICKEN SERVED OVER A CLASSIC CAESAR SALAD WITH GRILLED ONIONS AND RED PEPPERS.

* 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 OR HAMBURGER THAT IS RAW OR UNDERCOOKED MAY SIGNIFICANTLY INCREASE THE RISK ASSOCIATED WITH VULNERABLE CONSUMERS EATING SUCH FOODS IN RAW UNDERCOOKED FORM.

• CONTAINS ALMONDS.

HAND HELDS

ADD A SIDE OF FRIES 2.49

SHACK BURGER 7.99**
A SIGNATURE WOODGRILLED BURGER SERVED WITH LETTUCE, TOMATO, ONION, PICKLE AND OUR 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 CHEESE WITH LETTUCE, TOMATO AND ONION.

TUNA BURGER 10.99
HANDMADE YELLOWFIN TUNA BURGER SERVED WITH LETTUCE, TOMATO AND ONION, DRIZZLED WITH A WASABI CREAM AND ASIAN SWEET SAUCE, TOPPED WITH HOUSE MADE AVOCADO FRIES. A SHACK FAVORITE!

TROPICAL YARDBIRD 8.99
WOODGRILLED CHICKEN BREAST TOPPED WITH GRILLED PINEAPPLE AND PROVOLONE. DRIZZLED WITH MAPLE-SOY GLAZE AND HONEY MUSTARD WITH LETTUCE AND TOMATO.

BOCA STYLE FISH SANDWICH 9.99
BREADED AND PAN-SAUTÉED FISH TOPPED WITH FRESH AVOCADO, TOMATOES AND LETTUCE. FINISHED WITH A BOCA LIME DRIZZLE.

WOODGRILLED FISH SANDWICH 9.49
GRILLED FISH GARNISHED WITH CILANTRO LIME AND RED PEPPER AIOLI WITH LETTUCE AND TOMATO.

SOFT SHELL CRAB BLT 9.99
WHOLE SOFT-SHELL CRAB FRIED, AND DRIZZLED WITH OUR SHACK SAUCE. SERVED ON CIABATTA BREAD WITH SHREDDED LETTUCE, TOMATOES AND CRISP APPLEWOOD-SMOKED BACON.

EAST COAST SHRIMP ROLL 10.49
SEASONED FRESH SHRIMP SALAD SERVED ON A TOASTED ROLL WITH LETTUCE AND MELTED HAVARTI CHEESE.

YELLOWFIN TUNA MELT 9.49
FRESH YELLOWFIN TUNA SALAD SERVED OPENFACE ON CIABATTA BREAD WITH MELTED HAVARTI. SERVED WITH LETTUCE AND TOMATO.

PORTABELLA VEGGIE SANDWICH 7.99
GRILLED PORTABELLA MUSHROOM, RED PEPPERS, ONIONS AND MELTED HAVARTI ON CIABATTA BREAD WITH CILANTRO PESTO AND RED PEPPER AIOLI.



BOWLS

SEARED MAHI POKE BOWL 15.99
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.

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!

HAWAIIAN SHRIMP BOWL 15.99
FRESH SHRIMP, SQUASH, ZUCCHINI, PEPPERS AND PINEAPPLE, SAUTEED 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.

SHACK FISH

BOCA STYLE SHACK FISH • 18.49
FRESH FISH BREADED AND PAN-SAUTÉED TOPPED WITH AVOCADO AND TOMATO GARNISHED WITH A KEY LIME DRIZZLE. ASK YOUR SERVER ABOUT TODAY'S FRESH CATCH.

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
FRESH CATCH OF THE DAY SEASONED AND WOODGRILLED, TOPPED WITH OUR SIGNATURE SALSA VERDE AND JULIENNED VEGETABLES. SERVED WITH A CUBAN BLACK BEAN ORZO AND PLANTAINS.

WOODGRILLED SALMON • 15.99
MARINATED SLOW-SMOKED SALMON, GRILLED AND FINISHED WITH A MAPLE-SOY GLAZE. SERVED WITH TROPICAL FRIED RICE.

PORT & STARBOARD (SIDES)

TROPICAL FRIED RICE •	2.99
BLACK BEAN ORZO	2.99
GRILLED VEGETABLES -TOPPED WITH GARLIC INFUSED OLIVE OIL	2.99
SHACK FRIES (SINGLE SERVING)	2.49
GRILLED WHOLE CORN -TOPPED WITH CILANTRO LIME DRIZZLE	1.99
SALAD (HOUSE OR CAESAR)	2.99

BEACH TREATS

5.99 EACH

KEY LIME BAR	THE HOT BLONDE •
CAPTAIN'S RUM CAKE	HEAD HIGH & CHOCOLATE

SALT WATER FAVORITES

BEACH BOIL 17.99
SHRIMP, SNOW CRAB LEGS, SAUSAGE, CORN, ONIONS AND POTATOES SERVED IN OUR SEASONED BOIL.

SOUTHERN FRIED SHRIMP 14.99
SEASONED HAND-BREADED SHRIMP, FRIED TO PERFECTION SERVED WITH FRIES AND OUR FAMOUS SHACK SAUCE.

FRIED FISH BASKET 13.99
LIGHTLY FRIED FISH FINGERS SERVED WITH FRIES AND TARTAR SAUCE.

LOBSTER AND SHRIMP PASTA 19.49
SAUTÉED MAINE LOBSTER TAIL AND SHRIMP TOSSED IN A CREAMY SUNDRIED TOMATO SAUCE TOPPED WITH PARMESAN AND GREEN ONIONS.

SHRIMP BRO CHETTE • 15.99
LARGE SHRIMP WRAPPED IN APPLEWOOD-SMOKED BACON, GRILLED WITH PINEAPPLES AND BRUSHED WITH HAWAIIAN TERIYAKI GLAZE. SERVED WITH TROPICAL FRIED RICE. GARNISHED WITH SESAME SEEDS.

MAINLAND FAVORITES

SKIRT STEAK 16.49
WOODGRILLED SKIRT STEAK TOPPED WITH OUR SIGNATURE SALSA VERDE, SERVED WITH A CUBAN BLACK BEAN ORZO AND PLANTAINS.

ISLAND STYLE RIBS • 15.99
ST. LOUIS RIBS SLOW SMOKED, FINISHED ON THE WOODGRILL WITH AN ISLAND-STYLE BBQ GLAZE. SERVED WITH TROPICAL FRIED RICE. GARNISHED WITH SESAME SEEDS.

PAN-SEARED CHICKEN PASTA 14.49
PANKO-CRUSTED CHICKEN TOPPED WITH TOMATOES AND A LEMON-CAPER BUTTER. SERVED WITH FETTUCCINE IN A PARMESAN CREAM SAUCE FINISHED WITH DICED BACON.

CHICKEN TENDERS 11.99
JUICY CHICKEN TENDERS FRIED CRISPY WITH OUR HONEY MUSTARD DIPPIN' SAUCE. SERVED WITH FRIES.

BACKYARD CHICKEN 12.99
OUR COASTAL VERSION OF "BEER CAN" — HALF A CHICKEN, SLOW SMOKED AND FINISHED WITH OUR MAPLE-SOY GLAZE. SERVED WITH GRILLED WHOLE CORN TOPPED WITH CILANTRO LIME DRIZZLE.

ABOUT **SALT LIFE**®

"SALT LIFE" ORIGINATED IN JACKSONVILLE BEACH WHERE LIVING THE "LIFE" IS WHAT WE ARE PASSIONATE ABOUT. THIS SIMPLE PHRASE ONCE UTTERED ON A SPEARFISHING TRIP IS NOW A WIDELY RECOGNIZED SUB-CULTURE AMIDST AVID DIVERS, SURFERS AND FISHERMEN. IT'S A WAY OF LIFE, ONE THAT ANY WATERMAN, OR WOMAN, WOULD BE PROUD TO BE PART OF. IT'S YOUR CHOICE OF FLIP FLOPS OVER LOAFERS AND NOW YOUR IDEAL CHOICE FOR LUNCH OR DINNER...SALT LIFE FOOD SHACK. SO BASK IN THE LIFE AND PULL UP A STOOL. EAT. DRINK AND, ABOVE ALL, BE SALTY.

WE PROUDLY SERVE COCA-COLA COMPANY™ PRODUCTS