



# Farms & FRIENDS

Woodfresh Mushrooms South | Bulls Bay Saltworks | St. Armands Baking Company  
 Joffrey's Coffee & Tea Company | La Segunda Central Bakery | Sugar Cubed Pastry Lab  
 Joe Island Clams | Mike's Pies | Logan Turnpike Mill | Mixon Fruit Farms

# Skipper SANDWICHES

Choice of side: House Fries or Coleslaw

**Triggerfish Sandwich** ..... 13  
*Grilled, blackened or fried triggerfish with lettuce, tomato and tartar sauce on a kaiser roll*

**Gulf Grouper Sandwich** ..... 17.99  
*Gulf of Mexico black grouper prepared grilled, blackened or fried, served with lettuce, tomato and house made tartar sauce on a King's Hawaiian roll*  
 • Add cheese (1)

🚢 **Bayou BLT** ..... 16  
*Creamy crawfish salad, hickory smoked bacon, fried green tomato, lettuce on buttered roll*

🌱🚢 **Fish Tacos** ..... 13  
*Lightly blackened fresh local catch with colby jack cheese, napa cabbage, baja sauce, in crispy corn tortillas (3 per order)*

**The Shack Burger** ..... 12  
*A fresh ground beef burger served with hickory smoked bacon, cheddar, fried onions, lettuce and tomato on a King's Hawaiian roll*

**Chicken Bruschetta Panini** ..... 12  
*Herb-marinated, grilled, natural chicken breast, fresh mozzarella, tomato, basil pesto, sea salt, pressed on cuban bread*

## Oysters & CLAMS

- 🌱 **Chargrilled Oysters** ..... 9  
 Simply. Awesome. Garlic butter, blackening spices, worcestershire, lemon (4 per order)
- 🌱 **Oysters on the Half Shell** ..... Market Price  
 Freshly-shucked raw oysters served with cocktail sauce, horseradish, lemon (½ dozen or 1 dozen)
- 🌱 **Steamed Local Clams** ..... 8  
 Local Joe Island middleneck clams served with drawn butter and lemon (1 dozen)

**CUP** ..... 5 | **BOWL** ..... 8

**Shack Clam Chowder** | Creamy, spicy soup with carrots, onion, bacon, thyme

**Soup of the Day** | Ask your server for a description of today's creation, fresh from our kitchen

## Soups & CHOWDER

## SHACK SNACKS & STARTERS

- 🚢 **The Shack's Famous Onions Rings** ..... 6  
*With whale sauce*
- Local Smoked Fish Dip** ..... 8  
*With Ritz crackers*
- Fried Green Tomatoes** ..... 9  
*Served with cajun remoulade sauce and pico de gallo*
- 🚢 **Homemade Coconut Shrimp** ..... 12  
*Served with pineapple sweet chili sauce (5 per order)*
- Crispy Blue Crab Cakes** ..... 12  
*Jumbo lump blue crab meat served with jicama slaw and key lime aioli (2 per order)*
- Hot Crab & Shrimp Fondue** ..... 10  
*Gulf shrimp, blue crab meat, blend of cheeses, parmesan cheese topping, with Ritz crackers*
- Hush Puppies** ..... 6
- 🌱 **Chicken Wings** ..... 12  
*Served with house made blue cheese, celery and carrot sticks (8 per order)*
- ★ **Hummus Platter** ..... 9  
*Olive, feta, tomato, cucumber, carrot, grilled pita*
- 🌱 **Peel N' Eat Gulf Shrimp** ..... 14  
*Served with cocktail sauce and lemon (½ pound)*
- 🚢 **Crabby Nachos** ..... 12  
*House fried tortillas, pico de gallo, queso fresco, green onion, blue crab claw meat*
- Calamari** ..... 10  
*Rings and tents, breaded & fried until golden, served with our spicy Shack Sauce*

## SALADS

• Add grilled chicken (6), shrimp (8) or salmon (8) to any salad selection

- 🌱 **House Wedge Salad** ..... 7  
*Locally-grown baby iceberg, tomato, red onion, bacon and creamy blue cheese dressing*
- ★ **Caesar Salad** ..... 7  
*Romaine lettuce, fresh parmesan, seasoned croutons, caesar dressing*
- 🌱 **Strawberry Spinach Salad** ..... 12  
*Spinach, strawberries, candied pecans, blue cheese, bacon vinaigrette*
- 🌱🚢 **Cortez Cobb Salad** ..... 18  
*Shrimp, crawfish, bacon, crispy fried onions, blue cheese, egg, tomato, avocado, cucumber*  
 • Choice of dressing: ranch, blue cheese, thousand island, balsamic vinaigrette, sherry vinaigrette

## Sides

- |   |                                |
|---|--------------------------------|
| White Cheddar Grits ..... 4             | Braised Collard Greens ..... 4 |
| Seasonal Local Vegetables ..... 6       | Potato Hash ..... 4            |
| The Shack's Pineapple Coleslaw ..... 4  | Dirty Rice ..... 4             |
| Herb-Roasted Red Bliss Potatoes ..... 4 | Caribbean Jicama Slaw ..... 4  |
|   | House Fries ..... 4            |
|   | Sweet Potato Fries ..... 6     |

## SHACK Entrées

🌱 **Fresh Catch** ..... Market Price  
 Ask your server about our Fish of the Day selections  
 Served with dirty rice and seasonal vegetables

**Select a Sauce:**

- Lemon caper beurre blanc
- Pineapple sweet chili sauce
- Sweet-chili-citrus bbq sauce

★ **Cioppino** ..... 18  
*Fresh seafood stew made with local fish, clams and shrimp simmered in a spicy sweet tomato broth and served with garlic bread*

🌱🚢 **Shrimp & Grits** ..... 18  
*Smoked gulf shrimp and white cheddar stone ground grits, bacon, andouille sausage, peppers, onions, celery, thyme, butter, topped with shaved parmesan*

**Crawfish Mac & Cheese** ..... Half (14) | Full (24)  
*Crawfish meat and shell pasta with creamy gouda, swiss and mozzarella cheese sauce, topped with shaved parmesan and fresh green onion*

🚢 **Fisherman's Platter** ..... 24  
*Blackened or fried fresh local catch and shrimp with crab cake, hush puppies, fries, coleslaw, tartar sauce*

**Old Fashioned Fish & Chips** ..... 16  
*Beer battered fresh local catch, fries, coleslaw, tartar sauce*

**Gulf Shrimp Dinner** ..... 18  
*Breaded shrimp, fries, coleslaw, cocktail sauce*

🌱 **Bacon-Wrapped Scallops** ..... 24  
*Fresh jumbo diver scallops with smoked bacon and hot bacon sauce served with potato hash, braised greens*

**Shrimp Scampi** ..... 18  
*Gulf shrimp, onion, garlic, chili flake, lemon zest, parsley, finished with olive oil over linguine pasta with garlic bread*

**Linguine with Clams** ..... 16  
*Local Joe Island Clams, garlic, white wine, butter, parsley, lemon with garlic bread*

★ **Top Sirloin** ..... 19  
*7-ounce certified angus beef, top sirloin steak grilled to your liking. Served with roasted red potatoes, local wild mushrooms, mushroom demi-glace, crispy fried onions*

🚢 Designates our signature delicious dishes!  
 🌱 Designates gluten-free dishes for your enjoyment. Dig in!  
 ★ Can be prepared gluten-free. Ask your server for more information.

CONSUMER INFORMATION: There is a risk associated with consuming raw or undercooked beef, fish, chicken and shellfish. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult a physician.

# SPECIALTY Cocktails

- The Shack Rum Punch** ..... 8  
Pineapple, Coconut, Mango and Banana Rums mixed with tropical fruit juices
- S.S. Margarita** ..... 8  
Tres Agaves Tequila and Triple Sec with Tres Agaves Organic Margarita Mix, fresh lime and a splash of orange juice
- Seaside Sangria** ..... 8  
S.S. Seasonal Secret...A wine-based libation, concocted with fresh local and seasonal fruits
- Cortez Breeze** ..... 8  
Sugar Island Coconut Rum mixed with cranberry and pineapple juices, a lime twist, with a pineapple garnish
- Hurricane** ..... 8  
A blend of light rum with Sugar Island Spiced Rum, orange juice, pineapple juice, cranberry juice and a splash of grenadine with a dark rum floater
- Booty Call** ..... 7  
Sugar Island Spiced Rum and Gosling's Stormy Ginger Beer, finished off with a squeeze of fresh lime
- Signature Bloody Mary** ..... 8  
Tito's Handmade Vodka with Kickass Premium Bloody Mary Mix, horseradish, and a dash of Worcestershire sauce garnished with pickled vegetables

# FROZEN Cocktails

- Pina Colada** ..... 8  
Light rum, homemade Pina Colada mix and a dark rum floater
- Strawberry Daiquiri** ..... 8  
Silver Rum and strawberry daiquiri mix
- Mango Margarita** ..... 8  
Tres Agaves Tequila, Triple Sec, mango, margarita mix

# Draft BEERS

- Bud Light ..... 3
- Miller Lite ..... 3
- Yuengling ..... 4
- Stella ..... 4
- Michelob Ultra ..... 3
- Cigar City Jai Alai IPA ..... 4
- Motorworks Indy IPA ..... 4
- Darwin's Kumquat Wit ..... 4  
(Brewed specially for Seafood Shack)
- Big Storm ..... 4  
Wavemaker Amber Ale
- JDub's Passion ..... 4  
Wheat Ale
- Our Rotating Taps ..... 4  
(Featured Craft Brews - Ask Your Server)

Draft beer prices include tax

## BOTTLED BEER

Ask your server or bartender about our bottled beer selections



# HONORARY Cocktails

- John's DAMN YANKEE** ..... 8  
A cold beer and a shot of whiskey. Traditionally consumed by the blue collar workers who built and maintained steam locomotives (boilermakers) in the 1800s at the end of a long shift.
- Cindy's SOUTHERN BELLE** ..... 8  
I do declare...it's a tasty cocktail. Peach Vodka, Peach Schnapps, Pineapple and a splash of Grenadine for goodness sake.

# Non-Alcoholic BEVERAGES

- Soda\*** ..... 2.75
- Iced Tea\*** ..... 2.75
- Joffrey's Coffee** ..... 2.5
- Milk** ..... 3.5
- Juice** ..... 3.5
- Cranberry, Tomato, Pineapple, Grapefruit & Orange*

\* Free refills.

## ...A Piece of History

Long ago on the vibrant shoreline of an old fishing village called Cortez, a true classic in American seafood dining was born...

The Seafood Shack Marina was built in 1971 on the sunny seaside of Cortez - a fishing village that was nicknamed "The Kitchen" by many residents for its wealth of fish, scallops, and other delicious seafood.

The success of the marina led to the addition of a restaurant. In 1972, The Seafood Shack Bar & Grill was born! The pleasant customer response led to several expansions over the years, resulting in today's two-storey restaurant and banquet facility.

"The Shack" became famous for its fresh seafood and local sensibilities, as well as tours of the Intracoastal Waterway aboard the 300 seat, 120 ft. paddlewheeler, called "The Showboat."

In 2014, new ownership and management began a re-imagining of the property focused on bringing The Shack back to its former glory. While The Seafood Shack may have changed hands, the traditions are still savored and experiences still thriving. Today, The Shack offers guests an updated "New Florida Flavor" while maintaining the legacy of its "Old Florida Feel."

# Wine

House Wines By The Glass ..... 6

## California Collection:

- |                 |                    |
|-----------------|--------------------|
| Sauvignon Blanc | Pinot Noir         |
| Pinot Grigio    | Merlot             |
| White Zinfandel | Cabernet Sauvignon |
| Chardonnay      |                    |

# REDS

- | BOTTLE   | GLASS |
|--|-------|
| <b>Votre Sante by Coppola Pinot Noir</b> ..... 9                 | 32    |
| <i>California</i>  |       |
| <b>Double Decker Red Blend</b> ..... 8                           | 28    |
| <i>California</i>  |       |
| <b>Tamari Reserva Malbec</b> ..... 8                             | 28    |
| <i>Mendoza, Argentina</i>  |       |
| <b>Wente Vineyards Southern Hills Cabernet Sauvignon</b> ..... 9 | 30    |
| <i>Livermore Valley, California</i>                              |       |
| <b>Upper Cut Cabernet Sauvignon</b> ..... 9                      | 36    |
| <i>Napa Valley</i>   |       |

# WHITES

- |   | GLASS | BOTTLE |
|---|-------|--------|
| <b>Kenwood Cuvee Brut Sparkling</b> ..... 8   |       | 26     |
| <i>California</i>                             |       |        |
| <b>Château Ste. Michelle Riesling</b> ..... 8 |       | 28     |
| <i>Columbia Valley</i>                        |       |        |
| <b>Stellina Di Notte Pinot Grigio</b> ..... 8 |       | 30     |
| <i>Italy</i>                                  |       |        |
| <b>Sterling Sauvignon Blanc</b> ..... 9       |       | 26     |
| <i>Napa Valley</i>                            |       |        |
| <b>Matua Sauvignon Blanc</b> ..... 8          |       | 26     |
| <i>New Zealand</i>                            |       |        |
| <b>Rodney Strong Chardonnay</b> ..... 9       |       | 32     |
| <i>Sonoma</i>                                 |       |        |
| <b>Davis Bynum Chardonnay</b> ..... 12        |       | 39     |
| <i>Russian River Valley, Sonoma</i>           |       |        |

## Come back to The Shack!

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