

Cabby Shack

RAW BAR

Oysters On The Half

Fresh shucked, served with cocktail sauce & fresh lemon. **1/2 Doz \$18.99 Dozen \$36.99**

Little Necks

Fresh shucked, served with cocktail sauce & fresh lemon. **1/2 Doz \$14.99 Dozen \$28.99**

Shrimp Cocktail

Served with cocktail sauce, horseradish & fresh lemon. **\$4.99 Ea.**

Steamers

1.5 lbs. of sweet local steamers, these are dug from the dirt, we do our best to remove sand, however some remains **\$28.99**

Elise's Fried Pickles

Inspired by the better half, cajun style fried pickles with horseradish rémoulade **\$9.99**

Mussels Marinara

PEI mussels simmered in our hearty marinara, finished with a lemon beurre blanc **\$16.99**

SANDWICHES & SUCH

Broccolini-Garlic Sausage \$15.99

House made sausage set in a hoagie roll with ricotta cheese, roasted tomato and spinach, served with chips and pickle

Tuna Melt \$15.99

Tuna salad with Swiss cheese and tomato, on toasted marble rye, served with chips and pickle

Chicken Burrito \$17.99

Grilled chicken, avocado, pico de gallo, pepperjack cheese and jalapeños, smothered in our house chili con queso and sour cream

Sausage Stromboli \$16.99

Tomato-mozzarella sausage and mozzarella cheese with a hearty tomato sauce rolled and stone roasted, served with virgin olive oil and garlic for dipping

HEARTY ITEMS

Lollipop Lamb Spinach Salad \$26.99

Char grilled lollipop lamb set on a spinach salad with goat cheese, cucumber, strawberries, shaved onions and roasted tomatoes, drizzled with a balsamic vinaigrette

Striped Bass Piccata \$34.99

Pan seared striped bass simmered in white wine with capers and parsley, finished with a lemon butter sauce, served over pappardelle pasta

Seafood Jambalaya \$35.99

Scallops, mussels, shrimp, littlenecks, chorizo & crawfish, simmered in a fragrant tomato fumet with okra, green onions and medium grain rice

Twin Lobsters \$48.99

2-1.25lb lobsters, steamed to perfection, served with rice pilaf and house vegetables.

Candied Pecan Salmon \$23.99

Amaretto roasted pecan crusted salmon filet set with maple syrup butternut squash, drizzled with a sweet brown butter

Baked Scallop Newburg \$26.99

Pan seared day boat scallops simmered in a sherry cream sauce, baked with tortellini and a 3-cheese blend

DRINK SPECIALS

Barone Fini Pinot Grigio 9oz \$9

Pearl Calypso Cooler \$10.95

Pearl Coconut Vodka, cranberry juice and orange juice. Refreshingly delicious!

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please alert your server if you have any allergies or special dietary requirements.