



Salt Life®
FOOD SHACK



Eat. Drink. And Be Salty.

TEASERS

BAHAMIAN FISH CHOWDER ▪

CUP 4.99 BOWL 7.99

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

NEW ENGLAND CLAM CHOWDER ▪

CUP 4.99 BOWL 7.99

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

FRIED CALAMARI 10.49

Lightly fried calamari rings, served with Shack sauce.

LUMP CRAB AND SPINACH DIP 11.99

Lump crab and spinach baked in a bubbly parmesan cheese sauce and lightly topped with breadcrumbs. Served with warm tortilla chips.

SHACK FRIES 6.99

French fries seasoned and served with Shack sauce.

AVOCADO FRIES 6.99

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

JOSE'S GUACAMOLE 10.49

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

QUESO 7.99

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

TUNA TOSTADA** 12.99

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

EDAMAME 7.99

Sautéed and seasoned with sea salt.

SHRIMP AND CHORIZO NACHOS ▪ 13.99

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

WINGS (10) 11.99

HAWAIIAN

Island-smoked, fried and coated with our Hawaiian sauce and topped with sesame seeds.

BEACHSIDE BUFFALO

Fried and tossed with our Shack secret wing sauce.

BLACKENED

Fried then blackened.

RAWBAR

OYSTERS ON THE HALF SHELL* 16.99

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

GRILLED GARLIC PARM OYSTERS 12.99

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

CRAB BAKED OYSTERS 13.49

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

OYSTER SHOOTER* TWO BUCKS!

Raw oyster, beer, cocktail sauce and heat.



SUSHI

TUNA ROLL** 9.99

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

SPICY TUNA ROLL** 9.49

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

CRUNCH ROLL 10.99

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

CRAB AND AVOCADO ROLL** 11.99

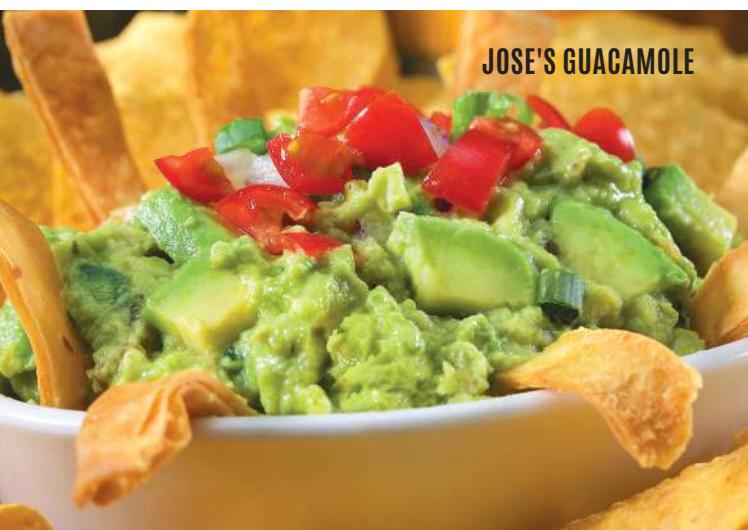
Lump crab salad rolled with cream cheese, cucumber and avocado then rolled in crispy panko. Plated with spicy mayo then topped with Sriracha and fish eggs.

ROCKIN' LOBSTER ROLL 12.99

Lobster salad with cream cheese, spinach and carrots in soy paper wrap, topped with sliced mango, jalapeños, fish eggs and Sriracha.

MEXICAN SHRIMP ROLL** 11.99

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



JOSE'S GUACAMOLE

* 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 undercooked may significantly increase the risk associated with eating such foods in raw or undercooked form.

- Contains bacon.
- Contains almonds.
- Contains walnuts.



MEXICAN SHRIMP ROLL

COASTAL GREENS

ASIAN SALMON SALAD • 14.99

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** 15.99

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

SHRIMP TACO SALAD ▪ 14.99

Sautéed seasoned shrimp served on a bed of mixed greens tossed in a tomatillo ranch dressing. Topped with mixed cheeses, black bean and corn salsa, and pico, then garnished with fresh homemade guacamole and tortilla strips.

BAJA CHICKEN SALAD▪ 13.99

A blend of smoked chicken, red peppers, red onions and shiitake mushrooms on top of mixed greens, tossed with mixed cheese, tomatoes, black bean and corn salsa, cilantro pesto and finished with chipotle aioli and tortilla strips.

AUTHENTIC STREET TACOS

MIX & MATCH ANY TACOS : (2) TACOS 12.99 | (3) TACOS 15.99

ADD: HOMEMADE GUACAMOLE 2.99 | QUESO 1.99

WOODGRILLED MAHI TACO

Seasoned woodgrilled mahi and avocado.

STEAK TACO ▪

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

SHORT RIB TACO

Shredded beef, braised with Asian flavor.

SHRIMP TACO

Seasoned shrimp sautéed with bacon, onion and cilantro.

POKE TUNA TACO**

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

FRIED GROPER TACO

Hand breaded and fried to order.

SHRIMP AND CHORIZO TACO

Seasoned sautéed shrimp and chorizo.

CHICKEN TACO•

Cornflake and almond-encrusted chicken tenders then pan-fried.

ALL TACOS FINISHED WITH OUR ENSENADA SLAW, PICO DE GALLO,
MEXICAN CHEESE AND SERVED WITH CHIPS.

HAND HELDS

ADD A SIDE OF SHACK FRIES 2.69

BEACH BURGER** 9.99

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

BURGER CLUB** 10.99

Applewood-smoked bacon, ham, cheddar cheese, lettuce, tomato and mayo.

BIG WAVE BURGER 11.99

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

TURKEY BURGER♦ 9.99

A blend of turkey, onions, peppers and secret spices topped with cilantro pesto and melted provolone with lettuce, tomato and onion.

SPICY TUNA BURGER 11.99

Handmade yellowfin tuna burger served with lettuce, tomato and onion, topped with house made avocado fries and drizzled with spicy Sriracha mayo. A Shack favorite!

BOCA STYLE GROPER SANDWICH 13.99

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

WOODGRILLED FISH SANDWICH 11.99

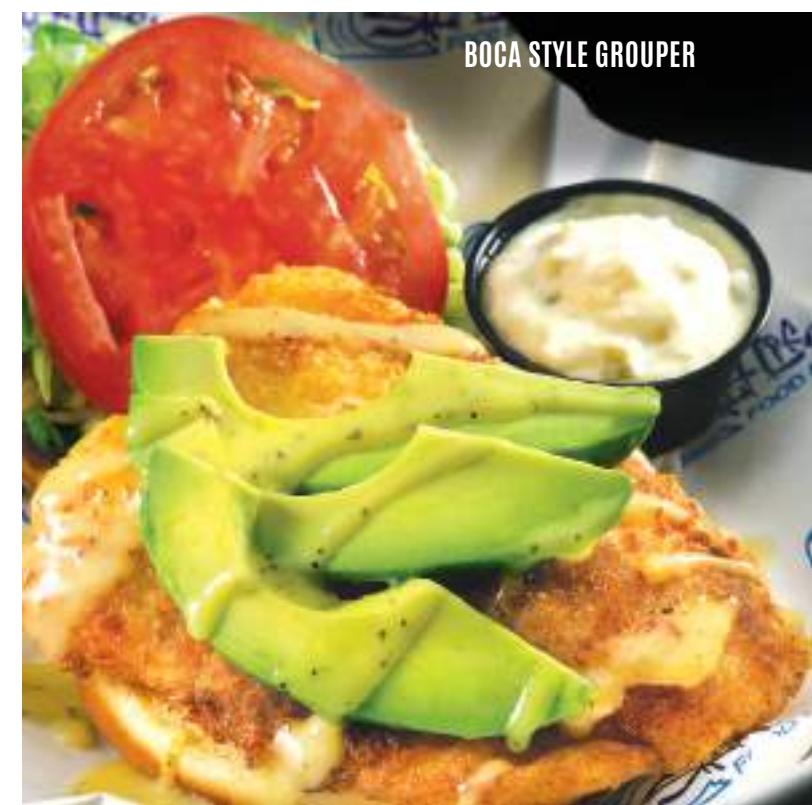
Woodgrilled mahi garnished with cilantro lime and red pepper aioli with lettuce and tomato.

TROPICAL YARDBIRD 10.99

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

SOUTHERN CHICKEN SANDWICH 10.99

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



BOWLS

CALICHE'S POKE BOWL** 18.99

Straight from Wishbones in Playa Jaco — fresh 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!

SALMON POKE BOWL** 16.99

Lightly smoked Atlantic salmon marinated in a ginger dressing with seaweed salad, fresh jalapenos and diced cucumbers. Garnished with fried panko, black sesame and fish roe, all served on top of ginger infused sticky rice.

SEARED MAHI BOWL 18.49

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 17.99

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.

CRUNCHY CHICKEN THAI BOWL• 16.49

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, sprinkled with coconut shavings.

FRESH FISH

ASK YOUR SERVER ABOUT TODAY'S CATCH!

BOCA STYLE GROUper• 20.99

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

CARIBBEAN SHACK FISH• 19.99

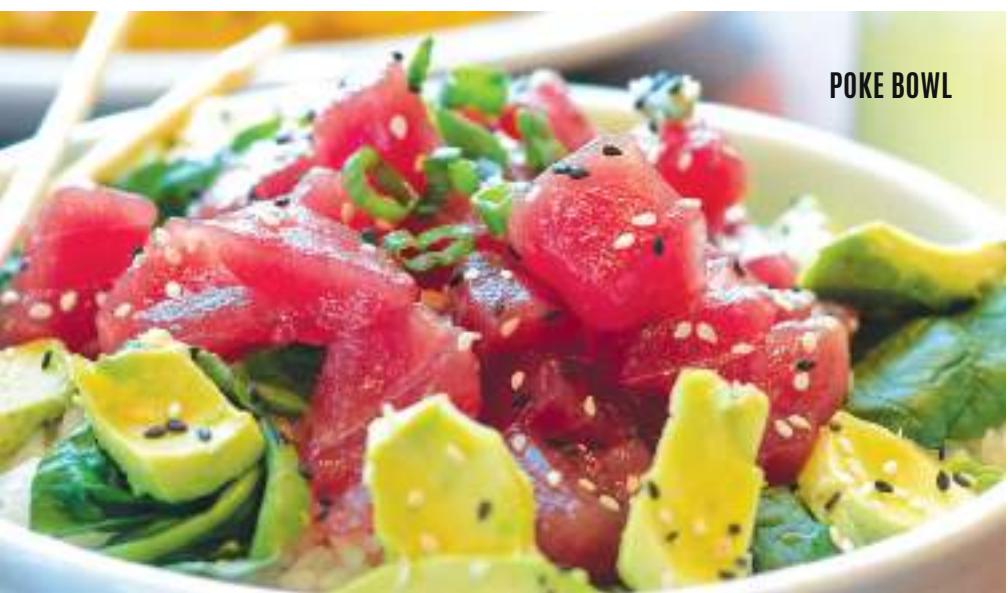
Seasoned catch of the day glazed with a teriyaki marinade, served over tropical fried rice with a diced Caribbean vegetable chutney.

RAIN FOREST SHACK FISH▪ 19.99

Woodgrilled catch of the day finished with our signature Salsa Verde and julienned vegetables. Served with a bed of warm black bean orzo and plantains.

WOODGRILLED SALMON• 18.49

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



POKE BOWL

BEACH BOIL



SALT WATER FAVORITES

BEACH BOIL 20.99

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

CRAB BOIL 22.99

Three clusters of snow crab served with corn, potatoes, onions and melted butter.

SOUTHERN FRIED SHRIMP 16.99

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

FRIED GROPER BASKET 18.99

Lightly fried fish fingers served with fries and tartar sauce.

LOBSTER AND SHRIMP PASTA 21.99

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

SHRIMP BROCHETTE• 17.99

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

MAINLAND FAVORITES

SHORT RIB RAMEN BOWL 16.99

Asian inspired braised short ribs served in a light broth with ramen noodles, aromatic vegetables, mushrooms, green onions and a miso marinated hard-boiled egg.

SKIRT STEAK▪ 18.99

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

PAN-SEARED CHICKEN PASTA▪ 16.99

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 14.99

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





SIDE ITEMS

TROPICAL FRIED RICE • 2.99

BLACK BEAN ORZO • 2.99

GRILLED VEGETABLES 2.99

Topped with garlic infused olive oil.

HOUSE OR CAESAR SALAD 3.79

SHACK FRIES 2.69

Single serving.



FIRST MATES

\$6.99 EACH | AGES 10 AND UNDER

Served with beverage and choice of fries or fruit cup.
(Free refills on fountain drinks only.)

FRIED SHRIMP

CORN DOG

CHICKEN TENDERS

PASTA ALFREDO •

BURGER

GRILLED CHEESE

CHEESE QUESADILLA

FRIED FISH

BEACH TREATS

\$5.99 EACH

KEY LIME PIE

Tart lime custard on a graham cracker crust.

4 LAYERED CHOCOLATE CAKE

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

PINEAPPLE UPSIDE-DOWN CAKE

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

CAPTAIN'S RUM CAKE

Topped with vanilla ice cream and drizzled rum sauce.

THE HOT BLONDE

Warm brownie topped with vanilla ice cream and caramel sauce.



GET HOOKED UP



\$10 OFF YOUR NEXT VISIT TO THE SHACK.

As a member, you will receive cool offers each month plus over \$100 in benefits throughout the year. Ask your server for details on how to join!





Locations

Jacksonville Beach

1018 3rd Street North

St. Augustine Beach

321 A1A Beach Blvd.

Fernandina Beach

17 N. Fletcher Ave.



SaltLifeFoodShack.com

