

CabbyShack

Chowdah

cup \$7.99 bowl \$10.99 bread bowl \$13.99

CABBY'S WORLD FAMOUS CLAM "CHOWDAH" Award winning, thick, creamy & homemade

SOUP DU JOUR Chef's concoction of the day

Specialty Salads

Regular \$9.99 Entree \$15.99

CLASSIC CAESAR Romaine, croutons & grated Parmesan, tossed in house made caesar dressing

SHACK HOUSE Mixed greens, tomato, cucumber, onion & croutons

TOMOZZARELLA Ripe tomato, fresh mozzarella, basil, balsamic reduction

GORGONZOLA-WALNUT Mixed greens, tomato, cucumbers, onions, raisins, gorgonzola & candied walnuts tossed in balsamic vinaigrette

BUDDHA BEET BOWL Bell peppers, quinoa, avocado, chickpeas, carrot and braised beets in a cilantro vinaigrette

SALAD TOPPERS Lobster Salad \$19.99

Turkey Tips, Shrimp or Tuna Steak \$11.99

Steak Tips, Swordfish or Scallops \$13.99

Salmon \$10.99

Grilled, Blackened or Crispy Buffalo Chicken \$6.99

SURF & TURF CAESAR House Caesar topped with sliced sirloin tips and blackened scallops \$23.99

"APPLE CRISP" SALAD A sweet and savory stack of apples, shaved Romano, candied walnuts, Applewood bacon and spiced arugula set over a sprinkle of honey graham cracker \$17.99

Burger/Sandwiches

all sandwiches served with chips and pickle-substitute fries \$2.49
Orings or side salad \$3.49

"BIG MAC" & CHEESEBURGER 1/2 lb. char-grilled all beef patty, topped with our mac n' cheese stuffed onion ring on a warm buttered bulkie roll \$16.99

THICK CUT PASTRAMI Thick pieces of pastrami, set on a swiss cheese toasted hoagie roll with mustard seed, pickled cucumber and fennel salad \$16.99

CAPE COD REUBEN Deep fried haddock, coleslaw, Swiss cheese & spicy island sauce on toasted rye \$17.99

CRAB CAKE SANDWICH Seared crab cake, Cajun slaw drizzled with remoulade set in a bulkie roll \$15.99

BYOB (BUILD YOUR OWN BURGER) \$13.99

Add: Bacon, caramelized onion, mushrooms, bell peppers, jalapeños, pineapple, pepperoni, roasted garlic, banana peppers, fried egg, Swiss, American, feta, cheddar, gorgonzola +\$1.75 ea

AHI WRAP Quick seared rare tuna with a cabbage and crispy kale blend tossed in a Thai chili sauce, avocado, carrot and cukes served in a tortilla wrap with rice noodles \$17.99

CRISPY OLD BAY CHICKEN Marinated chicken breast breaded and deep fried, stacked with horseradish slaw and beer-cheese dip, set on a pretzel roll \$16.99

LOBSTER ROLL 100% fresh lobster meat, creamy mayo, celery & lettuce on a grilled New England roll MP

BIG SHACK LOBSTER ROLL Lobster roll's big brother...this one is served with a fork MP

Appetizers

CRISPY AVOCADO WEDGES Wasabi crumb avocado cooked to golden brown with a sweet chili mayo \$15.99

GARLIC PARMESAN HASSELBACK POTATO Garlic roasted red bliss potatoes with Parmesan, sour cream, green onion and bacon bits smothered in cheese sauce \$12.99

CRAB CAKES Traditional jumbo lump crab cakes topped with cajun remoulade \$16.99

COCONUT SHRIMP Coconut-panko crusted, served with our coco-ribbean dipping sauce \$15.99

"CLASSIC" CALAMARI Fried calamari & banana peppers with marinara sauce or drizzled with Thai chili \$16.99

TUSCAN MUSSELS Black mussels, simmered in a white wine and garlic marinara with white beans, cured pork, and bell peppers \$16.99

STUFFED QUAHOG Chopped clams, linguica, garlic, pepper & onions \$9.99

BONELESS TENDERS Fresh jumbo chicken tenders lightly breaded, cooked to a golden brown \$11.99

CLAM CAKES A LOUF Chef Lou F inspired...Chopped clam New England clam cakes with Cajun mayo \$14.99

SHORTRIB POLENTA "CROSTINI" Port wine braised short rib, shimeji mushrooms, roasted tomatoes smothered in our house queso, set on a coriander leaf and cheddar polenta crostini \$15.99

CHEESY GARLIC BREAD Cabby's flat bread with toasted garlic butter and a 3 cheese blend \$9.99

SHRIMP MOZAMBIQUE Sautéed shrimp with garlic, sweet onion, chilis and cilantro, simmered in a pilsner butter \$16.99

"STREET CORN DIP" Roasted corn kernels smothered in a smoky chili con queso served with tortilla chips \$11.99

CabbyShack Poutine

all poutine served with lightly fried cheese curds

TRADITIONAL Served with a traditional brown gravy \$12.99

BUFFALO CHICKEN Crispy buffalo chicken, bacon and blue cheese \$15.99

CLAMMY FRIESSmothered in our thick and creamy clam chowdah \$13.99

SHORT RIB Gorgonzola demi, pulled short rib and mushrooms \$18.99

Lightly Fried

Served with French fries and cole slaw

**Does not include fries and coleslaw

CAPTAINS PLATTER A hearty platter of fresh fish, whole belly clams, sea scallops, shrimp, onion rings, french fries & coleslaw Full \$44.99 Half \$30.99

FISH & CHIPS Flakey, tender fish fillet, hand battered & fried 1/2 \$16.99 Full \$24.99 **Sandwich \$15.99

FRIED "BELLY" CLAMS Tender & sweet whole belly clams, lightly dusted & fried 1/2 MP Full MP **Roll MP

FRIED CLAM STRIPS Clam strips, lightly breaded 1/2 \$17.99 Full \$25.99 **Roll \$16.99

CHICKEN FINGERS & FRIES Crispy chicken tenders served tossed or with choice of side dressing \$14.99

FRIED SCALLOPS Local sweet sea scallops, lightly dusted & fried 1/2 \$21.99 full \$29.99 **Roll \$20.99

FRIED SHRIMP Tender & juicy large shrimp, lightly dusted & fried 1/2 \$18.99 Full \$26.99

Fried items are made fresh to order & cooked in a canola non-allergen super refined oil.

Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server of your specific dietary requirements

Calzone

- LOADED CHEESEBURGER** All beef patty with cheddar, secret sauce, shaved onions, pickle, bacon & tomato \$15.99
- GRILLED CHICKEN PARMESAN** Grilled chicken, 3 cheese blend & house red sauce \$14.99
- MEDITERRANEAN BEEF** Ground beef sautéed in a savory spice blend with minced onion and feta cheese \$16.99
- "CUBAN" HAM AND CHEESE** Shaved ham, Swiss cheese, pickles, mojo and coriander leaf \$15.99
- BUFFALO CHICKEN** Crispy chicken tenderloins tossed in buffalo sauce with cheddar and blue cheese \$16.99

Flat Bread

- FIRE CRACKER SHRIMP** Shrimp, cherry tomatoes, jalapeños, roasted garlic, and Asian greens drizzled with a Thai glaze and sesame seeds \$15.99
- THE SHORTY** Pulled short rib, gorgonzola, mushrooms, caramelized onions and rocket leaf finished with horseradish sauce \$16.99
- MARGARITA** Stewed tomatoes, garlic & sweet onions topped with buratta cheese \$13.99
- RANCH CHICKEN** Ranch, bacon, tomatoes & chicken smothered in cheddar cheese \$15.99
- PEAR, FIG AND PROSCIUTTO** Pear aioli, shaved prosciutto, fig and brie cheese \$16.99
- ELOTES LOCO** Charred corn, garlic, herbed crème, cheddar, chipotle chip crumbs, tomato and coriander leaf \$13.99

Specialty Pizzas

Gluten free crust for an additional \$3.50

- "CLAM BAKE"** Our world famous clam chowder, cheese & bacon...WOW!!! \$14.99
- THE JUSTRAMI** Dijon aioli, pastrami and swiss-cheddar blend \$15.99
- THE CAPRESE** White pizza with diced tomatoes, fresh mozzarella & basil aioli \$12.99
- APPLEWOOD BACON & SCALLOP** White pizza, cheddar, applewood bacon, sweet scallops, scallions & aioli \$17.99
- POTATO PIZZA** Chili con queso with bacon, potato pieces, cheddar cheese and scallion, drizzled with herb dressing \$14.99
- BUFFALO MAC & CHEESE** Crispy buffalo chicken tossed with house "Mac" & Cheese on Cabby's original crust \$15.99
- BIG AL'S "SHEPPHARDS PIE"** Layered with ground beef, green peas, mashed potatoes, cheddar cheese and brown sauce \$15.99
- CHICKEN FLORENTINE** White pizza, grilled chicken breast, spinach, chopped garlic, mushrooms, red pepper flake and three cheese blend \$16.99
- BUILD YOUR OWN-**
- PIZZA AVAILABLE IN RED OR WHITE** \$10.99
- TOPPERS** Mushrooms, onions, green peppers, black olives, garlic, tomato, pepperoni, linguica, chorizo, sausage, burger, bacon, pineapple, jalapeños, basil, scallions, extra sauce, banana peppers, ham... \$1.99/ea.
- SUPER TOPPERS** Anchovies, fresh mozzarella, grilled chicken, buffalo chicken, BBQ chicken, Gorgonzola, feta, extra cheese, goat cheese, artichokes, caramelized onions, shortrib, portobello mushrooms... \$2.50/ea.



Contact us for all your catering needs
www.saltoftheearthcatering.com
508.687.3133

Cabby's Specialty Entrées

*indicates comes with starch and vegetables

- MAC & CHEESE** Baked penne pasta tossed in a three cheese blend with ritz crackers Add: Lobster \$11 Buffalo Chicken or Blackened Chicken \$6 1/2 \$15.99 Full \$19.99
- UDON NOODLE BOWL** Nori seafood broth with shrimp, chicken and Asian vegetables \$26.99
- SWORDFISH AND LITLNECK "STEW"** Al Forno style swordfish set over littlenecks fumet with saffron and basmati rice \$28.99
- SCALLOP & SHORT RIB** Cured pork belly scallops served with short rib and Romano grits \$28.99
- *SEAFOOD CASSEROLE** Scallops, shrimp, haddock & lobster fire roasted with Ritz cracker crumbs finished in tomato beurre blanc \$35.99
- SHORT RIB MEATLOAF** Day long port wine braised short rib formed with gorgonzola, roasted garlic and fresh herbs set over bacon whipped potatoes \$23.99
- *GRILLED TURKEY TIPS** Char grilled turkey breast soaked in our house marinade finished in lemon & garlic \$20.99
- TUSCAN SALMON** Salmon fillet braised in a horseradish cream sauce with tomatoes and spinach served over vegetable cous cous \$23.99
- TUNA ESCABECHE** Quick seared tuna steak set over root vegetables, laced in an herb vinaigrette, garnished with avocado ceviche \$23.99
- PAN ROASTED STATLER CHICKEN** Herb, garlic and dijon crusted statler set over a fennel salad with cherry tomato and citrus \$25.99
- DOUBLE D'S GUINNESS STEW** A savory stock of Guinness braised beef and vegetables served in a bread bowl \$20.99
- *GRILLED STEAK TIPS** Teriyaki BBQ marinated sirloin tips \$28.99
- HEIRLOOM TOMATO COD PICCATA** Pan seared cod fillet with heirloom tri colored tomatoes, finished in a lemon butter sauce, with capers and parsley, served over sautéed zucchini noodles \$25.99
- BRAISED PORK SHANK** Marsala braised pork shank set over pulled pork and cheddar risotto served with crispy onions \$29.99
- BLACKENED SCALLOP BEURRE NOISETTE** Pan seared scallops over creamed corn risotto garnished with sage brown butter \$28.99
- BANG BANG SURF AND TURF** Grilled 6oz tenderloin of beef over Asian greens and shimeji mushrooms topped with a sweet and spicy grilled shrimp \$35.99
- Haddock/Scallop Entrées**
- *BAKED** Ritz cracker and lemon butter Haddock \$22.99 Scallops \$27.99
- *BROILED** Lightly seasoned with lemon butter and wine Haddock \$22.99 Scallop \$27.99
- *BAKED STUFFED** Stuffed with a cockle and linguica crumb finished in a Charron sauce Haddock \$26.99 Scallop \$31.99

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