

CabbyShack

Chowdah

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

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

Specialty Salads

APPLE "MÉNAGE À TROIS" Green apple, applewood bacon and apple vinaigrette tossed with kale, gorgonzola, quinoa, almonds & pomegranate 17.99

TUNA BOWL Brown rice, tuna poke, avocado, mango, watermelon radish, edamame, cilantro, green onion and nori batons 21.99

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

The Everyday Salads

Regular \$9.99 Entree \$14.99

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

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

On the Raw

CLAMS ON THE HALF SHELL Local Raw littlenecks 1/2 Doz. \$10.99 Dozen \$19.99

FRESH SHUCKED OYSTERS Raw shucked oysters of the day 1/2 Doz. \$16.99 Dozen \$29.99

JUMBO U-8 SHRIMP COCKTAIL \$4.29ea

SEAFOOD EXTRAVAGANZA Chilled lobster, cocktail shrimp, oysters, littlenecks, tuna poke, snow crab and lump crab salad Tower \$78.99 Boat \$135.99

Tacos

TUNA POKE Tuna poke, wakame, Asian slaw & wasabi aioli \$14.99

SHAACKO TACO Crispy fish nuggets, fennel slaw with a Cajun remoulade \$13.99

MIKI B TACO All beef patty, special sauce, lettuce cheese, pickle, onion & tomato \$14.99

Appetizers

JALAPEÑO BACON SLAB Thick cut applewood bacon, with a maple-ginger and jalapeño glaze \$15.99

FRY BASKET \$5.99

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

MUSSEL BIANCO Black mussels, simmered in a white wine, garlic & lemon butter \$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

GARLIC PARM HADDOCK "FOLLETTE" Haddock "fingers" lightly fried, smothered in a parmesan & garlic butter \$14.99

BRUSSELS & BELLY Crispy brussel sprouts & smoked pork belly in a Dijon vinaigrette \$14.99

ASIAN STACK Crisp Asian vegetables tossed in a soy ginger glaze layered with tuna poke, wakame & avocado topped with sesame tuna \$22.99

CHEESY GARLIC BREAD Cabby's flat bread with toasted garlic butter and a 3 cheese blend \$8.99

SHRIMP MOZAMBIQUE Sautéed shrimp with garlic, sweet onion, chilis and cilantro simmered in a pilsner butter \$18.99

"STREET CORN DIP" Roasted corn kernels smothered in a smoky chili con queso served with tortilla chips \$10.99

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, mushrooms \$18.99

"I DARE YOU" Chef's concoction of the day...something you never thought you would eat...please ask your server what today's outrageous item of the day is Market Price

AVAILABLE UNTIL FUNKY STUFF RUNS OUT. (JUNE-SEPT)

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

THE SAMMYWICH BLT Shaved turkey breast, applewood smoked bacon, avocado, crisp lettuce, shaved onions, vine ripened tomato and garlic aioli on toasted marble rye \$15.99

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

FRESH CATCH OF THE DAY

Fresh fish blackened, grilled or broiled served on a toasted bulkie roll with lettuce tomato and bacon \$16.99

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

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

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

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.

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
- STEAK BOMB** Shaved sirloin, onion, garlic aioli, peppers, mushrooms, pepperoni and cheddar cheese \$17.99
- "SHRIMP SCAMPI"** Shrimp, tomato, broccoli and linguini in a garlic butter \$18.99

Flat Bread

- TRUFFLE SHRIMP** Truffle-Garlic shrimp, cherry tomatoes, baby spinach, roasted garlic, mozzarella and shaved romano \$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

Specialty Pizzas

Gluten free crust for an additional \$3.50

- "CLAM BAKE"** Our world famous clam chowder, cheese & bacon...WOW!!! \$14.99
- THE BORGHESANI** Original pizza with pepperoni, jalapeños, fresh garlic & cheddar cheese \$14.99
- 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
- BBQ MELT** White pizza with bacon, BBQ grilled chicken, caramelized onions cheddar/mozzarella blend \$15.99
- BUFFALO MAC & CHEESE** Crispy buffalo chicken tossed with house "Mac" & Cheese on Cabby's original crust \$15.99
- THE TACO B'AL** Refried beans, cheddar cheese stacked with nacho chips, sour cream, pico de gallo, shredded lettuce \$14.99
- THE CONJOE RIB** Original pizza, short rib, gorgonzola, marsala mushrooms, garlic & spanish onion \$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.

Cabby's Specialty Entrees

*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 \$4 Blackened Chicken \$6 1/2 \$15.99 Full \$19.99
- THAI SEAFOOD "STEW"** Disassembled lobster, littlenecks, PEI mussels, shrimp & scallops simmered in a fragrant stock of garlic and sweet onion with cilantro, Thai basil, & mushrooms over a nest of lomein \$45.99
- LEMON-GARLIC SWORDFISH** Lemon-Garlic sweet butter roasted swordfish set over braised broccolini & fingerling potatoes \$28.99
- TUSCAN CHICKEN AND PAPPARDELLE** Herbed chicken breast simmered in a creamy parmesan with oven roasted tomatoes, button mushrooms & spinach, tossed in pappardelle pasta \$19.99
- *SEAFOOD CASSEROLE** Scallops, shrimp, haddock & lobster fire roasted with Ritz cracker crumbs finished in tomato beurre blanc \$35.99
- ROSEMARY BAVETTE STEAK** Cast iron seared 3 pepper-rosemary crusted bavette steak smothered in cognac butter with pan onions, poblano peppers, chili con queso & rice pilaf \$27.99
- *GRILLED TURKEY TIPS** Char grilled turkey breast soaked in our house marinade finished in lemon & garlic \$20.99
- CARIBBEAN SALMON** Marinated salmon fillet pan roasted with a mango-ginger cream cheese served with pineapple-papaya slaw set over spiced shrimp pilaf \$25.99
- GARLIC SHRIMP & ZUCCHINI TWISTS** Pan seared shrimp with fresh garlic, cherry tomatoes and fresh herbs finished in a lemon beurre blanc served over a zucchini "noodle" sauté \$25.99
- SESAME TUNA STEAK** Tuna steak, sesame crusted and quick seared rare, with wasabi shrimp tempura, set over a sauté of bok choy and broccolini in soy nape \$34.99
- SHORT RIB PAPPARDELLE** Tomato braised short rib, asparagus, pan roasted onion, shaved romano and sundried tomatoes set over pappardelle pasta \$29.99
- *GRILLED STEAK TIPS** Teriyaki BBQ marinated sirloin tips \$28.99
- SOUTH WEST MAHI MAHI** Char grilled fillet of mahi set over a black bean and roasted corn salsa with cumin mornay and crispy yucca "Fries" \$27.99
- *STEAMED LOBSTER** Whole lobster steamed to perfection served with chef's sides, sweet butter and cajun remoulade 1.25# MP 2# MP Big Boy of The Day MP

Haddock/Scallop Entrees

- *BROILED** Lightly seasoned with lemon butter and wine Haddock \$22.99 Scallop \$27.99
- *AL FORNO** Baked with crumbs, fresh mozzarella and roasted tomatoes Haddock \$23.99 Scallop \$28.99
- *BAKED STUFFED** Stuffed with a cockle and linguica crumb finished in a Charron sauce Haddock \$26.99 Scallop \$31.99
- *BAKED** Ritz cracker and lemon butter Haddock \$22.99 Scallops \$27.99



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

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