

Cabby Shack

APPETIZERS & RAW BAR

Soup of The Day

Ask your server!!!!

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.**

Dry Rub Wings

Bone in chicken wings tossed in our house blend dry rub seasoning **\$17.99**

SANDWICHES & SUCH

Cape Cod Turkey BLT Club \$15.99

Shaved turkey with cranberry aioli on the 1st layer. Bacon lettuce & tomato on the 2nd, built on toasted honey wheat bread. Served with a pickle & chips

Shaved Ribeye Cheese Steak \$15.99

Pan-seared ribeye with onion, peppers & mushrooms, topped with American cheese, in a sub roll. Served with chips & a pickle.

Open Face NY Strip Steak Sandwich \$16.99

8oz grilled NY strip steak, smothered with caramelized onions & gorgonzola cream sauce, on top of a piece of sourdough garlic bread. Served with a pickle & chips

Salmon Burger \$18.99

House made salmon burger, topped with pickled red onion, wakame & cucumber wasabi aioli, on a bulky roll. Served with chips & a pickle.

Fried Soft Shell Crab Sandwich \$19.99

Crispy fried & served on a grilled bulky roll, topped with lettuce, tomato and shaved red onion. Served with a pickle & chips

HEARTY ITEMS

Beef Stew Bread Bowl \$17.99

A hearty mixture of tender beef and root vegetables in a silky brown sauce, served in a toasty bread bowl.

1/2 Dry Rubbed Bbq Chicken \$19.99

A 1/2 chicken dry rubbed & baked to perfection, served over Portuguese rice & house vegetables

Baked Stuffed Chicken \$20.99

Stuffed with a Baltimore crabmeat & crumb stuffing, topped with saffron cream sauce. Served with starch & vegetable

Baked Blackened Shrimp Casserole \$23.99

Blackened & topped with a back bayou crabmeat stuffing, baked to perfection and drizzled with a Cajun cream sauce. Served with starch & vegetable.

Seared Scallops \$28.99

Seared & tossed with crispy prosciutto, roasted red peppers & sweet green peas, in a garlic and parmesan cream sauce. Served over cheese ravioli.

COCKTAILS OF THE WEEK

Tropical Mojito

Bacardi tropical rum, muddled pineapple, fresh mint, a splash of simple syrup and topped with soda water. So delicious, you will want a second one! **\$10.95**

Jolly Rancher Martini

New Amsterdam apple vodka, sour apple puckers, watermelon puckers and a splash of cranberry juice. Tastes like the candy! **\$11.95**