

# 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

### Savana Chicken \$15.99

Marinated chicken thighs, char grilled, layered with shaved ham, Swiss cheese, chopped pickles and garlic-cilantro VOO

### Pastrami Reuben \$17.99

Shaved pastrami stacked with swiss cheese, sauerkraut and dijon mayo, on marble rye, served with chips and pickle

### Tuscan Halibut Sandwich \$19.99

Pan seared halibut filet simmered in a tomato sauce with slivered garlic, kalamata olives, spinach and bell peppers, served on focaccia with chips and pickle

### Eggplant Parmesan Stromboli \$16.99

Flash fried eggplant, set in house made, hand stretched house spun dough, with pomodoro sauce and burrata cheese

## HEARTY ITEMS

### Boursin Shrimp \$26.99

Boursin stuffed shrimp set over chorizo-cajun shrimp grits with cheddar cheese and green onion

### Prosciutto Wrapped Bass \$39.99

Striped bass wrapped in prosciutto di parma, set in a chick pea cassoulet with smoked tomato, garlic clove, fresh herbs and Italian sausage, garnished with a nutless pesto

### Seafood Paella \$35.99

Scallops, mussels, shrimp, littlenecks & crawfish, simmered in a saffron-tomato rice

### Salmon & Watermelon Salad \$28.99

Watermelon, cucumber, cherry tomato, feta and red onion tossed in a ginger vinaigrette, topped with a thyme crusted salmon

### Twin Lobsters \$48.99

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

### Grecian Meatloaf \$19.99

House made meatloaf topped with spinach, tomato and feta cheese, smothered in a brown gravy, served with lemon potatoes

## DRINK SPECIALS

### Angeline Sauvignon Blanc 9oz \$9

### Frozen Vojito \$10.95

Pinnacle grape vodka, fresh mint, blueberry simple, fresh lime

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.