

CABBYSHACK

RAW BAR

Plymouth Bay Oysters..... \$18.99 1/2 Doz \$36.99 Doz
Shrimp Cocktail..... \$4.99 ea
Fresh Local Littlenecks..... 1/2 Dozen \$14.99 Dozen \$28.99

APPETIZERS

Mini Beef Wellington

beef tenderloin with mushroom duxelle and puff pastry, served with a bordeaux glaze **\$17.99**

Brussels and Bellies

Crispy brussel sprouts & smoked pork belly in a dijon vinaigrette **\$15.99**

SOUP/SANDWICHES

Soup Du Jour Cup \$8.99 Bowl \$12.99

Butternut Bisque

Day After Turkey Melt \$15.99

dark and white meat stacked with stuffing, gravy, cranberry sauce and butternut squash, spread on toasted sourdough, with chips and pickles

HEARTY ENTREES

Osso Bucco \$28.99

pan roasted veal shank with savory herbs and spices, in a white wine reduction, served over butternut squash risotto with sage and sausage, topped with chestnut "gremolata"

Shepherds Pie \$21.99

with port wine short rib, russet potato, green peas and roasted garlic brown sauce

Pan Roasted Halibut \$32.99

seared and roasted in a saffron fumet with andouille sausage, set over smoked gouda and shrimp grits

Prime Rib \$28.99

sea salt and rosemary cured, cooked to perfection, served with mashed potatoes, seasonal vegetables, bearnaise and au jus

DRINK SPECIALS

Shipyard Pumpkin (Draft)

Served with or without a rim!

(16oz) \$8.00 (20oz) \$9.25

Ghost Pepper Hot and Dirty

Glen Pharmer Bhut pepper vodka, with blue cheese stuffed olives **\$13.95**

Pineapple Kiss

Cabby's tropical twist...vodka infused with sugarcane and golden pineapple **14.95**

Bucket 'O' Beer

choose from a bucket of miller lite or coors light **5 for \$25**