

# SLACK'S

## OYSTER HOUSE & GRILL

### APPETIZERS

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#### ■ FROM THE RAW BAR\*

##### OYSTERS

*Please ask your server for today's selections*

##### CLAMS

littlenecks | cherry stones \$13 - 1/2 doz • \$25 - 1 doz

##### LOBSTER

lemon | tarragon | atomic horseradish \$16

##### GULF PRAWN

house cocktail sauce | lemon | atomic horseradish \$15

##### LOBSTER DEVEILED EGGS

applewood smoked bacon | avocado | lemon \$12

##### OYSTER SHOOTERS

snake bite | bloody mary | gin mule | bacon bourbon \$15

#### ■ FROM THE STOVE

##### JONAH CRAB CAKES

pickled vegetables | chorizo & black mussel hash | crispy leeks \$16

##### PEI MUSSELS

garlic | shallots | Sam Adams Double Bock | linguica \$15

##### CLAM POT

garlic | shallots | chorizo | Italian parsley | white wine \$17

##### FRIED CALAMARI

hot cherry peppers | grilled lemon | crushed roasted tomatoes \$13

##### CRISPY SOFT BELLIES

house made tartar sauce | fresh lemon \$16

##### CHAR-GRILLED OCTOPUS

toasted garlic | red wine | XVOO | dried herbs \$13

### SOUPS

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NEW ENGLAND CLAM CHOWDER \$7

LOBSTER GUMBO \$8

### SALADS

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##### HEIRLOOM TOMATO

roasted cippolini | gem lettuce | saba grape must reduction | Pecorino Romano \$11

##### CHOPPED SALAD

iceberg | romaine | marinated tomatoes | avocado | applewood smoked bacon  
| onion | olives | crispy linguica \$8

##### KALE & ROASTED STUFF\*

roasted criminis | roasted garlic | white beans | roasted beets | lemon confit  
| Humboldt Fog goat cheese | a soft cooked egg \$10

#### SLACK'S SEAFOOD SHOWCASE\*

*Selection of 3 Oyster  
varieties, little neck  
clams, Gulf prawns,  
your shooter of choice,  
& Lobster cocktail  
\$50 sm/\$75 lg*

*Before placing your order, please inform your server if a person in your party has a food allergy.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

# SLACK'S

## OYSTER HOUSE & GRILL

### WITH SHELLS

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#### WHOLE MAINE LOBSTER

Steamed or Butter Roasted or Spicy Fried 2#- \$68 • 3#- \$98

#### LOBSTER WELLINGTON

lobster tail & claws | crab duxelle | roasted foie gras | lobster glace \$55

#### N.E. CLAMBAKE

½ lobster | mussels | littlenecks | red potatoes | roasted corn | grilled chorizo \$28

#### DIVER SCALLOPS

pan seared | Lillet braised fennel | spice tomato jam \$26

#### WICKED SHRIMP

toasted garlic | Calabrese chiles | hand crushed tomatoes | house made chitarra pasta \$25

#### BOUILLABAISSE

clams | mussels | crab | gulf prawns | scallops | squid | monkfish | crustacean saffron broth | toasted baguette | saffron rouille \$36

### WITH FINS

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#### SELECT ONE FISH

Atlantic Salmon \$23

Swordfish \$23

Tuna \$25

Local Monkfish \$22

East Coast Halibut \$23

#### SELECT ONE PREPARATION

shrimp risotto + rapini + heirloom tomatoes

potato puree + roasted garlic + arugula

asparagus + salsify + chorizo + littleneck clam ragout

crispy shiitakes + truffled Brussels sprouts + duck fat fried potatoes

### WITH LEGS OR WINGS...

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8OZ CENTER CUT FILET\* \$35

18OZ BONE-IN STRIP\* \$40

THE OUTLAW 30OZ BONE-IN RIBEYE\* \$65

#### YOUNG CHICKEN

boneless | crispy skin | buttermilk potatoes | rapini | lemon \$25

#### ■ ADDITIONS

hollandaise | béarnaise | au poivre  
| blue cheese butter \$3 each

Jonah crab cake \$8 | Oscar \$6

| 2 Jumbo gulf prawns \$6

#### ■ ON THE SIDE

garlicky spinach | grilled asparagus | rapini & garlic  
hard seared mushrooms | whipped potatoes

| crispy fries \$7 each

truffle fries \$3 sup • lobster risotto \$5 sup

### WITH SUGAR

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#### WARM CHOCOLATE DONUTS

candied orange | chocolate hazelnut streusel | chocolate curd \$7

#### ALMOND MILK FLAN

pink grapefruit broth | toasted almonds | white chocolate foam \$7

#### ROASTED STRAWBERRIES

pavlova | almond frangipane | strawberry Bavarian crème \$8