



PRE-GAME

APPETIZERS

Hand Battered Chicken Tenders served with Doug's famous '22' sauce **\$8**

Chips & Queso warm thin tortillas, house made salsa, guacamole, & the BEST queso you've ever eaten! **\$6**

The "Drop Kick" giant, we mean GIANT soft pretzel served with Flutie's killer queso and whole grain mustard **\$9**

Southside Nachos crispy nachos topped with seasoned beef, peppers, onions, queso, & refried beans **\$9**

Chicken Fried Bacon extra crunchy bacon, breaded and fried with a sweet onion & sriracha dip **\$8**

WINGS BY THE POUND

The Buffalo house made Buffalo sauce | serious blue ranch dip

The BBQ smoked & fried crispy | Carolina style BBQ

The Angry Italian toasted garlic | pecorino romano | hot cherry peppers

\$9

KICK-OFF

SOUP & SALAD

N.E Clam Chowder **\$5** • **Soup du Jour** **\$4**

House Chopped Salad iceberg, tomato, onion, cucumber, bacon, cheddar, pretzel croutons, choice of dressing **\$6**

Flutie's Caesar romaine, garlicky pretzel croutons, pecorino romano, house made Caesar dressing **\$7**

add grilled or crispy chicken **\$2** • *add grilled or crispy shrimp* **\$3**

Fire Grilled Cobb* chopped romaine, fire grilled chicken, marinated tomatoes, blue cheese, hard or soft cooked egg, onions, fire roasted peppers, & bacon **\$9**

Arugula & Baby Kale fresh lemon, marinated tomatoes, roasted garlic, shaved onion, cherry peppers, olives, & toasted almonds **\$8**

salad dressings • Caesar • Italian • Spicy Ranch
• Creamy Blue Cheese • House made Ranch

PIZZA

3 Cheese **\$12** • **Pepperoni** **\$14**

Bacon Cheeseburger applewood smoked bacon, ground burger, American cheese, ketchup, mustard, lettuce, onions, pickles **\$14**

BURGERS*

The OG American & Vermont cheddar cheese, shredded iceberg, shaved onions, mayo **\$10**

2:1 2 parts burger, 1 part bacon, aged Vermont cheddar cheese, shredded iceberg, shaved onions, mayo **\$11**

Barn Burner a fried egg, bacon, grilled onions, cheese sauce **\$11**



FIELD GOAL

SANDWICHES

Steak* fire grilled ribeye, caramelized onions, oven roasted tomatoes, & roasted garlic mayo on a braided sesame roll **\$13**

Fish hand battered or grilled, tangy slaw, sliced tomato, & house made tartar sauce on a toasted bun **\$13**

Chicken thin, marinated & fire grilled. Topped with arugula, shaved onion, lemon, & applewood smoked bacon on fire grilled flatbread **\$10**

Reuben grilled corned beef, loaded with gooey melted swiss, topped with sauerkraut, & Thousand Island dressing on griddled marble rye **\$9**

The Center Vermont cheddar & applewood smoke bacon **\$10**

The QB Sneak cream cheese, crunchy fried jalapenos, Vermont cheddar **\$10**

The Hail Mary this behemoth is thinly sliced beef, fire grilled ham, applewood smoked bacon, swiss & American cheeses, avocado, tomato, iceberg, & tangy slaw. *So big it needed 3 slices of bread. Don't be scared!!* **\$15**

The Longest "foot" a ½ lb all beef hot dog on a braided sesame roll, fried potatoes, grilled peppers & onions, and mustard **\$9**

TOUCH DOWN

ENTREES

The "22"* 22oz fire grilled bone-in ribeye **\$40**

Simple Grilled Fish locally sourced and sustainable. **\$15**
Ask your server for today's selection

Fish & Chips hand battered, house made tartar sauce, malt vinegar, & lemon **\$16**

Garlic Smoked Chicken ½ chicken marinated and smoked, then pan roasted until crispy and rubbed with roasted garlic and lemon **\$16**

Big Shrimp 6 jumbo shrimp, you choose 'em - grilled, blackened, or fried **\$19**

SIDES

- Fries **\$4**
 - Sweet Fries **\$5**
 - Mashed Potatoes **\$4**
 - Onion Rings **\$6**
 - Sautéed Veggies **\$4**
 - House Slaw **\$2**
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POST GAME

DESSERTS

Warm Skillet Cookie vanilla ice cream, hot fudge, whipped cream **\$6**

Hot Fudge Brownie Sundae **\$7**

Today's Cheesecake **\$8**
please ask your server for today's selection

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

APPETIZERS

■ 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

NEW ENGLAND CLAM CHOWDER \$7

LOBSTER GUMBO \$8

SALADS

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*

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SLACK'S

OYSTER HOUSE & GRILL

WITH SHELLS

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

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...

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

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