

SLACK'S

OYSTER HOUSE & GRILL

A BIT OF HISTORY

Ever wonder where Slack's Oyster House & Grill got its name? Plainville was settled in 1661, at which time it was part of the Town of Dedham, later becoming part of Wrentham in 1673

In its early days, Plainville was nicknamed "Slackville" after Benjamin Slack, an affluent landowner at the time

After the establishment of a post office in 1856, Plainville became an official town, named because of the abundance of geographical plains in the area

Along with bordering North Attleboro, MA, Plainville shares the Angle Tree Stone, a historic marker dividing the boundaries between the old Massachusetts Bay Colony and Plymouth Bay Colony

This is why the Angle Tree Stone is in the official town seal. Along with many notable veterans, Plainville was the home to George Robert Twelves Hewes, a Revolutionary War veteran who also partook in the Boston Tea Party as well as the Battle of Rhode Island

APPETIZERS

■ FROM THE RAW BAR*

OYSTERS

Please ask your server or see chalkboard for today's selections

CLAMS

littlenecks | top necks \$13 ½ doz • \$25 1 doz

LOBSTER

lemon | tarragon | atomic horseradish \$16

GULF PRAWNS

house cocktail sauce | lemon \$14

■ FROM THE STOVE

CRAB CAKES

red pepper rouille | horseradish | watercress \$16

LOBSTER DEVEILED EGGS

applewood smoked bacon | avocado | lemon \$12

CLAM POT

garlic | shallots | chorizo | italian parsley | white wine \$15

FRIED CALAMARI

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

SHORT RIB SLIDERS

braised short ribs | tomato marmalade | toasted brioche \$13

SOUPS

NEW ENGLAND CLAM CHOWDER \$7

LOBSTER BISQUE \$9

SALADS

SHAVED VEGETABLE

radish | broccoli | onion | brussels sprouts | kohlrabi | carrot | cucumber | blue cheese | sherry vinegar \$8

CHOPPED SALAD

romaine | red onion | cherry tomatoes | english cucumbers \$8

BABY KALE & BEET

goat cheese | beet oil | toasted almonds | butternut squash \$8

SLACK'S CAESAR

pickled baby leeks | house made caesar \$8

*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

N.E . CLAMBAKE

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

DUNGENESS CRAB RAVIOLO artichoke | vanilla | lime \$30

DIVER SCALLOPS truffles | celery root | broken tomato vinaigrette \$30

WICKED SHRIMP

toasted garlic | calabrese chiles | san marzano style tomatoes | house made fettucine \$25

SEAFOOD SYMPHONY

clams | mussels | gulf prawns | scallops | pappardelle pasta | white wine cream \$28

LINGUINE SCAMPI

gulf prawns | toasted garlic | white wine | fresh lemon | butter \$25

WHOLE MAINE LOBSTER steamed or spicy fried 2# \$68

WITH FINS

FISH & CHIPS

hand battered cod | crispy malt vinegar potatoes | creamy slaw \$19

EAST COAST HALIBUT

mushroom risotto | royal trumpet mushrooms | toasted garlic \$28

RAINBOW TROUT

potato wrapped | carrot butter | grilled asparagus | trumpet mushrooms \$24

MONK FISH

prosciutto | spaghetti squash | cherry peppers | littleneck clams \$25

BAKED COD

herb butter | ritz cracker crust | garlicky spinach | potato puree \$25

SALMON

grilled vegetables | portobello mushroom | roasted red pepper | honey citrus butter \$20

DAILY CATCH *please ask your server for today's selection*

WITH LEGS OR WINGS

7OZ CENTER CUT FILET* \$35

14OZ NEW YORK STRIP* \$38

14OZ RIBEYE* \$40

20OZ BONE-IN RIBEYE* \$50

CHICKEN calabrese potatoes | broccoli rabe | chicken jus \$26

DUCK

magret breast | leg confit | foie gras dirty rice | cherry almond vinaigrette | fried duck egg \$28

WAGYU BURGER

hand pressed burger | shredded boston lettuce | pickles | mayo | vermont aged cheddar | applewood smoked bacon | fried egg \$14

■ **ADDITIONS** hollandaise • béarnaise • blue cheese butter \$3 each

■ **ON THE SIDE** crispy fries \$7 • truffle fries \$9 • lobster mac & cheese \$10 • broccolini \$6
salt crusted baked potato \$5 • asparagus \$6 • creamy mashed potatoes \$5
broccoli rabe \$6 • brussels sprouts \$5 • white cheddar mac & cheese \$6

*All steaks are served with
hand cut fries, creamy mashed potatoes,
or salt crusted baked potato*

WITH SUGAR

CARROT CAKE house made spiced cake | fresh carrots | whipped cream cheese icing \$7

CHOCOLATE CAKE rich chocolate cake | chocolate ganache | chocolate mousse \$8

VANILLA CRÈME BRULEE \$7

NEW YORK STYLE CHEESECAKE Whipped cream | seasonal fruit | \$7