

## Shells

*chilled and accompanied by cocktail sauce + remoulade + lemon + chefs hot sauce + saltines*

James River Oysters*	14 half dozen / 22 full dozen
Fernandina Shrimp	19 half pound / 36 full pound
King Crab	49 half pound / 89 full pound
Florida Lobster Tail	22 half / 36 whole

## Shell Shack Packs

Shack Pack #1: half dozen oysters* + half pound chilled 'dina shrimp (feeds 2-3)	29
Shack Pack #2: half dozen oysters* + half pound chilled 'dina shrimp + half lobster tail (feeds 3-4)	45
Shack Pack #3: half dozen oysters* + half pound chilled 'dina shrimp + half lobster tail + half pound crab (feeds 4-6)	89
Shack Pack #4: full dozen oysters* + full pound chilled 'dina shrimp + whole lobster tail + half pound crab (feeds 6-8)	129
Shack Pack #5: full dozen today's oysters* + full pound chilled 'dina shrimp + whole lobster tail + full pound crab (feeds 8-10)	149

## Not Shells

Amelia Island Chowda	12
<i>oyster + grouper + shrimp + cream + potato + parsley</i>	
Fried Long Fin Calamari	15
<i>wild caught + cocktail + lemon</i>	
"Canned" Tuna Tartare*	18
<i>seaweed + crisp garlic + saltines</i>	
Firecracker Cob Corn	12
<i>firecracker mayo + lime + cilantro + farmstead cheese</i>	
Shell Shack Poutine	14
<i>fries + chowda + cheese curd</i>	
Seagull Wings	15
<i>well not really...they're chicken + buffalo dry rub + buttermilk ranch + celery</i>	

## Seaweeds

Sunshine Salad	15
<i>mixed green + goat cheese + strawberry + fennel crunch + bubble vinaigrette</i>	
Shell Shack Salad	15
<i>spinach + egg + mushroom + bacon + fresh seaweed + channel marker vinaigrette</i>	
Caesar Salad	15
<i>romaine + local parmesan + florida lemon caesar + olive + sourdough</i>	
Ocean Bowl	19 / add poke tuna* + 7 / add avocado + 4
<i>rice + seaweed + mango + cucumber + edamame + carrot + radish + crisp garlic</i>	

*add enhancements below to any of the above salads:*

Mesquite Chicken + 8 | Seared Tuna\* + 10 | Lobster Tail + 36  
Grilled Swordfish + 14 | Local Shrimp + 10



## Sand Pails

*buttermilk and cornmeal fried with high tide tartar and cocktail sauce*

Fish Sticks	18 quarter pound / 28 half pound
Port 'Dina Shrimp	21 quarter pound / 34 half pound

## Hooks, Lines & Nets

*wood fire grilled half pounder hooked with Florida lemon rice and low country corn*

Port 'Dina Shrimp	33
<i>smaller, lean pinkish-white flesh + sweet full flavor + firm texture</i>	
Florida Lobster Tail	45
<i>sweet flesh + briny, mild flavor + tender texture</i>	
Red Grouper	47
<i>lean white flesh + distinct, mild, sweet, full flavor + firm texture + large flake</i>	
Florida Swordfish	36
<i>firm white flesh + mild flavor + meaty texture + medium flake</i>	
Yellowfin Tuna*	36
<i>deep red flesh + medium, mild flavor + very firm texture + large flake</i>	
Today's Catch	33
<i>the best of today's boat bounty</i>	
Buttered Oysters	33
<i>tender flesh+ briny flavor + firm texture</i>	
King Crab Legs	49
<i>reddish-white flesh + sweet briny flavor + tender texture</i>	

## So You Don't Like The Water?

*wood fire grilled half pounder with potato and roasted carrot*

Beach Fire Chicken	29
<i>lean, marinated white flesh + mild flavor + firm moist texture</i>	
Barrier Island Beef Tenderloin	45
<i>tender, ruby red flesh + full flavor + firm texture</i>	

## Additions From The Tackle Box

Lobster Tail	36
Local Shrimp	10



\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
All parties of 8 people or more will have an automatic gratuity of 21% added to the check.