

- FROM THE KITCHEN AND GRILL -

CHILLED HORS D'OEUVRES

*OYSTERS ON THE HALF SHELL <i>East Coast Oysters, House Cocktail Sauce, Mignonette, Horseradish, Lemon</i>	4(ea)
JUMBO SHRIMP COCKTAIL <i>House Cocktail Sauce, Ginger Mustard Aioli, Lemon</i>	26
LOBSTER GUACAMOLE <i>Avocado, Cilantro, Lime, Fresno Pepper, Tortilla Chips</i>	25
*AHI TUNA POKE <i>Avocado Lemongrass Aioli, Wasabi Tobiko, Crispy Rice Cakes</i>	20
JUMBO SHRIMP BRUSCHETTA <i>Grilled Bread, Grilled Jumbo Shrimp, Tomato, Basil, Garlic</i>	20
*PETITE SHACK TOWER <i>Maine Lobster Tail, Canadian Snow Crab, 2 East Coast Oysters, 2 Jumbo Shrimp</i>	65
*SHACK TOWER <i>12 Oysters, 6 Jumbo Shrimp, Smoked Salmon, Ahi Tuna Poke, Lavash</i>	95
*GRAND SHACK TOWER <i>12 Oysters, 6 Jumbo Shrimp, Smoked Salmon, Ahi Tuna Poke, 1.5 LB Chilled Lobster, 1 LB Chilled Snow Crab Legs, Lavash</i>	190

HOT HORS D'OEUVRES

WOOD FIRED BREAD BASKET <i>Petite Baguette, Olive Oil, Sea Salt, House Butters (Honey Cinnamon, Spicy Cowboy, Bacon Bleu w/ Chive)</i>	11
CALAMARI <i>Spicy Crispy Calamari & Fried Pickles, Served with Vodka Sauce</i>	18
LOBSTER POUTINE <i>Cajun Fries, Taleggio Gravy, Lobster Claw, Cheese Curds</i>	25
COCONUT CURRY MUSSELS <i>Yellow Curry, Jalapeño, Fresno Peppers, Garlic Naan</i>	20
FRIED GREEN TOMATOES <i>Tempura Battered w/ Fresno Peppers & Spicy Aioli</i>	14
LORRAINE'S CRAB CAKES <i>w/ Bacon Maque Choux</i>	25
SMACK WINGS <i>House Hot Sauce, Bacon Blue Cheese Dressing</i>	17
BONE MARROW <i>Wood-Fire Grilled, Chimichurri, Sea Salt, Grilled Baguette (Make it a Luge w/ Buffalo Trace - 13)</i>	28

SOUP & SALAD

• ADD CHICKEN OR SALMON 10 • ADD 2 JUMBO SHRIMP 12 • ADD LOBSTER 13 • ADD *HANGER STEAK 20

S.S.S. HOUSE SALAD - 15 <i>Mixed Greens, Tomato, Cucumber, Bacon, Gorgonzola, House French</i>
CLASSIC CAESAR - 15 <i>Old Bay Croutons, Parmigiano Reggiano (ADD BOQUERONES - 2)</i>
ICEBERG WEDGE - 15 <i>Tomatoes, Red Onion, Smoked Bacon, Bacon Blue Cheese Dressing, Griddled Milk Bread</i>
FARMHOUSE SALAD - 17 <i>Herbed Farro, Fresh Berries, Baby Kale, Honey Mustard Vinaigrette, Parmesan</i>
LOBSTER COBB - 28 <i>Chilled Maine Lobster, Sweet Corn, Red Onion, Bacon, Avocado, Cherry Tomatoes, Cucumber, Hard Boiled Egg, Blue Cheese, Green Goddess Dressing, Griddled Milk Bread</i>
BOSTON CLAM CHOWDA - 10/12 <i>Clams, Salted Pork, Common Crackers</i>
LOBSTER BISQUE - 13/16 <i>Griddled Milk Bread</i>

LOBSTER ROLLS & SANDWICHES

SMACK SHACK ORIGINAL <i>Chilled Lobster Salad, Cucucumber, Tarragon, Griddled Milk Bread</i>	37	SOUTHERN FRIED CHICKEN SANDWICH <i>Lettuce, Tomato, Onion, Pickles, House Bacon Ranch Dressing, Potato Bun</i>	18
CONNECTICUT STYLE LOBSTER ROLL <i>Warm Lobster Tossed in Butter, Lemon, Chives, Split Top Bun</i>	37	FRIED SHRIMP PO'BOY <i>Cucumber, Tomato, Onion, Mixed Greens, Lemon, Lemon Aioli, Hot Sauce, Chives</i>	22

*ITEMS ARE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN INGREDIENTS CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBOURNE ILLNESS



~WOODFIRE GRILL~



All of our USDA Prime Steaks & Chops are grilled over Minnesota Red Oak

*7 OZ HANGER 40

*32 OZ PORTERHOUSE 135

*6 OZ FILET MIGNON 54

*18 OZ RIBEYE 75

*10 OZ FILET MIGNON 66

*14 OZ NEW YORK STRIP 70

ALASKAN KING CRAB (1LB) 140

Old Bay Buter, Lemon

Add to any Woodfire Grill item

*BÉARNAISE 6

AU POIVRE 6

LOBSTER OSCAR 25

GORGONZOLA CRUST

PICKLED RED ONION CHIMICHURRI 6

W/ CRISPY SHALLOTS 6

SIDES

- LOBSTER MAC & CHEESE 21/32 • MASHED POTATOES W/ S.S.S. GRAVY 15/24
- *GRILLED ASPARAGUS & BÉARNAISE 19/25 • LATKES W/ CRÈME FRAÎCHE & APPLE SAUCE 15/24
- GRILLED MUSHROOMS W/ CARAMELIZED ONION BEURRE BLANC, HERBS, BREADCRUMBS 16/23
- HOT HONEY BRUSSELS SPROUTS W/ PARMESAN, PISTACHIO, & BACON VINAIGRETTE 16/23
- SUCCOTASH W/ CHORIZO & POBLANO 15/22 • CAJUN FRIES W/ S.S.S. FRY SAUCE 9
- SWEET CORN GRATIN W/ ANDOUILLE & BREADCRUMBS 14/21 • CREAMED COLLARD GREENS 12/18

WOODFIRE GRILLED ENTREÉS

PACIFIC SNAPPER

Grilled Red Snapper & Asparagus, Mango Pico, Hot Honey Soy.....42

*AHI TUNA

Avocado Mousse, Heirloom Tomato, Everything Bagel.....45

MAINE LOBSTER TAILS (2)

Grilled Polenta & Asparagus, Caramelized Onion Beurre Blanc.....72

*BONE-IN PORK PORTERHOUSE

Creamy Grits, Caulini, S.S.S. BBQ.....42

*S.S.S. BURGER

8 oz. Prime, Grilled Mushrooms & Onions, Smoked Gouda, Dijon, House Steak Sauce.....25

CLASSIC ENTRÉES

SPANISH PAELLA - 35

Jumbo Shrimp, Clams, Mussels, Chicken, Andouille, Saffron Rice
ADD LOBSTER TAIL - 30 ADD 1/2 LB SNOW CRAB - 30

FISH AND CHIPS - 25

Beer Battered Cod, Cajun Fries, Coastal Slaw, House Tartar Sauce

LINGUINI & CLAMS A LA VODKA - 28

Littleneck Clams, Garlic, Shallot, Chili, Vodka Sauce, Burrata

DAYBOAT SCALLOPS

W/ SUCCOTASH - 43

Chorizo, Sweet Corn, Squash, Zucchini, Onion, Poblano

JAMBALAYA - 27

White Shrimp, Andouille Sausage, Pulled Chicken,
Jasmine Rice, Fresh Peppers, Cajun Seasoning, French Bread

NORTH BEACH CIOPPINO - 38

Jumbo Shrimp, Scallops, Mussels, Clams, Salmon,
Tomato Fennel Broth, Grilled Bread, Saffron Aioli

STUFFED SALMON

W/ WILD RICE RISOTTO - 42

Lobster & Shrimp Stuffed, Served w/ Asparagus, Pea,
Spinach, & Wild Rice Risotto w/ Fresh Herbs

FROM THE BOIL

All of our Boils are Served with Red Potatoes, Polish Sausage,
Corn on the Cob, Coastal Slaw, Hawaiian Rolls, Shack Boil Sauce

WHOLE MAINE LOBSTER - 75

6 JUMBO PRAWNS - 35

CANADIAN SNOW CRAB (1LB) - 60

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