



## BEVERAGES

### NON-ALCOHOLIC

Mineral Water, Coca Cola, Diet Coke, Sprite  
Red Bull Energy Drink

### BEERS OF THE WORLD

Dos Equis, Corona Extra, Amstel Light  
Heineken, Heineken Light, Peroni, Pilsner Urquell  
Red Stripe, Bass Ale, Stella Artois, Beck's

### AMERICAN PREMIUM

Budweiser  
Bud Light  
Michelob ULTRA  
Miller Lite  
Miller Genuine Draft  
Coors Light

## WHITE WINES

### CHARDONNAY

Clos du Bois, North Coast, California  
Ferrari-Carano, Alexander, California

### BLUSH

Beringer White Zinfandel, California

### SAUVIGNON BLANC

Clos du Bois, North Coast, California  
Ferrari-Carano, Fumé Blanc, Sonoma, California

### ADVENTUROUS WHITES

d'Arenberg, "The Stump Jump White", Adelaide, Australia  
Conundrum, California

## RED WINES

### PINOT NOIR

Castle Rock, Monterey, California  
Belle Glos, "Las Alturas", Santa Lucia Highlands, California

### MERLOT

Clos du Bois, Sonoma, California

### CABERNET SAUVIGNON

Clos du Bois, North Coast, California  
Ferrari-Carano, Alexander, California

All items are available at current bar pricing.

Sail Safe. Please drink responsibly. Our bar staff may request ID to verify age.  
All marks are registered trademarks of their respective brands.



## APPETIZERS

### SEAFOOD DIP

salmon, trout, mackerel and shrimp dip served with corn tortilla chips 2.95

### CRAB CAKES

sweet chili mayonnaise and Royal cocktail sauce 4.95

### SHRIMP COCKTAIL

with Royal cocktail sauce 4.95

### CHILLED ALASKAN KING CRAB LEGS

with Royal cocktail sauce 11.95

### COCONUT SHRIMP

with lime aioli (appetizer or entrée size) 3.50

### CRISP-FRIED CALAMARI

and creamy pesto 2.95

### CHICKEN DRUMMETS

spicy BBQ sauce and blue cheese dressing 2.95

### CAJUN POPCORN SHRIMP

with Royal cocktail sauce 2.95

## SOUPS

All our soups are served in a sourdough bread bowl 2.50

CLAM CHOWDER | SEAFOOD GUMBO

## SHACK ENTRÉES

### BERMUDA ONION HAMBURGER

the best char-broiled burgers garnished with fried Bermuda onion rings 4.95

### KEY WEST FISHERMAN BURGER

breaded catch of the day, lettuce and tomatoes on ciabatta bread, served with french fries and tartar sauce 4.95

### BARBECUED BABY BACK RIBS

with coleslaw 4.95

## SHACK SALADS

### CLASSIC CAESAR SALAD

with Caesar dressing 3.95

### SEAFOOD SHACK GARDEN SALAD

tomatoes, mixed lettuces, cucumbers, hard boiled eggs, avocado and olives with your choice of Ranch, Italian, Thousand Island or Blue Cheese dressing 3.95

## STANDARD SIDES

Choose any of the side orders to accompany your entrée

### SWEET POTATO FRIES

served with spiced tomato ketchup

### CAJUN POTATO WEDGES

sour cream Ranch dip

## SEAFOOD ENTRÉES

Ask about our Fresh Catch Specials

### SEAFOOD BASKET FOR TWO

popcorn shrimp, fried calamari, battered fish fingers with scallops and french fries, served with tartar sauce and Royal cocktail sauce 9.00

### GRILLED CAJUN PLATTER

fish, scallops and shrimp served with mashed potatoes, corn, snow peas and lemon beurre blanc 6.95

### GRILLED CATCH OF THE DAY

served with mashed potatoes, corn, snow peas, lemon beurre blanc and a fresh fruit salsa 4.95

### GRILLED JUMBO SHRIMP

served with garlic-herb butter and a house salad 6.95

### LOBSTER FEAST

two 6 oz. lobster tails, split and grilled.

Served with drawn butter, vegetable of the day and steamed rice 18.00

## DESSERTS

KEY LIME PIE 1.95

BANANA SPLIT 1.95

DOUBLE CHOCOLATE FUDGE CAKE 1.95

COOKIES & CREAM SUNDAE 1.95

A 15% gratuity will be added to each check in addition to the published menu prices.  
Your check may reflect an additional tax for certain ports or itineraries.