

THE Surf SHACK

STARTERS

CHARCUTERIE BOARD · \$600

prosciutto de parma, salame genoa, salame piccante, aged cheddar, goat cheese, feta, caperberries, kalamata olives, pepperoncini, cornichon, fresh berries, grapes, everything flats (serves 20)

SUMMER ON A BOARD · \$200

watermelon, charred corn, tomatoes, roasted red peppers, berries, herbed goat cheese, everything flats

GRILLED STREET CORN · \$120

cotija cheese, ancho chile mayo, onion, cilantro, lime, tortilla chips

PETITE LOBSTER ROLLS · \$MP

chilled with lemon mayo, old bay, shredded lettuce

SHRIMP COCKTAIL · \$225

with classic sauce + lemon

COCONUT BATTERED SHRIMP · \$250

with mango aioli + lime

OYSTERS ON THE HALF SHELL ♦ · \$200

cocktail sauce, horseradish, lemon, saltines

CEVICHE ♦ · \$250

yellowfin tuna, tomatoes, roasted peppers + onions, chile vinaigrette, mango aioli, cilantro, tortilla chips

HUMMUS · \$175

carrots, kalamata olives, miniature sweet peppers, cucumbers, charred broccolini, edamame, everything flats

BLACK BEAN + CORN SALSA · \$150

with tortilla chips

SALADS

ADD grilled chicken \$125; grilled shrimp \$150; grilled salmon ♦ \$180

GREEK FARRO SALAD · \$200

arugula, lettuce mix, farro, cucumber, kalamata olives, red onion, cherry tomatoes, feta cheese, greek dressing

SUMMER PANZANELLA SALAD · \$200

toasted bread, arcadia mix, cherry tomatoes, red onion, grilled corn, roasted peppers, goat cheese, orange-basil vinaigrette

CAESAR SALAD · \$200

chopped romaine, garlic croutons, parmesan, creamy caesar dressing

Surf Shack events are served family style. Individually plated meals with table service are available for an additional fee.

Unless otherwise specified, all menu items serve 12 people.

HANDHELDS

BUILD YOUR OWN TACO BAR · \$300

CHOICE OF grilled mahi mahi, grilled chicken, or braised black beans · with charred flour tortillas, shredded cabbage, mango aioli, salsa roja, cotija cheese, chopped cilantro & onion, roasted corn

BBQ SANDWICH BOARD · \$250

CHOICE OF pulled pork, smoked brisket, or smoked chicken thighs · with pickles + surf bbq sauce

ADD potato salad \$75; coleslaw \$50

MAINS

for all mains, choose one set of sides to pair with your protein

CITRUS ROASTED CHICKEN · \$325

PAN-SEARED SALMON ♦ · \$350

GRILLED FLANK STEAK ♦ · \$420

CHOOSE ONE SIDE:

roasted corn and edamame succotash, roasted peppers, herbed goat cheese, spiced tomato sauce

-OR-

braised black beans + linguica, cotija cheese, crispy onions, crushed avocado

-OR-

charred broccolini, whipped greek yogurt, feta cheese, kalamata olives, garlic confit

EXTRAS

MAC + CHEESE · \$125

POTATO SALAD · \$75

SLICED WATERMELON · \$75

COLESLAW · \$50

SWEETS

CHOCOLATE CHIP COOKIE BOARD · \$75

freshly baked with sea salt

♦ This item is raw or partially cooked and can increase your risk of food borne illness. | Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked. Please inform your server if you have a food allergy.