

# ROUTE 6

## DINNER



### RAW BAR

#### BASKETS AND BOWLS TO SHARE

- FRIED IPSWICH CLAMS - NEW ENGLAND SOFT SHELLS FRIED CRISP WITH HOUSE TARTAR SAUCE /16
- STEAMERS - NEW ENGLAND SOFT SHELLS OR JERSEY LITTLE NECKS WITH DRAWN BUTTER AND BROTH /16
- CRAB DEVILED EGGS - THE AMERICAN CLASSIC CHOCK FULL OF BLUE CRAB /9
- FISH CAKES - LIGHTLY BREADED HADDOCK AND YUKON GOLD POTATO WITH LEMON AIOLI /11
- SMOKED BLUEFISH DIP - WITH HORSERADISH CRÈME FRAICHE AND BAGEL CHIPS /11
- JOHNNY CAKES - GRIDDLE SEARED WITH MAPLE-BOURBON BUTTER /7

#### STARTERS

- BUTTERMILK FRIED OYSTERS - WITH HOUSE TARTAR SAUCE /14
- CHICKEN FRIED LOBSTER TAILS - SERVED WITH GREEN TABASCO AIOLI /20
- CRAB IMPERIAL STUFFED OYSTER - HALF SHELL OYSTERS BAKED WITH LUMP CRAB, MUSTARD AND LEMON /18
- CLAM CHOWDER - CLASSIC NEW ENGLAND /10

#### SALADS

- CAESAR - WITH FRIED CAPERS AND BLACK OLIVE CROUTONS /9
- CHOPPED - TOSSED WITH GRILLED SHRIMP, AVOCADO, TOMATO, BACON AND GREEN GODDESS DRESSING /16
- CUCUMBER PANZANELLA - SLICED CUCUMBERS, GREEN OLIVES AND ROAST TOMATO-SOURDOUGH CROUTONS /10



#### SHACK CLASSICS

- MAINE LOBSTER ROLL - CHUNKS OF LOBSTER AND A DAB OF MAYO ON A BUTTERED POTATO ROLL /26
- OUR FRIED CHICKEN - BONELESS THIGH AND BREAST WITH BACON GRAVY (ON THE SIDE) /17
- CRAB CAKE - BROILED MARYLAND STYLE WITH COLESLAW AND OLD BAY AIOLI /23

#### WOOD OVEN ROASTED

- MONKFISH TAIL - BONE-IN FILET WITH BROWN BUTTER ROASTED BRUSSELS SPROUTS AND CIDER BRAISED APPLES /27
- STRIPED BASS FILET - OVER BUTTER BEAN STEW, SMOKY LINGUICA AND STEAMED MUSSELS /25
- RAINBOW TROUT - CEDAR PLANK FILET WITH GRILLED LEMON AND HERB OLIVE OIL /19
- BLACK BASS - WITH GARLIC BRAISED ESCAROLE AND A MEYER LEMON CONFIT /26

#### GRILLED OVER SPLIT CHERRY & WHITE OAK

- BLUEFISH - ROASTED MARBLE POTATO SALAD, MUSTARD CREME FRAICHE /20
- DIVER SCALLOPS - GRILLED FRISEE, TRUMPET MUSHROOM AND WARM SHERRY-BACON VINAIGRETTE /24
- FILET MIGNON - SMOKED PEPPER BUTTER AND WATERCRESS SALAD /28
- ATLANTIC KING SALMON - APPLE PANCETTA VINAIGRETTE /24



#### SIDES

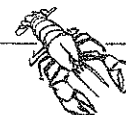
- ROASTED CAULIFLOWER /8
- HOUSE FRIES /5  
OLD BAY
- CIDER ROASTED BRUSSELS SPROUTS /6
- BOSTON BAKED BEANS /8
- DAILY JAR OF PICKLES /5



#### T-BONE'S SEAFOOD STEW

SHRIMP, CALAMARI, MUSSELS, CLAMS, WHITE FISH, POTATO, CRISPY BREAD /25

SEE THE CHALKBOARD FOR TODAY'S MARKET FISH!



**LOBSTER**  
VARIOUS SIZES  
STEAMED OR  
WOOD GRILLED  
/M.P.

OR TURN IT INTO A...  
**LOBSTER BAKE**  
YOUR CHOICE OF  
LOBSTER, WOOD OVEN  
BAKED WITH MUSSELS,  
CLAMS, SAUSAGE AND  
MARKET VEGETABLES.  
/144

CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, MILK PRODUCTS, PORK, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS.

EXECUTIVE CHEF: ANTHONY DRIENZO