

SLACK'S

OYSTER HOUSE & GRILL

DINNER

RAW BAR*

SHRIMP COCKTAIL
homemade cocktail sauce,
fresh horseradish & lemon wedges 16

LITTLENECK CLAMS
homemade cocktail sauce, fresh horseradish,
lemon wedges & mignonette
6 for 18 | 12 for 34

OYSTERS
homemade cocktail sauce, fresh horseradish,
lemon wedges & mignonette
6 for 18 | 12 for 36

APPETIZERS

BAKED STUFFED CLAMS
delicious buttery stuffies with vegetables,
minced clams, crab & Ritz crackers 22

ITALIAN ANTIPASTO
marinated vegetables, roasted red peppers,
assorted olives, provolone cheese,
mozzarella, artichokes, Italian cold cuts,
cured meats & focaccia 26

GRILLED OCTOPUS
arugula, extra virgin olive oil,
cherry tomatoes & spicy aioli 25

JUMBO CRAB CAKES
breaded in panko crust, seared &
served over a bed of arugula with a
spicy rémoulade & sweet pepper relish 28

RHODE ISLAND-STYLE CALAMARI
crispy fried calamari served with
cherry peppers, topped with
arugula & lemon herb aioli 18
marinara sauce is available upon request

STEAMED MUSSELS OR CLAMS
steamed in white wine, tossed with garlic,
cherry tomatoes & arugula, served with
a grilled baguette 20 | 24

SPINACH ARTICHOKE DIP
a blend of cheese mixed with spinach
& artichoke hearts served warm with
toasted pita chips 21

PORK BELLY SWEET AND STICKY
crispy smoked pork belly bites with
sweet & sticky Japanese BBQ Sauce
thinly sliced scallions & sesame seeds 21

SWEET & SPICY CAULIFLOWER
coated in a seasoned flour, deep fried
and served with sweet & spicy Sriracha
Thai sauce, garnish with scallions and
sesame seeds 18

SOUPS & SALADS

FRENCH ONION SOUP
classic French dish made with caramelized onions & veal stock,
topped with a slice of bread & Swiss cheese 14

SOUP DU JOUR 12

CAPRESE SALAD
heirloom tomatoes, fresh basil, fresh mozzarella, olive oil,
salt & pepper, balsamic glaze 16

SIDE CAPRESE SALAD 8

HOUSE SALAD
spring mix, tomatoes, cucumbers & raspberry vinaigrette 11

SIDE HOUSE SALAD 7

CAESAR SALAD
house-made croutons, shaved Parmesan cheese
with Caesar dressing 12

SIDE CAESAR SALAD 7
add grilled salmon +22, grilled jumbo shrimp +20 or grilled chicken breast +12

STEAKS*

Pair with your favorite Bourbon or ask your server about one of our signature cocktail specials

14 OZ. USDA NEW YORK STRIP 54

**20 OZ. USDA PRIME
BONE-IN RIBEYE** 77

7 OZ. FILET MIGNON 56

PRIME RIB
FRIDAY & SATURDAY ONLY
mashed potatoes, fresh vegetables
& au jus 58

All cuts are accompanied by a choice
of one sauce & one side

Sauces: béarnaise,
merlot demi-glaze, cowboy sauce

add grilled shrimp to any steak +10

ENTRÉES*

SHORT RIBS
mashed potatoes & buttered baby carrots
with tops, finished with braising gravy 46

HERB-ROASTED HALF CHICKEN
mashed potatoes, asparagus,
finished with Florentine sauce 31

BONE-IN TWIN PORK CHOPS
whipped potatoes &
maple grain mustard Dijon sauce 35

BAKED HADDOCK
buttery panko herb crust, risotto
& haricots verts, garnished
with a grilled lemon 33

BAKED CRUSTED HALIBUT
crusted with crab meat stuffing with Ritz
cracker crumbs, served with haricots verts,
mashed potatoes & lemon beurre blanc 42

CHICKEN PICCATA
pounded chicken breast dredged in flour,
egg-battered & pan-fried, served with
a choice of linguine, rice, or risotto,
finished with a tangy lemon caper sauce 34

SEAFOOD FRA DIAVOLO
shrimp, mussels, scallops & clams,
tossed with Fra Diavolo sauce
over linguini 39

STEAK FRITES
hanger steak, fries, grilled shallots,
arugula salad & demi-glaze 38

PAN-SEARED SALMON
Jasmine rice, carrots with
lemon beurre blanc, garnished with a
grilled lemon 38

SHRIMP SCAMPI
linguini, garlic, tomatoes & arugula 34

ALFREDO LINGUINI PRIMAVERA
fresh vegetables & cream alfredo sauce
over linguini 31
add grilled chicken +9 or 3 jumbo shrimp +10

FAMILY SIDES

JASMINE RICE 9
BAKED POTATO 9
LOADED BAKED POTATO 11
ASPARAGUS 9

HARICOTS VERTS 9
PARMESAN RISOTTO 9
BABY CARROTS 9
PARMESAN FRIES 11

FRIES 9
LEMON CAPER RISOTTO 9
WHIPPED POTATO 9
SAUTÉED SPINACH 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.

SLACK'S

OYSTER HOUSE & GRILL

COCKTAILS

- THE SMOKING JACKET**
Choice of Bourbon with Aperol, Meletti Amaro & Bitter Truth Chocolate Bitters
Sip this cocktail while enjoying one of our prime steak cuts
Bourbon Choices: Knob Creek 100 Proof, Basil Hayden, Woodford Reserve
- PLAINRIDGE PARK SIGNATURE BUFFALO TRACE BOURBON BARREL AGED OLD FASHIONED** 14
- CRANBERRY PALOMA**
Patrón Tequila, fresh grapefruit juice, topped with soda water 14
- DARK & STORMY**
Gosling Dark rum, ginger beer, simple syrup & fresh lime 12
- BANANA PEANUT BUTTER CUP**
Skrewball Peanut Butter whiskey, banana liqueur, creme de cacao & a chocolate swirl 14
- ROYAL BLUSH**
Absolut Raspberri vodka, Chambord Black Raspberry liqueur, Pama Pomegranate liqueur, sour mix, orange & lime juices 14

- GRILLED PINEAPPLE MARTINI**
Corvus Grilled Pineapple vodka, Malibu Coconut rum, elderflower liqueur, simple syrup, lemon juice & a dash of hot cherry pepper juice 15
- FRENCH 75**
Hendrick's gin, lemon juice, simple syrup & sparkling wine 14
- CLASSIC SANGRIA**
choice of red or white wine, fresh fruit juices, brandy, triple sec & a splash of Sprite 14
- SIGNATURE ESPRESSO MARTINI**
Absolut Vanilia vodka, Kahlúa Coffee liqueur, Baileys Irish Cream liqueur & house espresso 15
Try our Bourbon espresso made with Buffalo Trace Bourbon & Buffalo Trace Bourbon Cream
- NEGRONI**
Tanqueray London Dry gin, sweet vermouth & Campari, over ice 14
- PISTACHIO MARTINI**
Amaretto, Frangelico & blue curaçao, shaken with cream 15

WINE BY THE GLASS

WHITE

- DOMAINE STE. MICHELLE BRUT** 10
- LA MARCA PROSECCO** 12
- CHATEAU STE. MICHELLE RIESLING** 9
- KENDALL-JACKSON CHARDONNAY** 9
- RODNEY STRONG CHALK HILL CHARDONNAY** 11
- BRANCOTT ESTATE SAUVIGNON BLANC** 11
- KIM CRAWFORD SAUVIGNON BLANC** 10

- JERMANN PINOT GRIGIO** 14
- HUGEL PINOT GRIS** 13
- FLEUR DE MER ROSÉ** 12
- CANYON ROAD WHITE ZINFANDEL** 8
- MULDERBOSCH CHENIN BLANC** 10
- RÉGIS MINET POUILLY-FUMÉ**
- VEILLES VIGNES SAUVIGNON BLANC** 15

RED

- SIMI CABERNET SAUVIGNON** 12
- CHATEAU STE. MICHELLE INDIAN WELLS CABERNET SAUVIGNON** 12
- BONANZA CABERNET SAUVIGNON** 12
- ERATH PINOT NOIR** 11
- MEIOMI PINOT NOIR** 14

- VILLA ANTINORI RISERVA CHIANTI CLASSICO** 15
- ALAMOS MALBEC** 12
- CONUNDRUM CALIFORNIA RED BLEND** 13
- RODNEY STRONG MERLOT** 12
- DOMAINE DE LA VOÛTE DES CROZES CÔTE-DE-BROUILLY BEAUJOLAIS** 13

FORTIFIED

- GRAHAM'S SIX GRAPES RUBY PORT** 10

BEER & BEYOND

- COORS LIGHT** 9
- MILLER LITE** 9
- BLUE MOON BELGIAN WHITE** 9
- MICHELOB ULTRA** 9
- BUD LIGHT** 9
- HEINEKEN ORIGINAL** 9
- MODELO ESPECIAL** 8
- GUINNESS** 9
- HIGH NOON VODKA SELTZER** 9

- TRULY HARD SELTZER** 8
(flavors vary)
- HEINEKEN 0.0** 9
- SUN CRUISER ICED TEA VODKA** 8
- HIGH NOON SELTZER** 9
(available in vodka & tequila, flavors vary)

- RED BULL ENERGY DRINK, RED BULL SUGARFREE, RED BULL EDITIONS** 5
- EVIAN WATER** 6

