

SLACK'S

OYSTER HOUSE & GRILL

LUNCH

Appetizers

Traditional Wings

choice of barbeque, buffalo or dry cajun seasoning
½ dozen 10

Parmesan Fries

with truffle aioli 9

Calamari

Rhode Island-style with cherry peppers, topped with arugula and a lemon caper aioli 15

marinara sauce available upon request

Ultimate Margherita Flatbread

sun-dried tomato pesto, vine-ripened tomatoes, fresh mozzarella, basil 15

Steamed Mussels

tossed with garlic, basil, cherry tomatoes & arugula, then steamed in white wine, served with grilled baguette 16

Portuguese Clams with Chorizo

local littleneck clams sautéed with chorizo & onions in a dry sherry saffron tomato sauce with grilled focaccia 16

Charcuterie Board

assorted meats & cheeses from around the world, paired with honeycomb 21

Soups & Salads

New England Clam Chowder

little neck clams, bacon & potatoes 9

French Onion

sweet onions & Emmental cheese 10

Slack's Wedge

pork belly, baby sweet gem lettuce, cherry tomatoes, carrots, crumbled blue cheese, house-made blue cheese dressing 10

Chopped Caesar

duck fat focaccia croutons, shaved Parmesan & romaine with Caesar dressing 10

Add grilled shrimp, grilled chicken breast or grilled salmon +*

Steaks

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

24 oz. USDA Prime Porterhouse*

oh my, buckle up 89

20 oz. USDA Prime Bone-In Ribeye*

tender & juicy with the right amount of marbling 62

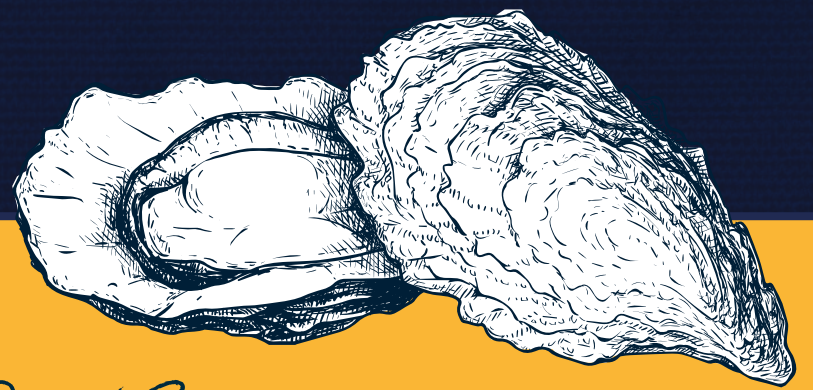
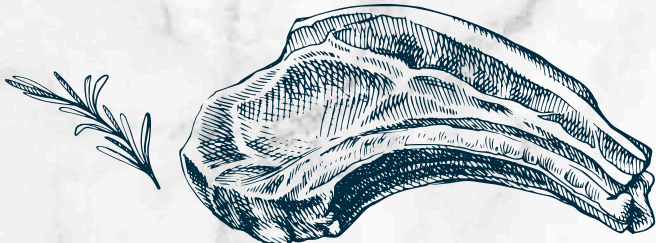
7 oz. Hand-Cut Filet Mignon*

melt-in-your mouth tenderloin 45

14 oz. USDA Prime New York Strip*

flavor you know is too good to be true 48

All cuts are accompanied by bordelaise & choice of 1 side



Raw Bar

East Coast Oysters* GF

with house-made cocktail sauce, fresh horseradish & mignonette 6 for 18 | 12 for 36

Littleneck Clams* GF

with house-made cocktail sauce, fresh horseradish & mignonette 6 for 18 | 12 for 36

Shrimp Cocktail GF

with house-made cocktail sauce & fresh horseradish 15

Sandwiches

New England Hot Chicken

Vermont maple syrup hot sauce, lettuce, pickles & shoestring fries 15

Shrimp Po' Boy

Creole tartar, cherry peppers & shoestring fries 21

Spicy Grilled Chicken

bacon, Monterey Jack cheese, pico de gallo, apple, spicy mayo & shoestring fries 15

Grilled Flank Steak*

house slaw, Siracha aioli & shoestring fries 18

Entrées

Dom's Steak Tips*

mushrooms & onions, Cajun potato wedges & bordelaise drizzle 28

Shrimp Scampi

fresh tagliatelle pasta, tomatoes, basil & arugula 25

Fish n Chips

Samuel Adams Boston Lager-battered cod with Creole tartar & shoestring fries 20

Pan Roasted Salmon* GF

green tea jasmine rice, Haricot verts, Korean BBQ sauce 26

Family Sides

Shoestring Fries 7

Cajun Potato Wedges 9

Asparagus 9

Haricot verts 9

Green Tea Jasmine Rice 9

Made using Gluten Free (GF) & Vegetarian (V) products prepared in a common kitchen.

**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.

+ Charges apply.

SLACK'S

OYSTER HOUSE & GRILL

DINNER

Appetizers

Steamed Mussels

tossed with garlic, basil, cherry tomatoes & arugula, then steamed in white wine, served with grilled baguette 16

Calamari

Rhode Island-style with cherry peppers, topped with arugula and a lemon caper aioli 15

marinara sauce available upon request

Charcuterie Board

assorted meats & cheeses from around the world, paired with honeycomb 21

Portuguese Clams with Chorizo

local littleneck clams sautéed with chorizo & onions in a dry sherry saffron tomato sauce with grilled focaccia 16

Crab Cakes

Creole tartar sauce, mango mango jalapeño salsa, cilantro oil 27

Soups & Salads

New England Clam Chowder

little neck clams, bacon & potatoes 9

French Onion

sweet onions & Emmentaler cheese 10

Slacks Wedge

pork belly, baby sweet gem lettuce, cherry tomatoes, carrots, crumbled blue cheese, house-made blue cheese dressing 10

Chopped Caesar

duck fat focaccia croutons, shaved Parmesan, romaine & Caesar dressing 10

Add grilled shrimp, grilled chicken breast or grilled salmon +*

Watermelon Salad

pink salt compressed watermelon, arugula tossed in a citrus vinaigrette, feta cheese & candied pine nuts with balsamic reduction 10

Steaks

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

24 oz. USDA Prime Porterhouse*

oh my, buckle up 90

20 oz. USDA Prime Bone-In Ribeye*

tender & juicy with the right amount of marbling 63

7 oz. Hand-Cut Filet Mignon*

melt-in-your mouth tenderloin 46

14 oz. USDA Prime New York Strip*

flavor you know is too good to be true 49

All cuts are accompanied by bordelaise & choice of 1 side



Raw Bar

East Coast Oysters* GF

with house-made cocktail sauce, fresh horseradish & mignonette 6 for 18 | 12 for 36

Littleneck Clams* GF

with house-made cocktail sauce, fresh horseradish & mignonette 6 for 18 | 12 for 36

Shrimp Cocktail GF

with house-made cocktail sauce & fresh horseradish 15

Entrées

Boneless Beef Short Rib

whipped potatoes, roasted carrots, finished with natural braising sauce, topped with toasted panko gremolata 37

Pork Chop* GF

Buffalo Trace and blueberry demi-glace, fingerling potatoes, peaches 36

Sea Scallops*

lemon caper risotto, bacon, chives 36

Pan Seared Salmon GF

green tea jasmine rice, Haricot verts, Korean BBQ sauce 27

Swordfish GF

lemon caper risotto, grilled asparagus, green goddess vinaigrette 32

Pan Roasted Halibut

jasmine rice, baby bok choy, mango jalapeño salsa 36

Pan Roasted Game Hen

fingerling potatoes, haricot verts, roasted mushroom, pearl onion 27

Family Sides

Whipped Potatoes 9

Loaded Baked Potato 9

Fingerling Potatoes 9

Asparagus 9

Haricot Verts 9

Baby Bok Choy 9

Lemon Capers Risotto 9

Green Tea Jasmine Rice 9

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