



APPETIZERS

TUNA TARTAR TAQUITOS*	16
Fresh Spicy Tuna with Toasted Sesame Seeds, Avocado and Micro Red Radish	
PULLED PORK EMPANADA	12
Hawaiian Style BBQ Sauce, Comes with a Side of Creamy Coleslaw and Chipotle Mayo	
CLAMS ALA KASBAH*	18
Manilla Clams and Local Potatoes Sauteed with White Wine and Pesto. Finished with Dukkah Powder and a Baguette Toast Point	
SEARED SCALLOP SALAD*	18
	(GF)
Baby Arugula, Heirloom Cherry Tomatoes, Toasted Sesame Seeds, Avocado and a Warm Soy Vinaigrette	
SHAVED FENNEL SALAD	16
	(V) (GF)
Navel Orange Vinaigrette with Baby Kale, Cannellini Beans and Toasted Pignoli Nuts	
FRESH TOMATO BRUSCHETTA	12
	(V)
French Baguette, Basil, Balsamic Glaze	

FOR THE TABLE

Add Salad Protein

Grilled Organic Chicken 12, Grilled Shrimp 12, Blackened Fish 14

BILLY GOAT SALAD	20
	(V)
Fresh Red Leaf Lettuce, Panko Crusted Goat Cheese, Baby Beets and Toasted Almonds. Served with Candied Ginger Vinaigrette	
CHARRED LEMON CAESAR SALAD	22
Fresh Dill and Crispy Croissant Croutons	
WHITE WINE MUSSELS*	30
Cilantro-Herb Butter	
SPICY THAI MUSSELS*	28
Fresh Peppers and Coconut Milk	
HOMEMADE HUMMUS PLATTER	25
	(V) (GF)
Vegetable Crudit�, Crispy Capers and Aleppo. Grilled Pita Bread.	

MAINS

BLACKENED LOCAL FISH MONTACOS (GF)	2 Tacos 24 3 Tacos 35
Made with Locally Caught Tile Fish, Creamy Coleslaw and Homemade Mango Salsa in Crunchy Corn Tortillas & Side Salad	
GRILLED "PAT LA FRIEDA" BURGER*	25
8oz Burger on Brioche Bun with Fries. Choice of Cheddar, American or Provolone. +Cage Free Egg or Bacon \$2 +Sub Vegan Beyond Burger	
LOBSTER ROLL	45
Locally Caught and Cooked Right Here, Served on a Fresh Baked Croissant with a Side Salad, Coleslaw and Potato Chips	
GRILLED ORGANIC CHICKEN SANDWICH	22
Melted Provolone on a Fresh Baked Croissant with Chipotle Mayonnaise & French Fries +Bacon \$2	
PAN FRIED FISH SANDWICH	24
Locally Caught Fluke Fish Served on Brioche Bun with Homemade Tartar Sauce and a Side of Coleslaw	
FLATBREAD	20
	(V)
Roasted Tomato, Fresh Mozzarella, Homemade Pesto, Local Baby Kale and Balsamic Glaze	
LAMBORGHINI'S*	20
Moroccan Spiced Lamb Sliders, Served on Cheddar Infused Brioche Buns with Roasted Garlic Aioli	

VEGETARIAN FRIENDLY (V) GLUTEN FREE (GF)

DESSERT

<i>PALAZZOLO'S GELATO (ASSORTED FLAVORS)</i>	10
<i>TRACEY'S FAMOUS KEY LIME PIE</i>	12
<i>LIMONCELLO AND MASCARPONE CAKE</i>	12

20% Auto-Gratuity Is Added On Tables of 6 or More

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Risk of Food Borne Illness

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