



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 24
2 Tacos
3 Tacos 35
Made with Locally Caught Tile Fish, Creamy Coleslaw and Homemade Mango Salsa in Crunchy Corn Tortillas
- 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 V
- LOBSTER ROLL** 45
Locally Caught and Cooked Right Here, Served on a Fresh Baked Croissant with a Side Salad, Coleslaw and Potato Chips
- PANKO CRUSTED LOCAL FLUKE** 34
Tropical Basmati Rice, Marinated Snap Peas, and Gigshack Tarter Sauce
- BABY BACK RIBS** 32
Hawaiian Style BBQ Sauce, Served with Baked to Order Cornbread & Creamy Coleslaw
- PAN SEARED CRISPY CHICKEN** 34
Two Organic Chicken Thighs with Grilled Asparagus, Dukkah Dusted Potatoes and a Mustard-Cream Sauce
- ATHENIAN SPANAKOPITA** V 32
Classic Phyllo Dough, Roasted Tomatoes, Saut ed Spinach and Feta, Over Lemon Hummus and Couscous Cucumber Salad
- SESAME SEARED TUNA STEAK*** GF 40
Grilled Broccolini, Pesto Roasted Potatoes with Candied Ginger Vinaigrette and Sweet Soy

VEGETARIAN FRIENDLY V GLUTEN FREE GF

DESSERT

- PALAZZOLO'S GELATO (ASSORTED FLAVORS) 10
- TRACEY'S FAMOUS KEY LIME PIE (HOMEMADE) 12
- LIMONCELLO AND MASCARPONE CAKE 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 Foode Born Illness

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