# The Great Machipongo Clam Shack



# APPETIZERS

### Calamari Rings

golden fried and served with dipping sauce \$9.

Crab Dip to Share \$12.

### **Hot Wings**

served with ranch or bleu cheese \$7.

### **Clam Shack Fries**

dusted with Old Bay seasoning \$6.

### **Onion Rings**

served with dipping sauce \$4.

Shrimp Cocktail \$8.

### **Shack Seafood Sampler**

golden fried oysters, shrimp, clam strips and scallops served with tartar and cocktail sauce \$11.

# HOMEMADE SOUPS

## Peggy's Crab Soup

tomato based vegetable crab soup 12 oz. Cup \$5. / Pint \$7. / Quart \$12.

## **Eastern Shore Clam Chowder**

clear broth clam chowder 12 oz. Cup \$5. / Pint \$7. / Quart \$12.

### **She Crab Soup**

rich & creamy with a hint of sherry 12 oz. Cup \$7. / Pint \$9. / Quart \$17.

## Seafood Gumbo (gluten free)

cup \$8. lunch \$13. dinner \$16.

# CHILLED SPECIALTIES

## Jumbo Lump Crab Meat

½ lb. \$12. ½ lb. \$24.

Peeled and Deveined Shrimp

½ lb. \$8. 1 lb. \$16.

# HEALTHY OPTIONS

## Salad Plate Topped with Choice of:

grilled sockeye salmon with mustard dill sauce \$11. grilled ahi tuna with teriyaki sauce \$11. grilled chicken with Caesar sauce \$9.

### **Broiled Alaskan Sockeye Salmon**

served over whole wheat pasta with mustard dill sauce, side salad and broccoli \$16.

## Gluten Free Bayside or Seaside Cake

served with side salad and broccoli \$15.

## Gluten Free Crab Cake

served with side salad and broccoli \$15.

### Hawaiian Burger

chicken breast, sliced pineapple \$8.

Veggie Burger \$7.

# SALADS

### The Shack Salad

Artisan blend with mix of yummy additions \$7.

## Shrimp Salad or Crab Salad Plate

served on a bed of lettuce and tomato with coleslaw Shrimp \$8. Crab \$10.

### Combo Seafood Salad Plate

crab meat salad and shrimp salad with lettuce, tomato wedges and coleslaw \$14.

# DRINKS

Brewed Tea • Lemonade • Coffee • Root Beer Pepsi • Diet Pepsi • Mountain Dew • Sierra Mist Raspberry Tea • Ginger Ale Stash Hot Tea \$1.99

To-Go cup (refill) \$.25

Wine by the Glass \$5.

Large Beer Selection • Mixed Drinks Available

# KID'S ITEMS

Chicken Tenders • Mini Cheese Pizza
Hot or Chilled Shrimp

**Grilled Cheese • Chicken & Cheese Quesadilla** plus choose 1 of our available sides or applesauce & granola bar \$5.

# DESSERTS

Ask about Pie \$5.

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Smith Island Cakes \$5.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*20% gratuity added to parties of 8 or more (applies even if check is separated)

## ENTREES & PLATTERS

prepared to your liking (broiled/baked/fried) and served with hush puppies & choice of two sides

Flounder \$16.

Wild Alaskan Salmon \$16.

**Ahi Tuna** \$16.

**Butterfly Shrimp** \$16.

Jumbo Sea Scallops tender and tasty \$22.

**Fried Oysters** crispy single fried \$16.

Soft Shell Crab Platter (4) 22.

**Broiled Stuffed Shrimp** local crab meat \$23.

Broiled Stuffed Flounder local crab meat \$24.

### **Homemade Crab Cakes**

twin cakes made with Chesapeake crab meat and no fillers \$22.

### Mix & Match

you choose your seafood and enjoy! double combo \$23. triple comb \$27.

### **Baby Back Ribs**

basted with our homemade BBQ sauce ½ rack \$14. full rack \$20.

Certified Angus Beef® New York Strip \$23.

### Capt. Tristan Platter

flounder, shrimp, and scallops \$26.

### Capt. Charlie Platter

crab cake, shrimp, and scallops \$26.

## Capt. Tom Brady Platter

flounder, shrimp, and crab cake \$26.

### **Macho Clam Shack Platter**

shrimp, scallops, crab cake, oysters, flounder \$34.

### Available Sides \$3.25

COLESLAW
SWEET POTATO FRIES
FRENCH FRIES
STEWED TOMATOES
BAKED APPLES
ORGANIC SWEET POTATO

MAC & CHEESE SIDE SALAD GREEN BEANS HOT OR COLD BEETS VEGGIE OF THE DAY ONION RINGS

# FROM THE STEAMER

**Local Seaside Steamed Clams** 

served with drawn butter & cocktail sauce (1 doz.) \$9.

### **Domestic Steamed Spiced Shrimp**

served with cocktail sauce ½ lb. \$10. 1 lb. \$18.

### **Steamed Crabs**

available in season only - market price

### **Ovsters**

steamed or on the 1/2 shell. Seasonal - ask your server

# SEAFOOD CAKES

served with lettuce, tomato & onion on a toasted bun with coleslaw & hush puppies. add sweet potato fries sprinkled with cinnamon sugar \$3.

Bayside Seafood Cake crab, fish, shrimp & scallops \$9.

**Seaside Seafood Cake** fish, shrimp & scallops \$9.



served with homemade coleslaw & hush puppies

Machipongo Crab Cake (4 oz.) \$12.

Flame Grilled Ahi Tuna\* \$12.

Flame Grilled Wild Alaskan Sockeye Salmon \$12.

Fried Oyster \$10.

Fried Flounder \$12.

Rolled Flounder \$6.

Fried Soft Crab \$11.

Macho Fish \$7.

1/4 lb. Cheeseburger \$6.

Hog Wild NC BBQ \$7.

Cobb Island Burger

1/3 lb blank angus \$11. top with crabmeant or oysters \$14.

Crab Pot Sandwich crabcake with hempseeds \$12

### Macho Po Boy Sandwich

Choice of fish, shrimp or oyster served on a hoagie roll with lettuce, tomato, house sauce and choice of American cheese or parmesan, served with sweet potato fries, coleslaw & hush puppies \$14.

### Open Face Crabmeat Melt

Chesapeake crab meat on an English muffin, topped with cheese and chives then broiled to perfection \$13.

## 2 Baked Stuffed Clams

served with coleslaw and hush puppies \$7.

# CLAM SHACK BASKETS

Fish & Chips \$7.

Clam Strips & French Fries \$7.

Fried Shrimp & French Fries \$9.

### Joe's Seafood Sampler

shrimp, scallops & clam strips with hush puppies & cole slaw \$10.

### Big Tim's Fried Seafood Sampler

fish, shrimp & clam strips with hush puppies & cole slaw \$9.

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