

THE Kitchen

@ THE Shack

SMALL PLATES

- CRISPY ISLAND STEAMED BUNS**
Fried steamed buns, crispy pork belly, bbq glaze, cucumber kimchi, daikon carrot slaw, scallions, cilantro **\$16.00**
MAKE IT VEGETARIAN +TOFU
- OCEAN SWELL BRUSSELS**
Crispy fried brussels, sweet Thai chili vinaigrette, crispy pork belly, roasted garlic aioli - **GF** **\$14.00**
- COD BRANDADE FRITTERS**
Salted cod potato fritters, yuzu garlic aioli, lemon oil **\$14.00**
- ROASTED MISO EGGPLANT**
Eggplant marinated in miso, toasted pine nuts, preserved lemons, toasted sesame, wildflower honey, brioche crostini **\$16.00**
- CHAR-GRILLED OCTOPUS**
Grilled Spanish octopus, herb bechamel, chili garlic salsa, fennel radish petite salad, 50 year aged sherry vinaigrette **\$22.00**
- SHACK WINGS**
Korean fried wings, gochujang honey butter, herb salad **\$12.00**
- BEACH BUNS**
Sweet roasted garlic butter, togarashi, truffle honey, chives **\$12.00**
- LAMB RIBS**
Lamb ribs are slow roasted then fried to perfection, shack BBQ sauce, crushed peanuts, Thai basil, pickled radishes **\$15.00**

BOWLS & MORE

- CAULIFLOWER BISQUE**
Roasted cauliflower florets, warm lump crab, chives, herb oil **\$15.00**
- MOCHIKO CAULIFLOWER**
Crispy cauliflower, gochujang bbq, sesame seed, cucumber kimchi, wasabi truffle aioli, scallions **\$17.00**
- DRUNKEN MUSSELS**
Sake, miso, shoyu, coconut milk, cilantro, garlic, shallots, ginger, togarashi, scallions, seasoned fries **\$18.00**
- AHI TUNA POKE**
Diced tuna, seaweed, steamed rice, furikake, cucumber kimchi, scallions, egg, shoyu vinaigrette - **GF** **\$22.00**
- SPRING HARVEST SALAD**
Baby Greens Farm salad mix, heart of palm, fennel, sliced apples, avocado, warm bacon, herbs, creamy bacon vinaigrette , chives - **GF** **\$14.00**
- ROASTED BEETS**
Roasted beets, honey thyme whipped goat cheese, Baby Greens Farm micro salad, toasted pistachios - **GF** **\$16.00**
- ~CHICKEN \$9 ~STEAK \$14 ~SALMON \$12**

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MAIN PLATES

TRUFFLE CHICKEN

Roasted chicken breast, sunchoke purée, black truffles, Okinawan sweet potato ravioli, swiss chard, lemon chicken dashi jus **\$30.00**

BROILED MISO COD

Miso marinated black cod, cucumber kimchi, lemongrass salsa verde, coconut lime jasmine rice - GF **\$32.00**

FILET MIGNON

Grilled 10 oz filet, carrot ginger purée, braised leek and bacon, tempura onion rings, sweet soy reduction **\$42.00**

JUMBO SEARED SCALLOPS

Kung pao eggplant, water chestnuts, heart of palm, polynesian plum sauce, fresh herbs, shallot brown butter **\$34.00**

MALA WONTON DUMPLINGS 🌶️

Soy minced pork, chili garlic sauce, fresh herbs **\$22.00**

HANDHELDS

BANH MI MUSHROOM BURGER

Crispy "chicken fried" mushroom, gojulang sweet glaze, herb slaw, kimchi cucumbers, yuzu mayo **\$18.00**

RHODY BURGER

Dry aged beef, smoked cheddar, carmelized onions, lettuce, tomatoes, Shack sauce, brioche bun **\$21.00**

PASTA

PORK BELLY RAMEN

Rich pork bone broth, tender glazed pork belly, soft egg, wakame, thai basil herb salad, kimchi cucumbers, pickled shiitake & bamboo shoot **\$22.00**

MO'S DAN-DAN CLAMS 🌶️

Clam dashi, Szechuan chili sauce, chopped local clams, toasted peanuts, oyster mushrooms, udon noodles **\$22.00**

SHACK MAC

Bechamel, slow roasted pork, melted gruyere, garlic parmesan panko topping **\$14.00**

BRAISED LAMB GNOCCHI

Brown butter gnocchi, braised lamb neck, garlic butter panko, pickled red onions, sweet pepper, fresh herbs **\$28.00**

SIDES

Coconut lemongrass rice **\$7.00**

French fries **\$7.00**



SWEETS

FLOURLESS CHOCOLATE TORTE- \$12.00

Toasted marshmallow, peanut and granola crumble, diced mango salsa, sea salt caramel gelato
GF

BAKED APPLE TART - \$10.00

Warm baked apple tart, salted caramel, Tahitian vanilla gelato,

BASQUE CHEESECAKE- \$10.00

Salted caramel, mango mint compote, citrus vanilla whipped cream

GF - Dishes are prepared gluten free but please advise server about any gluten allergy, intolerance, or sensitivity

VG - Vegetarian Options

***PLEASE INFORM YOUR SERVER/BARTENDER OF ANY FOOD ALLERGIES
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

**STAY TONIGHT!
ASK SERVER ABOUT A BOTTLE OF CHAMPAGNE AND ROOM PACKAGE
SUBJECT TO AVAILABILITY**

PRICES ARE SUBJECT TO ALL APPLICABLE TAXES.