



PRIX-FIXE DINNER MENU \$45.24 PER PERSON

MARCH 21 - MARCH 29

STARTERS

FRENCH ONION SOUP

Sweet vidalia onions, savory beef demi broth, sourdough bread, swiss emanteller cheese

SPRING GREENS

Greens from our favorite local farms, elderflower apple vinaigrette, granny smith apples, shaved red onions, marinated heirloom tomatoes, fresh herbs (gf)

BEACH BUNS

Sweet potato buns, roasted garlic butter, truffle honey, togarashi, chives

ENTREES

RHODY BURGER

Blackbird farm dry aged burger, cheddar, caramelized onions, lettuce, beefsteak tomatoes, special shack sauce

PORK BELLY RAMEN

Rich pork bone broth, tender glazed pork belly, soft egg, wakame, thai basil herb salad, kimchi cucumbers, pickled shiitake

DRUNKEN MUSSELS

Coconut sake miso broth, shack seasoned fries, fresh herbs

MO'S DAN DAN CLAMS

Clam dashi, Szechuan chili sauce, chopped local clams, toasted peanuts, oyster mushrooms, udon noodles

DESSERT

CHOCOLATE BOMB

Molten lava cake, vanilla gelato, salted caramel drizzle

GELATO

Choice of vanilla, salted caramel, or cherry chocolate gelato

PRICES ARE SUBJECT TO ALL APPLICABLE TAXES.