

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

Lamb ribs
 Slow roasted lamb ribs fried to perfection, shack bbq sauce, crushed peanuts, Thai basil, pickled radishes **GF**
\$15.00

OCEAN SWELL BRUSSELS
 Crispy fried Brussels, sweet Thai chili vinaigrette, scallion, cilantro, toasted sesame seeds **GF VG**
\$12.00

POLYNESIAN PRAWNS & CHEDDAR BISCUITS
 Polynesian BBQ sauce, grilled large head on prawns, homemade cheddar buttermilk biscuit, fresh herbs
\$21.00

ROASTED MISO EGGPLANT
 Eggplant marinated in miso, toasted pine nuts, preserved lemons, toasted sesame, wildflower honey, brioche crostini
\$16.00

SHACK WINGS 🌶️
 Korean fried wings, gochujang honey butter, herb salad **GF**
\$12.00

BEACH BUNS
 Sweet roasted garlic butter, togarashi, truffle honey, chives
\$12.00

BOWLS & MORE

FRENCH ONION SOUP
 Sweet Vidalia onions, savory beef demi broth, sourdough bread, Swiss emmentaler cheese
\$10.00

MOCHIKO CAULIFLOWER
 Crispy cauliflower, gochujang bbq, sesame seed, cucumber kimchi, wasabi truffle aioli, scallions **GF VG**
\$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
\$19.00

PERFECT WAVE SALAD
 Whipped goat cheese, bacon, roasted carrots, baby gem, carrot crisps, apple thyme vinaigrette
\$14.00

BEET SALAD
 Roasted baby beets, honey whipped goat cheese, pea shoot and herb salad, toasted pistachios
\$16.00

~CHICKEN \$9 ~STEAK \$14
 LOBSTER SALAD \$24 ~SHRIMP \$15

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MAIN PLATES	<p>SEARED DUCK Brown butter duck breast, Sunchoke purée, roasted wild mushrooms, braised fennel, cherry duck jus</p> <p style="text-align: right;">\$30.00</p>	HANDHELDS	<p>CHAR SIU BANH MI Crispy marinated tofu, daikon carrot, pickled radish, cucumber kimchi, cilantro, jalapenos, basil, mint, french bread VG</p> <p style="text-align: right;">\$18.00</p>
	<p>BRAISED LAMB NECK Tender braised lamb neck, butternut squash purée, stone fruit mostarda, glazed baby bok choy</p> <p style="text-align: right;">\$32.00</p>		<p>RHODY BURGER Dry aged beef, smoked cheddar, caramelized onions, lettuce, tomatoes, Shack sauce, brioche bun</p> <p style="text-align: right;">\$18.00</p>
	<p>WHOLE BRANZINO Stuffed with braised fennel & roasted red peppers, salsa verde, crispy shallot</p> <p style="text-align: right;">\$28.00</p>	PASTA	<p>PORK RAMEN Rich pork bone broth, tender glazed pork belly, soy egg, wakame, thai basil herb salad, kimchi cucumbers, pickled shiitake & bamboo shoot</p> <p style="text-align: right;">\$22.00</p>
	<p>FILET MIGNON Grilled 10 oz filet, carrot ginger purée, braised leek and bacon, tempura onion rings, sweet soy reduction.</p> <p style="text-align: right;">\$36.00</p>		<p>MO'S DAN-DAN CLAMS 🌶️ Clam dashi, Szechuan chili sauce, chopped local clams, toasted peanuts, oyster mushrooms, udon noodles</p> <p style="text-align: right;">\$22.00</p>
	<p>SEA SCALLOP WITH PARSNIP PURÉE Pan roasted with parsnip purée, truffled potato pavé, grilled marinated artichokes, caper raisin chutney, herb pistou, garlic panko, fennel pollen</p> <p style="text-align: right;">\$34.00</p>		<p>SHACK MAC Bechamel, slow roasted pork, melted gruyere, garlic parmesan panko topping</p> <p style="text-align: right;">\$14.00</p>
	SIDES	<p>Coconut lemongrass rice \$7.00</p> <p>French fries \$7.00</p> <p>Glazed heirloom carrots \$10.00</p>	
<p>PRICES ARE SUBJECT TO ALL APPLICABLE TAXES.</p>			



SWEETS

FLOURLESS CHOCOLATE TORTE- \$12.00

Toasted marshmallow, peanut and granola crumble, sea salt caramel gelato

GF

BREAD PUDDING- \$10.00

Warm pumpkin bread custard, baked in cast iron skillet served with pumpkin spice dulce leche

BLUEBERRY LEMON CRUMBLE - \$10.00

Warm blueberry filling, brown butter yellow cake topping, lemon zest

GF

GF - Dishes may be prepared gluten free upon request, preparation may vary

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**

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Our History

The Surf Shack Bed & Breakfast began its storied history as a small Inn named The Grinnell Inn. In the early 1900's as the local tourism industry boomed, The Grinnell Inn expanded to include two additional boarding houses. Located in the heart of Narragansett Pier, its proximity to the beach made it a popular destination for travelers, surfers and ocean enthusiasts.

Eventually, a restaurant was constructed within the main building formally known as "Peppers" and the business prospered for years. After passing through several hands, the cottages were separated and The Holmes family acquired the original Grinnell Inn property in late 2020. After a passionate renovation, the hotel and restaurant were returned to their former glory.

The Surf Shack Bed & Breakfast and The Kitchen at The Shack look forward to serving our local community!

Meet the Chef

Chef MoMo Camara's culinary journey began at Johnson & Wales University. Originally from Cote d' Ivoire, his French roots can be seen throughout our menu. His mission of infusing the flavors of French Polynesia with locally sourced ingredients pairs perfectly with our Surf-centric atmosphere.

We hope you enjoy!