

APPETIZER

Colossal Shrimp Cocktail - With our Tangy Cocktail Sauce 10-

Homemade Baked Clams - Served Chopped 7-

Shrimp Wrapped In Bacon - in a Light Garlic Cream Sauce with Melted Mozzarella 9-

Mozzarella Sticks - Served With Marinara Sauce 6-

Quesadilla - Pepper Jack Cheese, Scallion, Tomato, Sour Cream & Freshly Made Salsa
.... With Seasoned Chicken or Steak 8- ...Or With Blackened Shrimp 9-

Chicken Fingers - Honey Mustard Dipping Sauce 7- Buffalo Style with Blue Cheese 8-

Potato Skins - Bacon & Cheddar, with Sour Cream 6-

Buffalo Wings - Mild Medium or Hot with Blue Cheese Dipping Sauce 7-

Shackletons Sampler - Wings, Baked Clams, Mozzarella Sticks & Potato Skins (For 2) 14-

Fried Calamari - with Fra Diavlo Sauce 8- ... Or Buffalo Style with Blue Cheese 9-

SOUP

French Onion Soup - with Melted Mozzarella 5-

Shrimp Bisque - Our Specialty, Creamy & Robust 6-

Soup Du Jour 5-

SALAD

Caesar Salad - Hearts of Romaine with Our Dressing & Garlic Croutons sm...6- lg...9-

House Salad - Lettuce, Tomato, Cucumber, Carrot & Onion sm... 5- lg...9-

Fresh Mozzarella, Bermuda Onion & Beefsteak Tomato, Balsamic Reduction 12-

Shackleton Salad - Mixed Greens, Goat Cheese, Dried Cranberries & Candied Pecans 11-

Arugula Salad - Baby Arugula, Crumbled Gorgonzola, Chopped Walnuts & Sundried
Cherries with Citrus Champagne Vinaigrette 12-

Portabella Salad - Grilled Portabella Mushroom with Toasted Garlic over Mesclun Greens
Drizzled With Balsamic Vinaigrette 9-

ADD TO ANY SALAD.....Grilled Chicken 5-

Grilled Shrimp (5) 10-

Sliced Steak 6-

Seared Salmon Fillet 8-

Grilled Portabella Mushroom 4-

Fried Calamari 5-

Sides

Creamed Spinach

Sautéed Broccoli Rabe

Sautéed Mushrooms &/or Onions

Crispy Fried Onions

Vegetable of the Day

Mashed Potato

Steak Fries

6-

ENTREE

CHICKEN

Chicken Teriyaki - Tender Strips of Chicken, Zesty Teriyaki Sauce over Rice 16-

Chicken Francese - Lightly Egg-Battered with a Lemon White Wine Sauce 18-

Chicken Marsala - with Mushrooms in a Marsala Wine Sauce 17-

Grilled Breast of Chicken - Spinach, Roasted Red Peppers, Prosciutto & Mozzarella,
In a Lemon Brown Sauce 18-

Chicken Parmigiana - Breaded Cutlet in Our Robust Marinara with Melted
Mozzarella 16-

STEAKS

N.Y. Strip - 16 oz. Grilled to Perfection 22-

Filet Mignon - Our Most Tender Steak 23-

Roquefort Steak - Filet Mignon in a Madeira Demi Glace with Blue Cheese 24-

Twin Petite Filet Mignons - With a Shallot Herb Demi Glace 24-

Teriyaki Steak-Sliced prime Flank steak in a Teriyaki Glaze Topped with Chopped Scallions 16-

Steak Au Poivre - N.Y. Strip Steak, Crushed Peppercorns, Cognac & Heavy Cream 25-

Porterhouse Steak - 20 oz. Piled High With Crispy Onions 30-

BABY BACK RIBS

*Succulent Baby Back Ribs Slowly Smoked over Oak
Embers and Brushed with our Zesty Barbecue Sauce*

Half Rack of Ribs with Grilled or Barbecued Shrimp 20-

Half Rack with Barbecued Chicken Breast 17-

Full Rack Of Ribs 19- Half Rack of Ribs 14-

ETCETERA

Penne with Chicken Breast - Sautéed Broccoli, Toasted Garlic & Sundried Tomatoes
In A Light Garlic Parmesan Broth 16-

Rigatoni & Jumbo Shrimp - with Spinach in a Garlic Cream Sauce 18-

Linguini & Shrimp Wrapped in Bacon - in a Light Garlic Cream with Mozzarella 19-

Pork Schnitzel - Lightly Breaded Cutlet with Gravy & Seasoned Crispy Onions 16-

Shrimp Francese - Lightly Egg-Battered Jumbo Shrimp in A Lemon Wine Sauce 18-

Rack of Lamb - with an Herb Crust & Rosemary Garlic Sauce 23-

Surf & Turf - Our Tender Filet Served With A Broiled Lobster Tail 32-

A gratuity of 18% will be added to parties of 8 or more
We respectfully request cash gratuities on credit cards