

SLACK'S

OYSTER HOUSE & GRILL

LUNCH

Appetizers

Traditional Wings

choice of barbeque, buffalo or dry cajun seasoning
½ dozen 10

Parmesan Fries

with truffle aioli 9

Flatbread Pizza v

mushroom truffle, goat, Parmesan & Romano cheeses,
chives & arugula 14

Gluten free flatbread available upon request

White Bean & Roasted Garlic Hummus

chickpeas, cannellini, tahini, peperonata & kalamata olives
with warm pita 10

Calamari

Rhode Island-style with hot cherry peppers & marinara 15

Steamed Clams

tossed in butter with capers, scallions & shallot, then
steamed in Samuel Adams Boston Lager, served with
French baguette 15

Steamed Mussels

tossed with garlic, basil, cherry tomatoes & arugula,
then steamed in white wine, served with French baguette 16

Soups & Salads

New England Clam Chowder

fresh little neck clams, bacon & potatoes 9

French Onion

sweet onions & Emmental cheese 10

Slack's Wedge

pork belly, brûléed romaine, carrots, tomato, crumbled blue
cheese with pink-peppercorn chive bleu cheese dressing 10

Chopped Caesar

duck fat focaccia croutons, shaved Parmesan &
romaine with Caesar dressing 10

Add grilled shrimp, grilled chicken breast or grilled salmon +*

Steaks

Pair with your favorite bourbon or ours in a Smoking Jacket

24 oz. USDA Prime Porterhouse*

oh my, buckle up 89

20 oz. USDA Prime Bone-In Ribeye*

tender & juicy with the right amount of marbling 62

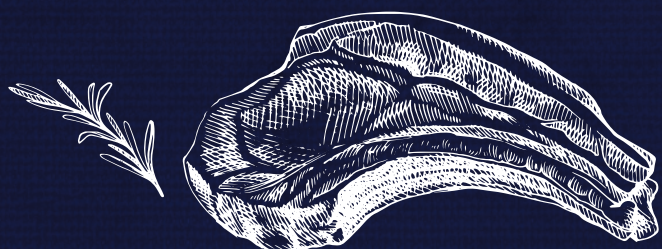
7 oz. Hand-Cut Filet Mignon*

melt-in-your mouth tenderloin 45

14 oz. USDA Prime New York Strip*

flavor you know is too good to be true 48

All cuts are accompanied by peppercorn or bordelaise & choice of 1 side



Raw Bar

East Coast Oysters* GF

with house-made cocktail sauce, fresh horseradish
& mignonette 6 for 18 | 12 for 36

Littleneck Clams* GF

with house-made cocktail sauce, fresh horseradish
& mignonette 6 for 18 | 12 for 36

Shrimp Cocktail GF

with house-made cocktail sauce & fresh horseradish 15

Sandwiches

New England Hot Chicken

Vermont maple syrup hot sauce, lettuce,
pickles & shoestring fries 15

Pairs well with the Tennessee Bramble

Shrimp Po' Boy

za'atar tartar & shoestring fries 21

Spicy Grilled Chicken

bacon, Monterey Jack cheese, pico de gallo, apple, spicy mayo
& shoestring fries 15

Pair with the Oranj-Cranberry Mule

Grilled Flank Steak

house slaw, Siracha aioli & shoestring fries 18

Entrées

Dom's Steak Tips

mushrooms & onions, Cajun potato wedges & bordelaise drizzle 28

Shrimp Scampi

fresh tagliatelle pasta, tomatoes, basil & arugula 25

15 oz. Bison NY Strip

cowboy sauce & duck fat fingerlings 41

Fish n Chips

Samuel Adams Boston Lager-battered cod with za'atar tartar
& shoestring fries 20

Grilled Salmon* GF

orange-hoisin glaze, steamed jasmine rice & asparagus 26

Pair with the Rosemary-Apple Bee's Knees

Family Sides

Shoestring Fries 7

**Cajun Potato
Wedges** 9

**Bacon Gremolata
Brussels Sprouts** 9

**Maple Glazed
Heirloom Carrots** 9

**Duck Fat Fingerlings
House Slaw** 7

Made using Gluten Free (GF) & Vegetarian (V) products prepared in a common kitchen.

**Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*

*Before placing your order, please inform your server if a person in your party has a
food allergy.*

+ Charges apply.

SLACK'S

OYSTER HOUSE & GRILL

DINNER

Appetizers

Steamed Clams

tossed in butter with capers, scallions & shallot, then steamed in Samuel Adams Boston Lager, served with French baguette 15

Steamed Mussels

tossed with garlic, basil, cherry tomatoes & arugula, then steamed in white wine, served with French baguette 16

Calamari

Rhode Island-style with hot cherry peppers & marinara 14

Pork Belly

Buffalo Trace bourbon, black cherry German fingerlings & house-pickled jalapeños 14

**Pairs perfectly with Buffalo Trace Manhattan*

Sesame Salmon Croquette

with tobiko mayo 12

Cheese Board

select New England cheese, local honeycomb with sea salt & olive oil water crackers 19

**Pairs perfectly with Beaujolais*

Soups & Salads

New England Clam Chowder

little neck clams, bacon & potatoes 9

French Onion

sweet onions & Emmentaler cheese 10

Slacks Wedge

pork belly, brûléed romaine, carrots, tomato & crumbled blue cheese with pink peppercorn chive blue cheese dressing 10

Beet Salad

goat cheese, almonds, spring mix & arugula mix with sherry vinaigrette 10

Chopped Caesar

duck fat focaccia croutons, shaved Parmesan, romaine & Caesar dressing 10

Add grilled shrimp, grilled chicken breast or grilled salmon +*

Steaks

Pair with your favorite bourbon or ours in a Smoking Jacket

24 oz. USDA Prime Porterhouse*

oh my, buckle up 89

20 oz. USDA Prime Bone-In Ribeye*

tender & juicy with the right amount of marbling 62

7 oz. Hand-Cut Filet Mignon*

melt-in-your mouth tenderloin 45

14 oz. USDA Prime New York Strip*

flavor you know is too good to be true 48

All cuts are accompanied by peppercorn or bordelaise & choice of 1 side



Raw Bar

East Coast Oysters* GF

with house-made cocktail sauce, fresh horseradish & mignonette 6 for 18 | 12 for 36

Littleneck Clams* GF

with house-made cocktail sauce, fresh horseradish & mignonette 6 for 18 | 12 for 36

Shrimp Cocktail GF

with house-made cocktail sauce & fresh horseradish 15

Entrées

Boneless Beef Short Rib

farro pilaf & maple glaze heirloom carrots 36

**Pairs perfectly with the Winter Spice Old Fashioned*

Pork Chop* GF

five spice demi-glaze, roasted sweet potatoes & baby bok choy 36

**Pairs perfectly with the Peach Rose Fizz*

15 oz. Bison NY Strip

cowboy sauce & duck fat fingerlings 41

Buttermilk Fried Chicken

corn, tasso & sweet potato with house slaw & Vermont maple pink peppercorn drizzle 26

**Pairs perfectly with the New England Sour*

Sea Scallops*

corn, Tasso & sweet potato with spicy aioli 36

Grilled Salmon* GF

orange-hoisin glaze, steamed jasmine rice & asparagus 26

**Pairs perfectly with the Rosemary-Apple Bee's Knees*

Swordfish GF

mussels & fingerlings in a tomato-saffron broth with toasted fennel seed pink peppercorn butter 32

**Pairs perfectly with the Damn Spicy 'Rita*

Halibut

butternut squash risotto, haricot vert & brown butter balsamic drizzle 36

Family Sides

Bacon Gremolata Brussels Sprouts 9

Maple Glazed Heirloom Carrots 9

Duck Fat Fingerlings 9

Butternut Squash Risotto 9

House Slaw 7

Corn, Tasso & Sweet Potato Hash 11

Baby Bok Choy 9

Farro Pilaf 9

Jasmine Rice 9

Roasted Sweet Potatoes 9

Mac 'n' Cheese 12

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WINE AND DRINK

Cocktails

The Smoking Jacket

Choice of bourbon with Aperol, Meletti Amaro & Bitter Truth Chocolate bitters

Sip this cocktail while enjoying one of our prime steak cuts.

Suggested pairings: Knob Creek 100 Proof & USDA Prime Ribeye, Basil Hayden's & USDA Prime New York Strip, or Woodford Reserve & hand-cut Filet Mignon

Rosemary-Apple Bee's Knees

The Botanist gin, rosemary-apple juice, lemon juice & honey syrup 12

Pair with the Grilled Salmon

Ohranj-Cranberry Mule

Stoli Ohranj vodka, cranberry bitters & Fever-Tree ginger beer 13

Pair with the Spicy Grilled Chicken Sandwich

New England Sour

High West Double Rye whiskey, maple syrup, lemon juice & Angostura bitters 12

Pair with the Buttermilk Fried Chicken

Winter Spice Old Fashioned

Elijah Craig Toasted Barrel bourbon & winter spice bitters 14

Pair with the Boneless Beef Short Rib

Buffalo Trace Manhattan

Buffalo Trace bourbon, Carpano Antica Formula vermouth & bitters 11

S'more Martini

Absolut Vanilia vodka, Godiva Chocolate liqueur, marshmallow & graham cracker 13

Pome'mangili

Stoli Razberi vodka, Pama Pomegranate & Chambord Black Raspberry liqueurs, fresh orange juice, lime juice & sour mix 12



Wine by the glass

WHITE

Domaine Ste. Michelle	10
La Marca Prosecco	12
Mia Dolcea Moscato d'Asti	9
Chateau Ste. Michelle Riesling	9
Kendall-Jackson Chardonnay	9
Sonoma-Cutrer Chardonnay	
Russian River Ranches	12
Brancott Estate Sauvignon Blanc	11
Kim Crawford Sauvignon Blanc	10
Jermann Pinot Grigio	14
Hugel Pinot Gris	13
Fleur de Mer Rosé	12
Canyon Road White Zinfandel	8

RED

Simi Cabernet Sauvignon	12
Chateau Ste. Michelle	
Indian Wells Cabernet Sauvignon	12
Chateau Ste. Michelle	
Indian Wells Merlot	11
Erath Pinot Noir	11
Meiomi Pinot Noir	14
Villa Antinori Chianti Classico	15
Alamos Reserve Malbec	11
Murphy Goode Liar's Dice Zinfandel	13

FORTIED

Graham's Six Grapes	10
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Wine by bottle

CHAMPAGNE

108	Moët & Chandon Brut Imperial, Epérenay, France	98
109	Veuve Clicquot Ponsardin Brut, Reims, France	99

CHARDONNAY

507	Cakebread, Napa Valley, California – 2013	65
509	Chateau Montelena, Napa Valley, California – 2012	70
508	Grgich Hills Estate, Napa Valley, California – 2012	68
506	Jordan, Napa Valley, California – 2012, 2013	55
504	Montes, D.O. Curico Valley, Chile – 2013	30
513	Pomino, Tuscany, Italy – 2014	41
512	Josh Cellars Reserve North Coast – 2019	55

SAUVIGNON BLANC

206	Cakebread, Napa Valley, California – 2013, 2015	45
205	Duckhorn, Napa Valley, California – 2013	45

PINOT GRIS/ PINOT GRIGIO

406	Attems, Venezia Giulia, Italy – 2014	50
405	King Estate, Lorane Valley, Oregon – 2014	36
407	Pierre Sparr, Alsace, France – 2018	43

RIESLING

1003	Erocia, Chateau Ste. Michelle, Horse Heaven Hills, Washington – 2010	81
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VINHO VERDE

306	Twin Vines, Minho, Portugal	17
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ALBARINO

307	Fillaboa, Galicia, Spain – 2013	45
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CHABLIS

310	Christian Moreau, Burgundy, France – 2014	45
315	Maison Louis Jadot, Burgundy, France – 2019	50

CHENIN BLANC

301	Mulderbosch, Stellenbosch, South Africa – 2019	38
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GEWÜRZTRAMINER

312	Villa Wolf, Pfalz, Germany – 2016	24
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WHITE BLENDS

308	La Scola Gavi, Piedmont, Italy – 2014	36
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MERLOT

703	Decoy by Duckhorn, Napa Valley, California – 2013	46
813	Shafer, Napa Valley, California – 2013	113
704	Swanson, Napa Valley, California – 2012, 2013	51
707	Masseto Toscana IGT, Tuscany, Italy	701

RIOJA

820	Bodegas Palacios Remondo La Montesa, Rioja, Spain – 2015	48
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SYRAH/ SHIRAZ

818	Nickel & Nickel, Russian River Valley, California – 2012	140
705	Relentless by Shafer, Napa Valley, California – 2015	113
802	Penfolds Koonunga Hills Shiraz – 2017	37

CABERNET SAUVIGNON

924	Alejandro Bulgheroni, Napa Valley, California – 2014	325
921	Animo by Michael Mondavi, Napa Valley, California – 2012	111
906	Cakebread, Napa Valley, California – 2016	109
907	Caymus, Napa Valley, California – 2017	114
928	Dominus, Napa Valley, California – 2009	248
926	Hundred Acre Ark Vineyard, Napa Valley, California – 2014	525
925	Hundred Acre Kayli Morgan Vineyard, Napa Valley, California – 2014	525
910	Insignia by Joseph Phelps, Napa Valley, California – 2014, 2015	275
911	Jordan, Alexander Valley, California – 2012, 2013, 2014	98
923	Lithology by Alejandro Bulgheroni, Napa Valley, California – 2014	140
920	M by Michael Mondavi, Napa Valley, California – 2012	205
927	Oberon, Napa Valley, California – 2017	50
917	Opus One, Napa Valley, California – 2012	255
916	Shafer Hillside Select, Napa Valley, California – 2011	289
909	Silver Oak, Alexander Valley, California – 2014	105
922	J. Lohr Signature, Paso Robles, California – 2014	123

PINOT NOIR

604	Au Bon Climat, Santa Barbara, California – 2013	44
605	Archery Summit, Willamette Valley, Oregon – 2017	100
608	Etude, Napa, California – 2013	69
612	EnRoute, Russian River Valley, California – 2015	84
610	Hartford Court, Russian River Valley, California – 2015	61
607	Jermann Red Angel, Venezia Giulia, Italy – 2011	49
611	Merry Edwards, Russian River Valley, California – 2012	61
609	Migration by Duckhorn, Russian River Valley, California – 2016	64
606	Penner-Ash, Willamette Valley, Oregon – 2016	64
617	Francis Ford Coppola, Monterey County, California – 2018	44

SANGIOVESE

811	Col d'Orcia Brunello di Montalcino, Tuscany, Italy – 2014	79
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RED BLENDS

918	Luce, Tuscany, Italy – 2012, 2014	130
821	Pomino Vinsanto, Tuscany, Italy – 2007	67
812	Isosceles by Justin Vineyards, Paso Robles, California – 2013	115
915	Ornellaia, Tuscany, Italy – 2013, 2014	215
919	Ornellaia, Tuscany, Italy – 2012	232

DESSERT WINES

1002	Château Cantegril, Sauternes, France – 2013	38
1001	Dolce Late Harvest, Napa Valley, California – 2008	105