

SLACK'S

OYSTER HOUSE & GRILL

DINNER

Appetizers

Yuzu Glazed Beef Ribs

with pickled jalapeños and carrot slaw 17

Brussels Sprouts

crispy fried with maple chili-glaze 12

Steamed Mussels

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

Calamari

Rhode Island-style with cherry peppers, topped with arugula & a lemon herb aioli 15

marinara sauce available upon request

Charcuterie Board

assorted meats & cheeses locally sourced, paired with honeycomb 21

Portuguese Clams with Chorizo

local littleneck clams sautéed with chorizo & onions in a dry sherry saffron tomato sauce with grilled focaccia 16

Crab Cakes

Parsley-dill tartar sauce, mango jalapeño salsa, cilantro oil 27

Soups & Salads

New England Clam Chowder

little neck clams, bacon & potatoes 9

French Onion

sweet onions & Emmental cheese 10

Fall Salad

butternut squash, dried cranberries, brussels sprouts, apples, almonds, feta with a maple-cider vinaigrette 13

Chopped Caesar

duck fat focaccia croutons, shaved Parmesan, romaine & Caesar dressing 11

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

Beet Salad

dried pears, fennel, frisee and arugula tossed in a white balsamic-honey vinaigrette, garnished with walnuts & goat cheese 13

Steaks

Pair with your favorite bourbon or ask your server about one of our signature cocktail specials

24 oz. USDA Prime Porterhouse*

oh my, buckle up 90

20 oz. USDA Prime Bone-In Ribeye*

tender & juicy with the right amount of marbling 63

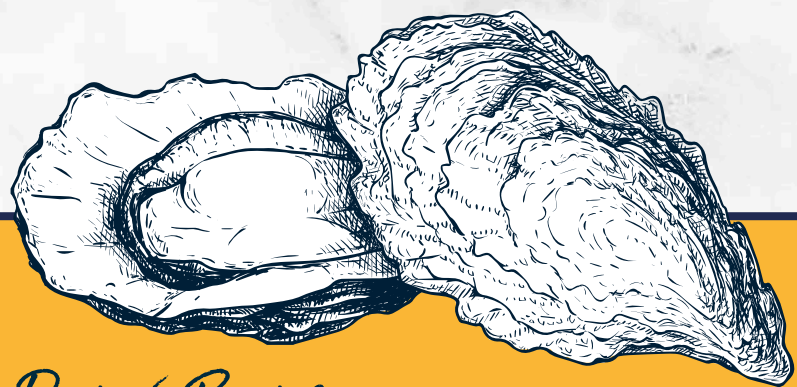
7 oz. Hand-Cut Filet Mignon*

melt-in-your mouth tenderloin 46

14 oz. USDA Prime New York Strip*

flavor you know is too good to be true 49

All cuts are accompanied by 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

whipped potatoes, roasted fall vegetables, finished with natural braising sauce, topped with crispy shallots 39

Porchetta Scallopine*

bone-in, pounded and breaded pork, fingerling potatoes, served with apple, fennel and arugula, drizzled with 8-year aged ice wine vinegar 36

Sea Scallops*

jalapeño-cheddar polenta, shrimp, corn & peppers 36

Pan Seared Salmon GF

blood orange gastrique, asparagus and Anson Mills Carolina Gold rice 30

Pan Roasted Arctic Char

white rice, sautéed cabbage, bok choy and toasted almonds, finished with maple-ginger glaze 36

Cashew Crusted Chilean Sea Bass

lemon beurre blanc, Parmesan risotto, haricots verts 40

Pan Roasted Game Hen

fingerling potatoes, haricot verts, roasted mushroom, pearl onion 27

Family Sides

Whipped Potatoes 9

Loaded Baked Potato 9

Fingerling Potatoes 9

Asparagus 9

Haricot Verts 9

Baby Bok Choy 9

Parmesan Risotto 9

Anson Mills Carolina Gold Rice 9

Maple-Ginger Glazed Fall Vegetables 9

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.

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SLACK'S

OYSTER HOUSE & GRILL

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

Negroni

The Botanist gin, Campari & Carpano Antica Formula vermouth 12

The Elvis

Skrewball Peanut Butter whiskey, Giffard Banane du Bresil, chocolate bitters & toasted bacon 12

New England Sour

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

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

Sage Pumpkin Smash

Crop Organic Spiced Pumpkin vodka, sage & lemon 13

Pome'mangili

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

Apple Sangria

Chateau Ste. Michelle Riesling, Dr. McGillicuddy's Apple Pie liqueur, Giffard Pêche de vigne & apple cider 14

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

Calamari

Rhode Island-style with cherry peppers, topped with
arugula & a lemon herb aioli 15

marinara sauce available upon request

Steamed Mussels

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

Portuguese Clams with Chorizo

local littleneck clams sautéed with chorizo & onions in a
dry sherry saffron tomato sauce with grilled focaccia 16

Charcuterie Board

assorted meats & cheeses locally sourced,
paired with honeycomb 21

Brussels Sprouts

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Soups & Salads

New England Clam Chowder

little neck clams, bacon & potatoes 9

French Onion

sweet onions & Emmental cheese 10

Beet Salad

dried pears, fennel, frisee and arugula tossed in a
white balsamic-honey vinaigrette, garnished with
walnuts & goat cheese 13

Chopped Caesar

duck fat focaccia croutons, shaved Parmesan &
romaine with Caesar dressing 11

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

Steaks

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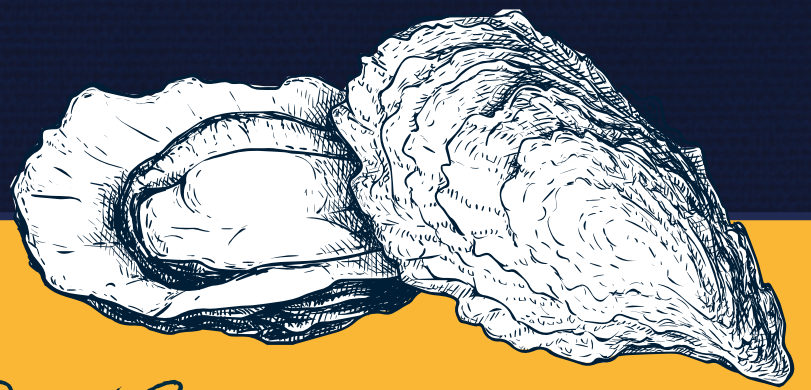
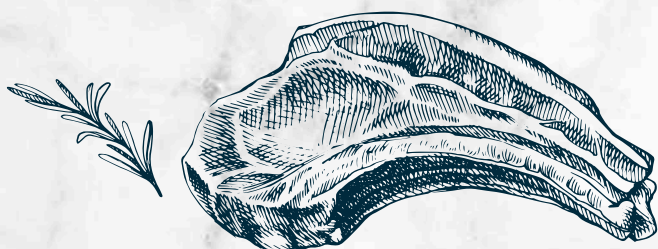
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Sandwiches

New England Hot Chicken

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

Shrimp Po' Boy

parsley-dill tartar, cherry peppers & shoestring fries 21

Grilled Flank Steak*

house slaw, spicy aioli & shoestring fries 18

Ahi Tuna Burger

lettuce, tomato, onion, avocado mayo & shoestring fries 22

Cajun Chicken

lettuce, tomato, onion, jack cheese, avocado mayo &
shoestring fries 22

Chorizo, Peppers & Onions

Swiss cheese & shoestring fries 15

Entrées

Dom's Steak Tips*

mushrooms & onions, Cajun potato wedges & bordelaise drizzle 28

Shrimp Scampi

fresh papardelle pasta, tomatoes, basil & arugula 25

Fish n Chips

Samuel Adams Boston Lager-battered cod with
parsley-dill tartar on po' boy & shoestring fries 20

Pan Seared Salmon* GF

blood orange gastrique, asparagus and
Anson Mills Carolina Gold rice 30

Family Sides

Shoestring Fries 7

Cajun Potato Wedges 9

Asparagus 9

Haricot Verts 9

Anson Mills Carolina Gold Rice 9

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