

SLACK'S

OYSTER HOUSE & GRILL

Lunch

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

Appetizers

Traditional Wings

choice of barbeque, buffalo or dry cajun seasoning ½ dozen for 8

Parmesan Fries

with truffle aioli 9

Flatbread Pizza v

vine ripened tomatoes, fresh mozzarella 12

White Bean & Roasted Garlic Hummus

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

Calamari

Rhode Island-style with hot cherry peppers & marinara 12

Cucumber Gazpacho

with chili-garlic shrimp 10

Gluten free flatbread available upon request.

Soups & Salads

New England Clam Chowder

fresh little neck clams, bacon & potatoes 8

Lobster Bisque

ask your server about Chef's homemade soup 10

Fattoush Salad

fried pita, butter lettuce, tomato, olives, lemon tahini dressing 10

Chopped Caesar

duck fat focaccia croutons, shaved parmesan, romaine & Caesar dressing 9

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

Sandwiches

New England Hot Chicken

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

Oyster Po' Boy

za'atar tartar & shoestring fries 23

Slack's Club

ham & turkey, basil mayo, lettuce, tomato, onion & shoestring fries 15

Steaks

20 oz. USDA Prime Bone-In Ribeye*

tender & juicy, with the right amount of marbling 56

14 oz. USDA Prime New York Strip*

flavor you know is too good to be true 46

Hand-cut Filet Mignon*

7 ounces of melt-in-your mouth tenderloin 41

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

Entrees

Steak Frites*

petite cut of beef, cajun potato wedges & broccolini 28

Fish n Chips

Sam Adams Boston Lager battered cod with caper mayo & shoestring fries 20

Pappardelle

choice of marinara or aglio e olio 15

Grilled Salmon* GF

summer succotash, dill crème fraiche 23

Family Sides

Shoestring Fries 7**Cajun Potato Wedges 9****Shoyu Brussels Sprout 9 GF****Broccolini 9 GF****Parmesan Risotto 9 GF**

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

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

Appetizers

Steamed Clams

steamed & tossed in butter & garlic with Sam Adams Boston Lager served with French baguette 15

Steamed Mussels

67 degrees IPA, herbs, shallot, capers & orange zest 15

Calamari

Rhode Island-style with hot cherry peppers & marinara 14

Pork Belly

honey-bourbon, pickled green apples & jicama 12

Cucumber Gazpacho

with chili-garlic shrimp 10

Cheese Board with Marcona Almonds & Dried Apricots

local honey, Great Hills Blue Cheese, Grafton Reserve Cheddar, Grey Farms Prufrock, Cricket Creek Maggie's Round with sea salt & olive oil water cracker 19

Sirloin Sashimi*

seame soy, seaweed salad & wasabi tobiko 16

Soups & Salads

New England Clam Chowder

little neck clams, bacon, potatoes 8

Lobster Bisque

lobster meat, sherry, cream 10

Farmer's Market Salad

weekly selection of market fresh produce 10

Fattoush Salad

fried pita, butter lettuce, tomato, olives, lemon tahini dressing 10

Chopped Caesar

duck fat focaccia croutons, shaved parmesan, romaine & Caesar dressing 9

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

Steaks

20 oz. USDA Prime Bone-In Ribeye*

tender & juicy, with the right amount of marbling 56

Hand-Cut Filet Mignon*

7 ounces of melt-in-your mouth tenderloin 41

14 oz. USDA Prime New York Strip*

flavor you know is too good to be true 46

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

Entrees

Cauliflower Steak v

za'atar & turmeric marinade, heirloom baby carrots, asparagus, fried chickpeas, lemon-sumac-tahini dressing 25

Pork Chop*

grilled peaches, feta, red bliss potatoes, balsamic vinegar, thyme 35

Buttermilk Fried Chicken

wax bean & haricot verte, fingerling potato salad with green onion ash dressing & pink-peppercorn & Vermont maple drizzle 23

Sea Scallops*

saffron orzo salad, micro cilantro 33

Grilled Salmon* GF

summer succotash, dill crème fraiche 23

Swordfish GF

fingerling & ash dressing potato salad, mango & melon relish 28

Halibut

spring pea, lemon zest risotto & lemon-hibiscus vinaigrette 32

Family Sides

Broccolini GF**Haricot Vert GF****Parmesan Risotto GF****Loaded Potato GF****Whipped Potatoes GF****Shoyu Brussel Sprouts****Spring Pea & Lemon Zest Risotto GF****Grilled Asparagus GF****Parmesan Fries**

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