

SLACK'S

OYSTER HOUSE & GRILL

LUNCH

Appetizers

Traditional Wings

choice of barbeque, Buffalo or dry Cajun seasoning
½ dozen 10

Calamari

Rhode Island-style with cherry peppers, topped with
arugula & 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

Charcuterie Board

assorted meats & cheeses locally sourced,
paired with honeycomb 21

Steamed Clams

fresh corn, grape tomatoes & garlic white wine broth,
served with grilled baguette 16

Home-made Crab Dip

spinach, cheddar & baguette crostini 20

Soups & Salads

New England Clam Chowder

little neck clams, bacon & potatoes 10

Lobster Bisque

sherry & cream 11

House Salad

spring mix, tomatoes, cucumbers,
red onion & raspberry vinaigrette 11

Chopped Caesar

duck fat focaccia croutons, shaved Parmesan &
romaine with Caesar dressing 12
Add grilled shrimp, grilled chicken breast or grilled salmon +*

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*

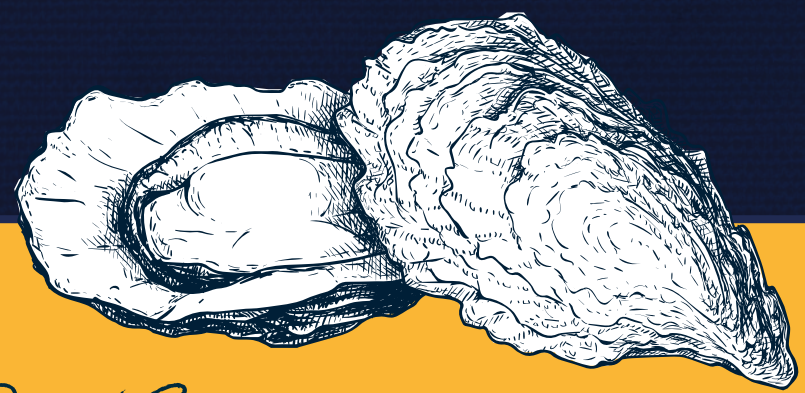
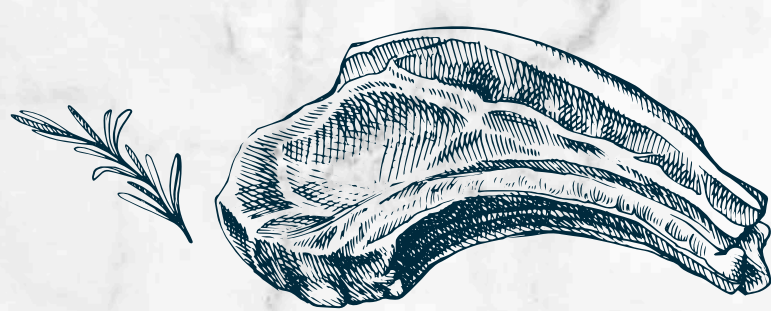
tender & juicy with the right amount of marbling 63

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 or house cowboy sauce & 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 19

Shrimp Po' Boy

parsley-dill tartar, cherry peppers & shoestring fries 21

Open-Faced NY*

arugula, tomatoes, chimichurri & shoestring fries 28

Ahi Tuna Burger

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

Cajun Chicken

lettuce, tomato, onion, jack cheese, avocado mayo &
shoestring fries 19

Entrées

Dom's Steak Tips*

arugula, tomatoes, cajun wedges & house cowboy sauce 28

Shrimp Scampi

linguine pasta, tomatoes, basil & arugula 25

Fish n Chips

Samuel Adams Boston Lager-battered cod with
parsley-dill tartar & shoestring fries 22

Pan Seared Salmon* GF

rice pilaf, haricots verts & blood orange beurre blanc sauce 31

Family Sides

Shoestring Fries 7

Cajun Potato Wedges 9

Grilled Jumbo Asparagus 9

Haricots Verts 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.

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 Bone-In Ribeye, Basil Hayden's & USDA Prime New York Strip, or Woodford Reserve & Hand-Cut Filet Mignon.

Plainridge Park Signature Buffalo Trace Barrel Aged Old Fashioned 14

The Elvis

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

Peach Ale Sangria

Jim Beam Peach, Giffard Crème de Pêche & Leinenkugel's Juicy Peach 12

Lucky Me

Cruzan Banana rum, Malibu Coconut rum,
Giffard Crème de Pêche, pineapple &
orange juices 13

Paloma

Patrón Silver tequila,
Giffard Crème de Pamplemousse,
lime juice & soda 13

Key Lime Pie Martini

Cruzan Vanilla Rum, Key Lime Rum Crème,
RumChata & Graham Cracker Crust 13

Pome'mangili

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

Signature Espresso Martini

Absolut Vanilia vodka, Kahlúa coffee liqueur,
Baileys Irish Cream liqueur & house espresso 14

SLACK'S

OYSTER HOUSE & GRILL

DINNER

Appetizers

Yuzu Glazed Beef Ribs
with pickled jalapeños & carrot slaw 17

Steamed Clams
fresh corn, grape tomatoes & garlic white wine broth,
served with grilled baguette 16

Home-made Crab Dip
spinach, cheddar & baguette crostini 20

Grilled Octopus
arugula, orange segments & chipotle aioli 19

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 & lemon herb aioli 15
marinara sauce available upon request

Charcuterie Board
assorted meats & cheeses locally sourced,
paired with honeycomb 21

Crab Cakes
heirloom tomato, spicy remoulade & pineapple salsa 27

Soups & Salads

New England Clam Chowder
little neck clams, bacon & potatoes 9

Lobster Bisque
sherry & cream 11

House Salad
spring mix, tomatoes, cucumbers,
red onion & raspberry vinaigrette 11

Arugula Salad
pickled shallots, olives, shaved pecorino &
lemon vinaigrette 11

Chopped Caesar
duck fat focaccia croutons, shaved Parmesan
& romaine with Caesar dressing 12
Add grilled shrimp, grilled chicken breast or grilled salmon +*

Steaks

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one of our signature cocktail specials*

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Lamb Loin Chops
chimichurri, fingerling potatoes & haricots verts 39

Porchetta Scallopini Caprese
bone-in, pounded & breaded, fingerling potatoes,
fresh mozzarella cheese, red & yellow tomatoes,
herb oil & sweet balsamic reduction 36

Sea Scallops
garlic butter sauce, Parmesan risotto,
spinach & shallots 36

Pan-Seared Salmon
rice pilaf, haricots verts & blood orange beurre blanc
sauce 31

Grilled Swordfish
rice pilaf, broccolini, heirloom tomato & pineapple salsa 36

Pan-Roasted Halibut
Parmesan risotto, asparagus, mushrooms &
lemon white wine caper sauce 40

Buttermilk Fried Game Hen
peaches, crispy fingerling potatoes, corn & green bean salad,
with peach-maple Bourbon sauce 27

Family Sides

Whipped Potatoes 9

Loaded Baked Potato 9

Fingerling Potatoes 9

Grilled Jumbo Asparagus 9

Haricots Verts 9

Broccolini 9

Rice Pilaf 9

Parmesan Risotto 9

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