

SLACK'S

OYSTER HOUSE & GRILL

A BIT OF HISTORY

Ever wonder where Slack's Oyster House & Grill got its name? Plainville was settled in 1661, at which time it was part of the Town of Dedham, later becoming part of Wrentham in 1673

In its early days, Plainville was nicknamed "Slackville" after Benjamin Slack, an affluent landowner at the time

After the establishment of a post office in 1856, Plainville became an official town, named because of the abundance of geographical plains in the area

Along with bordering North Attleboro, MA, Plainville shares the Angle Tree Stone, a historic marker dividing the boundaries between the old Massachusetts Bay Colony and Plymouth Bay Colony

This is why the Angle Tree Stone is in the official town seal. Along with many notable veterans, Plainville was the home to George Robert Twelves Hewes, a Revolutionary War veteran who also partook in the Boston Tea Party as well as the Battle of Rhode Island

POND TO PLATE*

SEASONAL OYSTERS

Please ask your server or see chalkboard for today's selections

OYSTER CASINO

zesty herb crumbs | bacon lardons | casino butter \$15

OYSTERS ROCKERFELLER

spinach | hollandaise | parmesan cheese | anise \$15

BLOODY MARY OYSTER SHOOTERS

oysters in a shot glass with our very own spicy Mary mix \$15

GRILLED OYSTERS

oysters | bacon seasoning | bourbon bbq sauce | tobacco fried shallots \$15

CLAMS

littlenecks 1/2 dozen \$13

COCKTAILS

CHILLED LOBSTER TAIL

garlic saffron aioli | lemon | atomic horseradish \$12

CHILLED JUMBO SHRIMP

house cocktail sauce | lemon | atomic horseradish \$14

JUMBO LUMP CRAB

white remoulade sauce | lemon | atomic horseradish \$14

SLACK'S SEAFOOD SHOWCASE

SMALL • \$40 for 1-2

4 oysters | 4 little neck clams | 4 jumbo shrimp
1/2 lb lobster

LARGE \$75 for 4-6

8 oysters | 6 little neck clams | 6 jumbo shrimp
1 lb lobster | 4oz jumbo lump crabmeat

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APPETIZERS

LOBSTER DEVEILED EGGS

applewood smoked bacon | avocado | lemon \$13

CRAB CAKES

red pepper rouille | horseradish | micro greens \$16

PROSCIUTTO WRAPPED SCALLOPS

sea scallops | prosciutto | dijonaise | arugula \$14

FRIED CALAMARI

hot cherry peppers | grilled lemon | crushed roasted tomatoes \$13

TEQUILA SPIKED SHRIMP

sugar cane | tequila pineapple salsa | shrimp \$15

LOBSTER POUTINE

hand cut fries | lobster | espresso cream sauce | cheese curd \$18

CRAB STUFFED MUSHROOM

baby bellos | crab stuffing | hollandaise \$13

BEEF SLIDERS

brioche bun | caramelized onion | sharp cheddar \$13

SOUPS

NEW ENGLAND CLAM CHOWDER \$8

FRENCH ONION SOUP \$7

LOBSTER BISQUE \$9

SALADS

WEDGE SALAD

crisp lettuce | cherry tomato | great hill blue cheese | prosciutto crisps \$9

WALNUT & BEET SALAD

mixed greens | roasted beets | candied walnuts | crumbled goat cheese
| sherry vinaigrette \$10

ROASTED CHICKEN & CORN SALAD

roasted corn | marinated chicken | avocado | onion | cucumber | cajun ranch \$10

SLACK'S CAESAR

romaine | parmesan crisp | garlic parmesan crouton \$9

**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.*

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SHELLS

WHOLE MAINE LOBSTER

steamed or butter roasted or spicy fried 1 1/2# \$38 • 2# \$68
have it baked stuffed with scallops, shrimp, and crabmeat for additional \$8

SEAFOOD NEWBURG

shrimp | scallops | cod | sherry cream | buttered crumbs \$32

N.E. CLAMBAKE

½ lobster | mussels | littlenecks | red potatoes | roasted corn | grilled chorizo \$28

BROILED SCALLOP PARMESAN

sea scallops | parmesan crumbs | squeezed lemon \$28

LUMP CRAB TORTELLINI

butternut squash puree | fried chickpeas | herb broth \$28

LINGUINE SCAMPI

jumbo shrimp | toasted garlic | white wine | fresh lemon | butter | diced tomato \$20

MOULES FRITES (MUSSELS & FRIES)

garlic | shallots | white wine | butter | herbs \$16

FINS

EAST COAST HALIBUT

roasted halibut | charred corn & asparagus orzo | buerre blanc \$27

GRILLED SALMON OSCAR

grilled salmon | asparagus | crabmeat | hollandaise | lemon caper risotto \$28

BAKED ATLANTIC COD

traditional buttered crumbs | sautéed garlic spinach | roasted fingerling potato \$24

SIMPLY FISH

Locally sourced, ask your server for today's feature (market price)

CRISPY FRIED

Served with hand cut fries and creamy slaw

FISH & CHIPS \$18

CAPTAINS PLATTER

hand cut fries | fish | clams | shrimp | scallops \$32

FRIED SHRIMP \$19

FRIED CLAMS \$21

FRIED SCALLOPS \$23

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LEGS OR WINGS

Served with one choice of side

7 OZ CENTER CUT FILET \$40

14 OZ NEW YORK STRIP \$45

20 OZ BONE-IN RIBEYE \$55

PETITE FILET OSCAR

jumbo lump crab | asparagus | hollandaise \$35

½ ROASTED CHICKEN

citrus brined | whipped potato | baby spinach | lardons | goat cheese | EVOO balsamic \$22

BIG EYE COLORADO LAMB RACK

white beans | sugar snap peas | smoked tomato | arugula | feta \$38

■ ADDITIONS

\$3 • hollandaise

• béarnaise

• bordelaise

• cognac peppercorn

\$8 • jonah crab cake

\$6 • oscar

\$12 • 2 jumbo stuffed shrimp

\$19 • ½ lobster either grilled or steamed

■ ON THE SIDE

\$7 • sautéed garlic spinach

• grilled asparagus

• broccolini

• seared mushrooms

• lemon caper risotto

• crispy fries

• whipped potatoes

• baked potato

• mac and cheese

• corn & asparagus risotto

\$10 • truffle fries

\$12 • lobster risotto

ON A BUN

Served with hand cut fries and dill pickle

HAND PRESSED BURGER

grass fed beef | lettuce | pickles | mayo | aged cheddar / bacon / fried egg \$14

GRILLED LAMB BURGER

brioche | tatziki | fried feta | arugula \$15

FRIED SEAFOOD ROLLS

have it traditional or spicy fried

• oysters \$23 • clams \$21 • shrimp \$19

NEW ENGLAND HARD SHELL LOBSTER ROLL

hot buttered poached
on griddled brioche

or

cold light mayo stuffed
on griddled brioche

\$24

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