

SLACK'S

OYSTER HOUSE & GRILL

DINNER

RAW BAR*

SHRIMP COCKTAIL
homemade cocktail sauce,
fresh horseradish & lemon wedge 15

LITTLENECK CLAMS
homemade cocktail sauce, fresh horseradish,
lemon wedge & mignonette
6 for 18 | 12 for 36

OYSTERS
homemade cocktail sauce, fresh
horseradish, lemon wedge & mignonette
6 for 18 | 12 for 36

APPETIZERS

STUFFED PORTABELLO MUSHROOM
stuffed with vegetables, cheeses &
panko crumbs, baked until golden brown,
served with a tomato basil sauce 12

JUMBO CRAB CAKES
breaded in panko crust, seared & served
over a bed of arugula with a spicy
rémoulade & sweet pepper relish 27

STEAMED MUSSELS
steamed in white wine, tossed with garlic,
cherry tomatoes & arugula, served with
a grilled baguette 16

CHARCUTERIE BOARD
assorted meats, cheeses, dried fruits,
honey & jam 27

RHODE ISLAND-STYLE CALAMARI
cherry peppers, topped with arugula &
lemon herb aioli 17
marinara sauce is available by request

GRILLED OCTOPUS
arugula & orange segments, tossed in a
lemon vinaigrette, topped with spicy aioli 18

SOUPS & SALADS

FRENCH ONION SOUP
classic French dish made with caramelized
onions & veal stock, topped with a slice of
bread & Swiss cheese 14

ARUGULA SALAD
shallots, capers & lemon zest, with lemon
dressing & shaved Parmesan cheese 12

CAESAR SALAD
house-made duck fat focaccia croutons,
shaved Parmesan cheese & romaine
with Caesar dressing 12
grilled shrimp +10, grilled chicken breast +11,
grilled salmon +15

SOUP DU JOUR 10

HOUSE SALAD
spring mix, tomatoes, cucumbers &
raspberry vinaigrette 11

STEAKS*

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

14 OZ. NEW YORK STRIP 45

7 OZ. FILET MIGNON 51

**20 OZ. USDA PRIME
BONE-IN RIBEYE** 68

BAVETTE AU POIVRE 38

All cuts are accompanied by a choice
of one sauce & one side

Sauces: chimichurri, béarnaise,
merlot demi-glace, cowboy sauce

add grilled shrimp to any steak +10

ENTRÉES*

SHORT RIBS
mashed potatoes & buttered baby carrots
with tops, finished with braising gravy 41

TWIN PORK CHOPS
bacon, fingerling potatoes, roasted shallots
& maple grain mustard butter 33

STEAK FRITES
served with fries, shallots, arugula salad
& demi-glace 38

LOBSTER ROLL
served with fries, coleslaw &
choice of butter or mayonnaise 46

BAKED HADDOCK
smothered in white wine,
compound butter & herbed breadcrumbs,
served with risotto & haricots verts,
garnished with a grilled lemon 33

TUNA BURGER
served with fries & coleslaw 27

HERB-ROASTED HALF CHICKEN
whipped potatoes & haricots verts,
finished with Florentine sauce 29

SEAFOOD FRA DIAVOLO
shrimp, mussels, scallops & clams, tossed
with Fra Diavolo sauce over linguini 39

SURF & TURF
teres major, grilled shrimp, haricots verts &
fingerling potatoes with béarnaise sauce 39

SCALLOP & SHRIMP RISOTTO
grape tomatoes &
charred asparagus risotto 37

PAN-SEARED SALMON
Jasmine rice, grilled asparagus &
dill sour cream 33

FAMILY SIDES

JASMINE RICE 9

ASPARAGUS 9

BROCCOLI WITH

LOADED BAKED POTATO 9

PARMESAN RISOTTO 9

SOY THAI CHILI SAUCE 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.

SLACK'S

OYSTER HOUSE & GRILL

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

Bourbon Choices: Knob Creek 100 proof, Basil Hayden, Woodford Reserve

PLAINRIDGE PARK SIGNATURE BUFFALO TRACE
BOURBON BARREL AGED OLD FASHIONED 14

SCREWBALL PEANUT BUTTER & JELLY MARTINI
Skrewball Peanut Butter whiskey,
Chambord Black Raspberry liqueur & Irish cream 14

CLASSIC SANGRIA
Villa Antinori Riserva Chianti Classico, mix of fresh fruit juices,
brandy, triple sec & a splash of Sprite 15

PAMA MARGARITA
Patrón Silver tequila, Pama Pomegranate liqueur, lime juice,
cranberry juice, sour mix & a dash of Grand Marnier 14

GRILLED PINEAPPLE MARTINI
Corvus Grilled Pineapple vodka, Malibu Coconut rum,
elderflower liqueur, simple syrup, lemon juice & a dash of
hot cherry pepper juice 14

PLAYER'S PISTACHIO MARTINI
Disaronno Amaretto, Frangelico, blue curaçao, triple sec,
peach liqueur & Sprite 14

SIGNATURE ESPRESSO MARTINI
Absolut Vanilia vodka, Kahlúa Coffee liqueur,
Baileys Irish Cream liqueur & house espresso 14

SOUR APPLE WHISKEY FIZZ
Jim Beam Bourbon, apple pucker, sour mix & soda 13

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 RUSSIAN RIVER RANCHES
CHARDONNAY 12
RODNEY STRONG CHALK HILL CHARDONNAY 11
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
MULDERBOSCH CHENIN BLANC 10
RÉGIS MINET POUILLY-FUMÉ VIEILLES VIGNES
BLANCHE 15

RED

SIMI CABERNET SAUVIGNON 12
CHATEAU STE. MICHELLE INDIAN WELLS
CABERNET SAUVIGNON 12
BONANZA CABERNET SAUVIGNON 12
ERATH PINOT NOIR 11
MEIOMI PINOT NOIR 14
VILLA ANTINORI RISERVA CHIANTI CLASSICO 15

ALAMOS RESERVE MALBEC 11
RODNEY STRONG ALEXANDER VALLEY
CABERNET SAUVIGNON 11
CONUNDRUM CALIFORNIA RED BLEND 13
GHOST PINES MERLOT 12
DOMAINE DE LA VOÛTE DES CROZES
CÔTE-DE-BROUILLY BEAUJOLAIS 13

FORTIFIED

GRAHAM'S SIX GRAPES RUBY PORT 10

BEER & BEYOND

COORS LIGHT 9
MILLER LITE 9
BLUE MOON BELGIAN WHITE 9
BUD LIGHT 9
HEINEKEN ORIGINAL 9
MODELO ESPECIAL 8

SAMUEL ADAMS BOSTON LAGER 7
HIGH NOON VODKA SELTZER 8
TRULY HARD SELTZER 8

RED BULL ENERGY DRINK, RED BULL SUGARFREE,
RED BULL EDITIONS 5