

# SHANTY SUMMER '22 MENU

## APPETIZERS

**CLAM CHOWDER** our award winning new england style recipe w. bacon 7

**HUSH PUPPIES** house made every day, served w. honey butter 9

**SHANTY CRAB DIP** local blue crab meat in our old bay & cream cheese blend, w. mini naan bread mp

**ZEPPELIN PRETZELS** served w. warm jalapeño cheese dip 12

**TUNA POKE TACOS\*** sushi grade tuna, lightly tossed in our spicy sesame aioli w. soy sauce, scallions & wakame 15

**HOUSE CLAM FRITTERS** light and fluffy fritters w. our old bay aioli 13

**SHANTY WINGS** house brined, choose: buffalo / chipotle / old bay rub / sweet thai chili / honey chipotle / bbq 13

**CHIPS & GUAC** our original house guacamole topped w. mango & pico de gallo 10

**BUFFALO NACHOS** melted cheddar jack & blue cheese crumbles w. pulled chicken, our house buffalo sauce & jalapeño, served w. house pico 14

**CHEESE CURDS** breaded and fried morsels of cheese served w. spicy ketchup 12

**NORTH ATLANTIC CALAMARI** lightly fried w. jalapeños & onions, topped with our orange miso sauce, scallions, & sesame seeds 16

## RAW & STEAMED

**ANGRY CLAMS** local cherrystone littleneck clams steamed in a spicy garlic butter broth, served w. toasted brioche 17

**DOMESTIC GULF SHRIMP** steamed with old bay, served w. drawn butter half pound 18 / full pound 33

**LOCAL OYSTERS ON THE HALF SHELL** "Carpe Diem" local oysters from American Shellfish w. shallot mignonette half dozen 14 / full dozen 24

**STEAMED CHERRYSTONE CLAMS** cherrystone littleneck clams steamed & served w. drawn butter & lemon 15

## SALADS

**CAESAR\*** chopped romaine tossed in our house caesar dressing w. brioche croutons, parmesan & black pepper 9

**WEDGE SALAD** iceberg dressed w. blue cheese dressing & crumbles, bacon bits, red onion, tomato & balsamic reduction 9

**MIXED GREENS** field greens tossed in our balsamic vinaigrette w. tomato, onion & carrots 8

add to any salad: fried oysters mp / sauteed shrimp 8 / grilled chicken 7 / seared tuna mp / crab cake mp

## SEAFOOD

**TUNA BURGER\*** fresh yellowfin tuna topped w. pickled ginger, wakame, cucumber & sweet soy glaze mp

**SOFTSHELL BLT** local jumbo softshell crab fried & topped w. bacon, lettuce, tomato & sriracha aioli mp

**FISH OR SHRIMP TACOS** lightly blackened & served w. pickled onion, jalapeño, cabbage, queso fresco & salsa picante 16

**BANG BANG SHRIMP BOWL** lightly fried gulf shrimp over cajun rice w. bang bang sauce, cabbage & scallions 17

**SHRIMP BASKET** lightly fried domestic shrimp w. old bay fries & cajun slaw 20

**LOCAL OYSTER BASKET** lightly fried local oysters w. old bay fries & cajun slaw mp

**CRAB CAKE** local virginia blue crab mixed w. saltine cracker crumble & lemon zest, served w. house old bay aioli, lettuce & tomato on toasted brioche bun mp

**SESAME SEARED TUNA\*** served over our pork belly fried rice topped w. scallions, wakame & sweet soy glaze, local vegetable mp

**MID ATLANTIC SCALLOPS** seared & topped with garlic lemon butter w. our house basil mash & local vegetable 29

**NORTHEAST CLAM STRIPS** fried & served with old bay fries & cajun slaw 17

**FISH & CHIPS** half pound of fresh fish, lightly breaded & fried, served w. old bay fries & cajun slaw mp

**GULF SHRIMP ROLL** house gulf shrimp salad on a buttered roll w. lettuce & old bay fries 16

## LAND LOVERS

**KOGI BEEF TACOS** sesame soy marinated beef w. asian slaw & sriracha aioli, served w. chips & guac 16

**TEMPURA CHICKEN TACOS** tempura fried chicken over asian slaw w. sriracha aioli, chips & guac 16

**SHANTY BURGER\*** 100% always fresh certified angus beef, w. your choice of cheese & lto, served w. old bay fries 16

**OMG BURGER\*** our shanty burger topped w. pork belly, pickled ginger, sriracha aioli, cheddar & lto 18

**BBQ CHICKEN SANDY** grilled chicken topped w. onion laces, our house bbq sauce, jalapeño, bacon, lettuce & tomato 15

**SHANTY MAC N CHEESE** housemade 4 cheese mac choose: blackened chicken 23 / shrimp 25 / combo 25 / plain 14

**SIDES** old bay fries 5 / local vegetable 5 / cajun slaw 5 / paprika fried brussels 5 / asian slaw 5

# BAR

## COCKTAILS



**PEACH BASIL MULE** birddog peach whiskey, ginger beer, basil, lemon 9

**PAINKILLER** dark rum, coconut, pineapple, orange, nutmeg 10

**SHANTY MARGARITA** tequila, triple sec, sour, orange, lime 8

**HEMINGWAY DAQUIRI** bacardi, luxardo, grapefruit, lime, simple syrup 10

**SHORADORA** hendricks, pama, lime, gingerale 11

**BASIL RUBY MARTINI** vodka, grapefruit, lime, fresh basil 10

**CUCUMBER MINT MARTINI** vodka, muddled mint, cucumber, simple syrup, lime 11

**CHESAPEAKE LEMONADE** titos vodka, coconut water, lemon, lime, simple syrup 9

## CRUSHES

**ORANGE** vodka, triple sec, orange, splash sprite 8

**GRAPEFRUIT** vodka, triple sec, grapefruit, splash sprite 8

**CHERRY LIME** cherry vodka, triple sec, lime, cranberry, grenadine, splash sprite 8

**LEMON** vodka, triple sec, lemon, lemonade, splash sprite 8

**WATERMELON** vodka, watermelon, lime, splash sprite 8

**PINEAPPLE** vodka, triple sec, pineapple, splash sprite 8



## BEER



STONE IPA 6

FROGMAN LAGER 6

NEW REALM EUPHONIA PILSNER 6

DEVILS BACKBONE VIENNA LAGER 6

KONA BIG WAVE GOLDEN ALE 6

LEGEND BROWN ALE 6

ALEWERKS CHESAPEAKE PALE ALE 6

BLUE MOON 6

MODELO ESPECIAL 6

CORONA 6

BUD, BUD LIGHT, YUENGLING 4.5

COORS LITE, MILLER LITE 4.5

ULTRA 5

NATTY LIGHT 3.5

BUSKYS RVA 16oz CIDER 8

WHITECLAW 6

MAMITAS 7

BUD ZERO NA 4

ASK YOUR SERVER ABOUT ROTATING DRAFTS

## WINE



### REDS

VINEYARD ORIGINS CABERNET 8 / 30  
*dry, bold, tannic*

LES VOLETS PINOT NOIR 9 / 34  
*dry, bright fruits, medium bodied*

CHASING LIONS CABERNET 36  
*dark fruit, moderately complex*

HULLABALOO ZIN 40  
*full bodied, earthy*

HEDGES CELLARS CMS RED BLEND 40  
*dense, firm, bold*

### WHITES

VINEYARD ORIGINS CHARDONNAY 8 / 30  
*bold, buttery oak*

CHURCH CREEK STEEL CHARD 12 / 46  
*our local winery. dry, crisp*

CA'LUNGETTA PINOT GRIGIO 8 / 30  
*clean, fresh, apple notes*

LES PETIT ROUCAS SAUV BLANC 8 / 30  
*dry, mineral notes*

GASSAC ROSÉ 9 / 34  
*balanced, fruit forward*