

**Dinner**



**Menu**

**APPETIZERS**

**Soup of the Day** • 4<sup>99</sup>/6<sup>99</sup>

**Bacon Ranch Fries** • 8<sup>99</sup>

Crispy Fries topped with Bacon, Melted Cheese, Scallions and Ranch

**Jumbo Lump Crab Cake** • 13<sup>99</sup>

Pan Seared Crabcake over Cajun Remoulade topped with Roasted Corn and Tomato Salad

**Dynamite Shrimp** • 9<sup>99</sup>

Hand Breaded then Fried, served with Napa Cabbage and Peanuts tossed in Dynamite Sauce

**Sticky Hot Wings** • 9<sup>99</sup>

Dry Rubbed and Baked, then Flash Fried and Slathered in our Secret Sweet and Spicy Buffalo Sauce

**Veggie Flatbread** • 11<sup>99</sup>

Cheese, Spinach, Mushrooms, Tomatoes, Red Onion and Pesto Sauce on Naan Flatbread

**Grilled Chicken Flatbread** • 12<sup>99</sup>

Creamy Garlic Ranch Sauce with Chicken, Bacon, Spinach, Tomato, topped with Five Cheese Blend

**SALADS**

- add Marinated Chicken or Shrimp 4.99 -

**Mixed Greens Salad** • 7<sup>99</sup>

Mixed Greens • Cherry Tomatoes • Sliced Cucumbers • Carrots • Red Onion • Citrus Honey Vinaigrette

**California Cobb Salad** • 15<sup>99</sup>

Grilled Chicken • Bacon • Avocado • Cherry Tomatoes • Red Onions • Hard Boiled Egg • Blue Cheese • Mixed Greens • Ranch Dressing

**Greek Salad** • 12<sup>99</sup>

Black Olive • Pepperoncini • Red Onion • Cucumber • Carrots • Cherry Tomatoes • Feta Cheese • Mixed Greens • Italian Dressing

**Caesar Salad** • 8<sup>99</sup>

Chopped Hearts of Romaine • Croutons, Parmesan Cheese • Caesar Dressing

**ENTRÉES**

★ **Daily Special** • Market Price

Ask your server about our delicious daily specials

**Shrimp and Grits** • 23<sup>99</sup>

Sautéed Shrimp, Andouille Sausage, Onions and Bell Peppers simmered in Creole Sauce and served over Stone Ground Cheese Grits

**Chicken Saltimbocca** • 24<sup>99</sup>

Chicken Scaloppini layered with Prosciutto, Sage and Mozzarella served over Yukon Gold Mashed Potatoes with Shallot Cream Sauce and Vegetable Medley

★ **Shroom -N- Bleu Filet Mignon** • 32<sup>99</sup>

Blue Cheese topped 8 oz Filet over Mushroom Demi-Glace with Yukon Gold Mashed Potatoes and Vegetable Medley

**Cheese Tortellini** • 22<sup>99</sup>

Three Cheese Tortellini with Wild Mushrooms, Peas and Prosciutto tossed in White Wine Cream Sauce

★ **Pan Seared Salmon** • 24<sup>99</sup>

Pan Seared Salmon topped with Lemon Dill Sauce served with Jasmine Rice and Vegetable Medley

**Seafood Pasta** • 26<sup>99</sup>

Sautéed Shrimp and Super Lump Crab tossed in Brandy Tomato Cream Sauce over Angel Hair Pasta

**Jumbo Lump Crab Cakes** • 29<sup>99</sup>

Two Pan Seared Crab Cakes over Jasmine Rice with Vegetable Medley  
- Served with Cajun Remoulade -

**SANDWICHES**

**Chicken Club** • 13<sup>99</sup>

Pan Seared Chicken, Hardwood Smoked Bacon, Gruyere Cheese and Champagne Mustard Sauce on a Toasted Brioche Bun.

**Fried Mahi-Mahi Sandwich** • 13<sup>99</sup>

Fried Mahi-Mahi on a Toasted Brioche Bun with Shredded Lettuce, Tomato, Red Onion and Remoulade Sauce

**3 Cheese Melt** • 9<sup>99</sup>

American • Provolone • Colby-Jack • Thick Sliced Brioche

**Garden Burger** • 12<sup>99</sup>

Classic Morningstar Garden Burger, Cooked on the Griddle with Lettuce, Tomato, Onion on a Brioche Bun

★ **Shack Burger** • 13<sup>99</sup>

Two 80/20 grilled Patties with your choice of Cheese, Lettuce, Tomato Onion on a Brioche Bun with Shack Sauce

**Chicken Tender Meal** • 13<sup>99</sup>

4 Fried Chicken Tenders with Fries, Choice of Side  
- fruit, side salad or veggie medley -

**Wagyu Dog** • 9<sup>99</sup>

Gourmet Beef Hot Dog with Shack Sauce

★ Items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

## BEVERAGES

Iced Tea, Coke, Diet Coke, Sprite, Mr Pibb , Pink Lemonade 2.25

## BEER

### 16oz Domestic • 4.99

Bud Light - Miller Lite - Coors Light - Michelob Ultra

### NC Craft Beers • 5.99

Foothills Juicy IPA - Mother Earth Hazy IPA

### Premium Domestic and Imports • 5.99

Corona Extra - Blue Moon - Fat Tire Amber Ale - Kona Hawaiian Style IPA - Yuengling - Stella Artois - White Claw

## MASON JAR COCKTAILS

### Kill Devil Painkiller

Kill Devil Pecan Rum, Cream of Coconut, Pineapple Juice, Orange Juice and Fresh Grated Nutmeg

• 10.99

### Hippie Juice • 9.99

Watermelon Vodka, Coconut Rum, Triple Sec, Pineapple Juice and Pink Lemonade

### Green Tea Mule

Titos Vodka, Peach Schnapps, Peach Puree, Lime, Ginger Beer

• 9.99

## SPECIALTY MARGARITAS

### Classic Margarita • 9.99

Sauza Silver Tequila, Gran Gala Orange Liqueur with our Organic Margarita Mix

### Pineapple Upside Down

Corazon Reposado, Gran Gala, Passion Fruit Puree, Pineapple Juice, Grenadine

• 10.99

### Frozen Margaritas

Strawberry, Lime, Tropical Harmony

• 9.99

## SPECIALTY MARTINIS

### Icy Tiramisu

Espresso Vodka, Creme de Cocoa, Frangelico , Half and Half, Cocoa Powder

• 10.99

### Sea Spray Martini • 10.99

Smirnoff Citron, Melon Liqueur, Coconut Cream, Blue Curacao, Pineapple, Fresh Lemon

## WINE

### Mont Gravet Dry Rosé - France • 5.99

This Rosé has Strawberry, Pear and Melon Flavors with a Smooth Dry Finish

### Peter Weinbach Reisling - Germany • 6.99

Medium sweet and pale yellow with brilliant reflections. It offers a discreet bouquet with mineral notes and fresh citrus aromas

### Carletto Pinot Grigio - Italy • 6.99

Bright Notes of Honey, Apple and Wildflowers with a Crisp Finish

### 13 ° Celsius Sauvignon Blanc - Marlborough NZ • 7.99

Vibrant aromatics of citrus, lychee, sweet herbs and a crisp minerality tease the refined acidity and refreshing finish that define iconic Marlborough Sauvignon Blancs.

### Benzinger Chardonnay - Sonoma County

Striking a Balance between Fruit and Oak, this Chardonnay is liked by all as it offers Richness and Clean Acidity

• 8.99

### De Luca Prosecco - Italy • 6.99

Appealing Floral, Citrus and Stonefruit Aromas with Peach, Apple and a Crisp Clean Finish

### Trapiche Oak Cask Malbec - Argentina

Easy Drinking and Full Bodied with Subtle Notes of Red Fruits, Herbs and Spice

• 6.99

### Grayson Cabernet - Napa • 8.99

This Intense Cabernet is full of Artful Fruit and Provides a Round Mouthfeel with a Soft Lingering Finish of French Oak

### Prophecy Pinot Noir - California • 7.99

Delights the senses with a bouquet of toasted oak and ripe raspberry. Its luscious layers of red cherry and strawberry are complemented by notes of brown spice for a plush and smooth finish.

### Douglass Hill Merlot - California • 6.99

Soft and smooth flavors of ripe plum and hints of chocolate make this a very crowd pleasing style of wine.

## DESSERTS

### Key Lime Pie • 7.99

Cheesecake with Raspberry Sauce • 7.99

### Flourless Chocolate Torte • 7.99

Limoncello Cake • 7.99