



Appetizers

- Tuna Tartare Taquitos*** \$16
Crispy Wonton Shells filled with Spicy Tuna, Avocado, Micro Red Radish, and Toasted Sesame Seeds
- Pulled Pork Empanada** \$12
Caramelized in House Made Hawaiian BBQ with sides of Creamy Coleslaw and Chipotle Mayo
- Confit Duck Wings** \$14
Rubbed in Giggy's Spice Blend Slow Cooked in Pork Fat Until Tender Orange Harissa Marmalade Dipping Sauce

For the Table

- White Wine Mussels***  \$25
Prince Edward Island Mussels steamed in our Herbed European Butter Broth served with Grilled French Baguette
- Billy Goat Salad** \$20
Little Gem Lettuce with Fried Panko Crusted Goat Cheese, Baby Beets and Toasted Almonds, tossed in Homemade Candied Ginger Vinaigrette
- Charred Lemon Caesar Salad** \$22
Baby Romaine, Crispy Croissant Croutons, Fresh Dill, Secret Dressing

*Add Protein to Salad
Grilled or Blackened - Chicken \$8 - Fish \$12*

Mains

- | | | |
|---|---|--|
| <p>\$23/32</p> <p>Blackened Fish Tacos</p> <p>Crunchy Corn Tortillas
Creamy Coleslaw
and Mango Salsa with
Uncle Dan's Golden Tile Fish</p> | <p>\$24</p> <p> 8oz Shack Burger*</p> <p>Served w/ French Fries
Cheddar or Provolone
on a Toasted Brioche Bun
Sunny Side Egg or Bacon \$2</p> | <p>\$28</p> <p>1/2 Rack Baby Back Ribs</p> <p>Apple Cider Braised Pork Ribs
Hawaiian Style BBQ Sauce with
Baked to order Corn Bread and
Creamy Coleslaw</p> |
| <p>\$32</p> <p>Crispy Chicken Thighs</p> <p>Dukah Dusted Smashed Potatoes
and Grilled Asparagus with a
Charred Shallot Mustard Cream Sauce</p> |  | <p>\$32</p> <p>Cheese Ravioli</p> <p>Stuffed with Ricotta, Romano,
Parmesan and Mozzarella Cheese in
a Rich Marinara Sauce</p> |

KIDS • DESSERT

- Chicken Tenders
 - Cheese Quesadilla
 - Grilled Cheese
- \$12



Desserts \$14
Tracey's Famous Key Lime Pie
Full Espresso Bar

 Option to Sub Gluten Free Bun

Please Advise your Server of Allergies
20% Gratuity is Added on Tables of 6 or More

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may Increase Risk of Food Borne Illnesses

Specialty Cocktails

\$18

Spicy Margarita

Maestro Dobel, Cointreau, Jalapeño, Lime

Ginger Mezcalita

Ginger Syrup, Mezcalum, Lime, Tajin

Horsefeather

Bulleit Rye, Lemon Juice, Ginger Beer, Bitters

Spiked Cider

Spice Infused Local Hot Apple Cider, Honey Whiskey

Classic Negroni

Hendrick's, Campari, Vermouth, Smoked Orange

STARTING MAY!

Full Lunch/ Dinner

Live Music

Outside Patio

Celebrating 20 Years!



Draught Beer \$9

Pacifico • Blue Moon • Kona Big Wave
Hudson North Cider • Narragansett
Guinness • Montauk Brew Co
Dogfish Pale Ale

Bottle Beer \$9

Budweiser • Bud Light
Corona • Corona Light
Alhambra 1925

White

Conti Speroni Gavi	15 • 60
Bedell Pinot Gris	16 • 64
Singing Tree Chardonnay	17 • 72

Rose

MiMi	16 • 64
Hampton Water	17 • 72
Whispering Angel	22 • 86

Red

Neirano Barbera	15 • 60
Bedell Cabernet Franc	16 • 64
Super Tuscan	17 • 72

Sparkling

Prosecco	16 • 60
Moët Rose 187mL	20
Moët Brut 187mL	20

Canned Cocktails \$12

Talkhouse Encore
Sun Cruiser Spiked Tea
N/A Brooklyn Hoppy Amber Can

 @668thegigshack
668thegigshack.com