



PRIMERS

Clam Cakes served with our housemade clam cake sauce
half dozen \$7

Seafood Stuffie with scallop, shrimp & lobster ea. \$6

3 Clam Cakes & Cup of Chowder \$8

RI Fried Calamari rings & tentacles with Kick 'N' Bayou sauce & fried banana rings \$14

Grilled Shrimp (8) with cocktail sauce and lemon \$16

CHOWDERS

Clam Shack Clam Chowder (GF) Authentic New England Clam Chowder made with sweet cream and flavorful clam broth, loaded with chunks of clams, potatoes & spices \$6 cup

Manhattan (Red) Clam Chowder (GF) A red chowder full of vegetables, chunks of clams, and a savory blend of herbs \$6 cup

FRIED PLATTERS

Served with our housemade kale crunch cole slaw & your choice of one side: french fries, or 2 clam cakes. At additional cost: cup of soup, sweet potato fries, onion rings, fresh-cut fruit, or side salad.

Fish (Haddock Loins) Nuggets Platter
\$13 small | \$17 large

Fish (Haddock Loins) Platter
\$13 small | \$17 large

Fried Shrimp Platter \$16

Clam Strip Platter \$16

Whole Belly Clam Platter

New Bedford Scallop Platter

Chicken Fingers with choice of sauce: Ranch, Kick 'N' Bayou, BBQ or House Poppyseed
\$9 small (3) | \$12 large (5)

SIGNATURE ROLLS & SANDWICHES

Served with our housemade kale crunch cole slaw & your choice of one side: french fries or 2 clam cakes. At additional cost: cup of soup, sweet potato fries, onion rings, fresh-cut fruit, or side salad. Make any sandwich a gluten-friendly wrap additional \$2.



home of the GIANT LOBSTER ROLL

LOBSTER ROLLS

FRESHLY PREPARED
3 DIFFERENT WAYS:

- MIXED WITH OUR HOUSEMADE DILL MAYO
- COLD WITH WARM BUTTER ON THE SIDE
- TOSSED IN WARM BUTTER

GIANT LOBSTER ROLL ½ LB
SMALL LOBSTER ROLL ¼ LB

Fish Reuben fried haddock loins topped with Swiss cheese, kale crunch cole slaw & tartar sauce on a wrap or grilled bun \$15

Spicy Fish or Shrimp Wrap fried haddock loins or fried shrimp with lettuce, fresh salsa, Kick 'N' Bayou sauce & Cheddar cheese \$15

New Bedford Scallop Roll on a grilled 9" roll

Clam Strip Roll on a grilled 9" roll \$13

Whole Belly Clam Roll on a grilled 9" roll

Fish Sandwich fried haddock loin with lettuce & tomato on a grilled bun \$13

Wasabi Tuna Wrap white Albacore tuna blended with housemade wasabi mayonnaise, red pepper, scallion, pickled ginger & lime with lettuce \$12

Club Sandwich crispy chicken with lettuce, tomato, bacon & mayo served on a grilled bun \$13

Fresh Smash Burger* served on a grilled bun with lettuce, tomato, onion & pickles
\$11 single | \$14 double

Add American, Swiss or Cheddar cheese .50

Add bacon \$2

Kayem Hot Dog all beef hot dog on a grilled 9" roll \$8

Add chopped onion .50

HAPPY HOUR SPECIAL

\$18

RI SAMPLER:

- 3 CLAM CAKES
- CLAM STRIPS
- NARAGANSETT TALL BOY
- CALAMARI
- TRIO OF SAUCES

Available Monday - Thursday 3-5pm

ENTREE SALADS

House Salad mixed greens, cucumbers, tomatoes, red onions & Cheddar cheese \$9

With grilled shrimp (6) additional \$9

With fried shrimp (6) additional \$7

With fresh lobster meat additional

Dressings: House Poppyseed, Asiago Peppercorn, Strawberry White Balsamic Vinaigrette

SIDES

Fresh Cut Fruit \$7

French Fries \$6

Sweet Potato Fries \$7

Onion Rings \$7

Housemade Kale Crunch Cole Slaw \$4

Side Salad House \$5

Extra Tartar Sauce \$1

BEVERAGES

Assorted Bottled Sodas \$3

Bottled Water \$3

WINES

Alta Pinot Grigio Italy 2021: Rich, fruity, dry, soft and full body \$8

Villa Des Anges Rose France 2021: Melon, peaches, strawberries and spring flowers \$9

Villa Des Anges Sauvignon Blanc France 2021: Bright acidity, light minerality \$8

Westport Rivers Farmer's Fizz White Westport, MA 2023: Elderflower, green apple, Lemonhead candy notes \$7

Westport Rivers Farmer's Fizz Red Westport, MA 2023: Berry popsicle, black currant with juicy acidity \$7

BEER, CIDER & SOUR

Buzzards Bay Golden Flounder Westport, MA: Local barley, white wheat malts hopped with citrus \$7

Dieu Du Ciel Requin IPA Quebec, West Coast hazy IPA: Citrus and tropical fruits, sharp and balanced \$8

Narragansett Tall Boy Narragansett, RI Lager \$6

Prairie Artisan Ales Moscow Mule Oklahoma, Moscow Mule: housemade ginger syrup and fresh lime juice \$6

Sour Flavor of the Month: _____ \$6

Shacksbury Yuzu Ginger Cider Vermont: Citrus, apple and ginger \$6

Athletic Non-alcoholic Run Wild IPA \$4



= Blount Clam Shack Signature Item



= Catch Price

We offer gluten friendly options.

***NOTICE:** Consuming raw or under cooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server if you have a food allergy. Items at this establishment are not recommended for anyone that has allergies to seafood, fish or shellfish.

We use 100% soy oil that contains no trans fat.

Sales tax not included.

