

Appetizers

Smoked Duck Quesadilla
sauce trio, cotija, pickled red onion
12

Jumbo Lump Crab & Artichoke
creamy four cheese, crusty french bread
15

Best Wings
sweet and spicy, cashew salsa
12

Provoleta 'Fried Cheese'
roasted garlic, marinated tomatoes, crispy bread
11

Guacamole Crab Bacon
crispy tortillas
13

Pork Tower
house cheese, serrano, sauce trio
11

Soup & Salads

Soup or No Soup for U
6

Grilled Romaine ★
charred corn, cotija, cilantro lime vinaigrette
10

Grilled Asparagus ★
roasted vegetables, goat cheese,
champagne vinaigrette
11

Kale Caesar
garlic croutons, pecorino romano, meyer lemon
balsamic vinaigrette
5/9
add grilled chicken • 5

★ = *Gluten Free*

Shack Mains

Braised Brisket Machaca
smoked provolone polenta cake,
crispy shallots
20

Marinated Skirt Steak
shallot compound butter, fries,
arugula salad
24

Grilled Vegetable Plate ★
chef's daily selection
13

Fried Louisiana Catfish
fries, jalapeno apple slaw, house tartar
15

Fish of the Day
chef's daily preparation
Market Price

Chicken Flautas
sauce trio, shaved lettuce, pickled red onion
13

House-Brined Pork Chop
fresh fruit salsa, coconut rice, crispy sweet potato
18

Taco Bar

*House made corn tortillas, guacamole, black bean
puree, jalapeno apple slaw, sauce trio, lime*

Fried Fish
watermelon salsa
13

Carne Asada ★
pico de gallo
14

Fried Avocado
cilantro, onions
11

Achiote Marinated Pork ★
pickled red cabbage
12

S'wich Board

Cubano
house smoked pork, Chisesi ham, spicy zucchini
pickles, swiss, whole grain mustard, black beans
12

Chargrilled Pork Burrito
smoked pork, green rice, black beans, house cheese,
cilantro crema, pineapple habanero salsa
12

Lime Marinated Grilled Chicken
guacamole, bacon, crispy cotija cheese, black beans
12

Shack Burger
tomato onion jam, dressed, house cheese,
french fries
12

Fish Sandwich
fried, grilled, or blackened, herb salad, citrus aioli,
black beans
12

Smoked Pork Belly
spicy Asian glaze, pickles, slaw, black beans
12

Brunch

Kale Caesar

garlic croutons, pecorino romano, Meyer lemon
balsamic vinaigrette

5/9

add grilled chicken • 5

Grilled Asparagus

roasted vegetables, goat cheese, champagne vinaigrette

11

Provoleta 'Fried Cheese'

roasted garlic, marinated tomato, crispy bread

11

Best Wings

sweet and spicy, cashew salsa

12

Shack Breakfast

two eggs, ham, bacon or sausage, house hash, toast

10

Shack Burger

tomato onion jam, dressed,
house cheese, french fries

12

Grits and Grillades

come and get it

15

Chisesi Ham Benedict

hollandaise, house hash

12

Crawfish Andouille Omelette

spinach, goat cheese, crawfish cream

14

Breakfast Burrito

scrambled egg, house cheese, roasted
poblanos, house hash, bacon, ham topped with
pork green chili, cilantro crema and pico

13

Bananas Foster French Toast

Foster sauce, creme anglaise, fresh berries

11

Duck Hash

smoked duck, house hash, seasonal fruit,
poached eggs, hollandaise

15

Shack Omelette

three eggs, ham, cheese, hash

10

Chilaquiles

eggs your way, sauce trio, crispy pork belly, cotija

10

Lime Marinated Grilled Chicken Sandwich

guacamole, bacon, crispy cotija cheese, fries

12

Smoked Pork Belly Sandwich

spicy Asian glaze, pickles, slaw, fries

12

Sides

Bacon • 4

Breakfast Sausage • 4

Ham • 4

House Hash • 3

Seasonal Fruit Bowl • 5

One Egg • 3

Choice of Toast, white or wheat • 2

Scrambled Egg Whites • 6

English Muffin • 3

Grits • 4

Dessert

Bread Pudding

cream anglaise, condensed milk caramel

7

Berries & Cream Jar

7

Vanilla Bean Crème Brûlée

smooth and creamy custard, fresh berries

7

Flourless Chocolate Cake

spiced pecans, fresh whipped cream, cherry compote

7

Key Lime Pie Jar

graham cracker crust, fresh whipped cream

6



the SHACK

Beer

Covington Amp'D Up Amber	4.50
Covington Anonymous IPA	4.50
Covington Triple Threat	5.00
Covington Strawberry	4.50
Elysian Spacedust IPA	5.00
Founders All Day IPA	4.50
Modelo Especial	4.50
Modelo Negra.....	4.50
New Belgium Dayblazer.....	4.50
Stella Artois.....	5
Budweiser	3.50
Bud Light.....	3.50
Michelob Ultra.....	3.50
Miller Lite.....	3.50
Miller High Life.....	2.50
PBR.....	2.50
O'doul's	3.50

Wine

White	Glass/Bottle
Maschio Prosecco Brut 185ml	7
La Terre White Zinfandel.....	8/30
Tormaresca Chardonnay	9/34
Barone Fini Pinot Grigio	9/34
13 Celsius Sauvignon Blanc.....	8/30
Kung Fu Girl Reisling.....	7/28
Joel Gott Pinot Gris.....	40
Red	
Bolla Pinot Noir.....	9/34
Trivento Malbec	8/30
Concannon Founders Cabernet Sauvignon	9/34
Hob Nob Pinot Noir	8/30
Chateau Souverain Cabernet	8/30
7 Moons Red Blend	7/28
Cigar Zinfandel	40
Avalon Cabernet Sauvignon.....	44

Specialty Drinks

Avenue 21

Makers Mark, club soda, bitters, cherry, orange
9

Tito's Mule

Tito's Vodka, ginger beer, lime
8

Shack Punch

Cruzan Rum, fruit punch, fresh lime juice
8

Pistol Pete

Blueberry Lemon rum, blue curaçao,
cranberry juice, lemon
8

Painkiller

Cruzan Rum, cream of coconut, orange juice,
pineapple juice, nutmeg
9

Shack Cooler

Deep Eddy Peach Vodka, lemonade
8

Paloma

Stoli Grapefruit, Cuervo Silver, club soda,
lime, salted rim
8

Dark n' Stormy

Mount Gay Rum, ginger beer, lime
8

Louisiana Lightning

Sazerac Rye Whiskey, house made sweet n sour,
orange juice
8

Shacktus Margarita

Lunazul Blanco, prickly pear
8





Desserts

Bread Pudding

cream anglaise, condensed milk caramel

7

Key Lime Pie Jar

graham cracker crust, fresh whipped cream

6

Vanilla Bean Crème Brûlée

smooth and creamy custard, fresh berries

7

Flourless Chocolate Cake

spiced pecans, fresh whipped cream, cherry compote

7

Berries & Cream Jar

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