

EST. 1993

G. L. Shacks

of Catonsville
410-788-0879

of Sykesville
410-549-6000



small plates and appetizers

Soup du Jour—Chef's homemade creation, featuring the freshest ingredients. priced daily

Maryland Crab Soup—A true Maryland Tradition! Our homemade version has lump crab meat simmered with fresh garden vegetables. bowl...5.95

Cream of Crab Soup—A house specialty of G.L. Shacks since 1993, garnished with lump crab meat and Old Bay. bowl...7.95

Shacks Chili—Slowly simmered traditional style chili, garnished with cheese and red onion. bowl...6.95

Buffalo Chicken Dip—All white meat chicken, simmered in a spicy buffalo sauce and blended cheeses, garnished with scallions, celery sticks, and grilled pita. 11.95

Shacks Crab Dip—A creamy, rich crab dip, topped with cheddar and Monterey Jack cheddar cheese, garnished with green onions and served with a variety of breads and crackers. 13.95

Fusion Tuna—Blackened Ahi tuna steak over sliced cucumber with piquillo pepper tapenade and pico de gallo. 12.95

Shacks Quesadilla—Flour tortilla stuffed with Monterey Jack cheddar cheese, tomatoes, roasted corn, and green onions; served with shaved lettuce, pico de gallo, and avocado sour cream. 8.95 Add chicken...4.95 Add steak...6.95 Add shrimp...7.95

Wings—One pound of crispy fried wings, served with a choice of Mild or Hot Sauce, BBQ, Old Bay, Orange Chili or Garlic Herb; garnished with celery, carrot sticks and choice of blue cheese or ranch sauce. 9.95

Panko-crusted Onion Rings—Served with a side of Cajun remoulade. 9.95

Crab Mac & Cheese—Fresh Blue Crab, tossed with tender pasta, a sherry cream sauce with blended cheeses; garnished with jumbo lump crab meat, butter cracker crumbs and scallions. 14.50

Fully Loaded Skins—Fried potatoes, stuffed with smoked bacon and Monterey Jack cheddar cheese; finished with sour cream and green onions. 8.95

Sea Skins—Fried potatoes loaded with shrimp, scallops, crab meat with Old Bay cream sauce and melted Monterey Jack cheddar cheese. 13.95

Chicken Tenders & Fries—A pub classic: white meat chicken fried golden brown and served with our house fries and BBQ sauce. 8.95

Street Tacos—Your choice of Korean pork, marinated steak, or Ahi tuna; topped with sweet & spicy cole slaw. Served with guacamole, salsa picante, and tortilla chips. Pork...9.50 Steak...11.50 Tuna...12.95

Chili Nachos—Tortilla chips topped with Monterey Jack cheddar cheese, our house chili, sour cream, and green onions. 9.95

Pulled Pork Nachos—Tortilla chips layered with slowly braised chipotle-glazed pork, pepper jack cheese, pico de gallo, and avocado sour cream. 12.95

Guac & Chips—House-made guacamole with warm totilla chips and pico de gallo. 8.95

California Fries—French fries topped with melted Monterey Jack cheddar cheese, smoked bacon, ranch dressing, diced tomato, and scallion. 9.95

FROM THE STEAMER

IPA Mussels—New Zealand mussels steamed and stewed in IPA beer with onion, garlic and tomato; served with a side of sweet pepper relish and grilled asiago crostini. 14.00

Steamed Shrimp—A traditional favorite! Jumbo shrimp steamed with onions, potatoes, and old bay; served with cocktail sauce. market price

sandwiches

All sandwiches are served with French fries, seasoned chips or sweet and spicy cole slaw.

Jumbo Lump Crab Cake—Voted the “Best in Town!” The finest jumbo lump crab meat folded with our unique blend of spices and light mayonnaise, broiled to perfection, and served with lettuce, tomato, and choice of bread. market price

Shacks Ultimate Patty Melt—A unique custom blend of ground chuck, brisket and short rib; on butter toasted marble rye with lettuce, tomato, panko fried onion rings, cheddar cheese, sweet pepper relish and garlic black pepper aioli. 14.00

Korean BBQ Burger—Grilled Black Angus burger smothered with Korean BBQ and served on a toasted Brioche bun with red onion, sautéed mushroom and habanero Jack cheese. 11.95

GL. Shacks Burger—Fire-grilled, 8 oz. Angus beef burger, served with crisp lettuce, tomato, and your choice of cheese on a Brioche roll. 9.95

Santa Fe Burger—All Angus beef burger, glazed with a rich BBQ, garnished with smoked bacon, pepper jack cheese, onion straws and avocado slices. 12.95

Ciabatta French Dip—In-house, slow roasted top round of beef, sliced thin and served on toasted ciabatta bread with provolone cheese, caramelized onions and tiger sauce served with a side of au jus. 11.95

Shrimp Salad—A favorite at Shacks! Shrimp delicately steamed in Old Bay, finished with mayonnaise, celery, and spices; served on your choice of bread with lettuce and tomato. 13.95; platter...14.95

Piedmont Chicken—Pesto-rubbed grilled chicken, topped with roasted red pepper and parmesan cheese; served on toasted ciabatta bread with pesto mayo. 10.95

California Turkey Club—Thinly sliced, oven-roasted turkey breast, smoked bacon, Swiss, cheddar, lettuce, tomato, shaved red onion, fresh sliced avocado, garlic aioli, served on toasted twelve-grain. 9.95

Pulled Pork BBQ Sandwich—Slowly braised pork shoulder hand pulled and tossed with Carolina BBQ sauce on toasted brioche; topped with sweet and spicy cole slaw. 9.00

Salmon BLT—Grilled Atlantic salmon on hand cut Asiago ciabatta loaf with mesculine greens, bacon and tomato jam. 13.95

Classic Reuben Sandwich — Thinly sliced corn beef, sauerkraut, and Swiss cheese; served on grilled marble rye bread with thousand island dressing. 9.95

Grilled Angus Cheese Steak Wrap—Grilled certified Angus steak or chicken, thinly sliced; wrapped in a flour tortilla with caramelized onions, mushrooms, provolone cheese, lettuce, tomato, and garlic aioli. 10.95

Catonsville—6-oz jumbo lump crab cake, wrapped in a flour tortilla with lettuce, tomato, Monterey cheddar jack cheese, and Creole tartar sauce. 16.95

Light Lunch—A bowl of soup and half a sandwich—your choice of turkey, roast beef, or shrimp salad, topped with lettuce and tomato. 9.95

Meatloaf Sandwich—Our homemade meatloaf, topped with cheddar cheese, served on toasted ciabatta bread with sweet onion ketchup, lettuce, and tomato. 9.00

Big Kahuna—Grilled Ahi tuna steak on toasted brioche with lettuce, tomato, pineapple and Hawaiian BBQ glaze. 13.50

Hot Turkey or Roast Beef—Oven-roasted turkey breast or Roast Beef on open-faced white toast; served with French fries, topped with homemade gravy. 10.50

Belly Buster—Sliced top round piled on toasted brioche with melted cheddar, fried panko onion rings, sauteed mushrooms and garlic black pepper aioli. 11.95

PANINI'S

Veggie Powerhouse — Seasonal vegetables, tomato, provolone cheese and piquillo pepper tapenade on rosemary focaccia. 8.95

The Mad Hatter— Grilled chicken pressed on rosemary focaccia bread with red onion jalapenos, bacon, chipotle BBQ and habanero Jack cheese. 10.95

Turkey & Fig — Oven roasted turkey breast ciabatta with smoked Gouda cheese, baby spinach and fig jam. 11.00

big salads

Chestertown Salad —Mixed field greens, garnished with roasted corn, chopped bacon, hard boiled egg, tomatoes, asparagus tips, avocado; and finished with 6 oz. broiled jumbo lump crab cake; served with creamy vinaigrette. 17.95

Buffalo Chicken Salad—Romaine lettuce tossed with Bleu cheese dressing and topped with diced tomato, hard boiled egg, and buffalo chicken tenders. 11.95

Classic Caesar — Crisp Romaine lettuce tossed in our homemade Caesar dressing with grape tomatoes, and topped with seasoned croutons and Parmesan cheese. 9.50

House Salad — Mixed field greens garnished with grape tomatoes, sliced cucumbers, bacon, and shredded carrots, shaved red onion, and hard boiled egg; served with your choice of dressing. 9.50

Harvest Salad — Mixed greens and garnished with candied nuts, goat cheese crumbles, cran-raisins, and onion straws; served with mustard-poppy vinaigrette. 10.95

Brazilian Beef Salad—Grilled Angus beef shoulder over mixed greens with roasted red pepper, grape tomato, red onion, Maytag bleu cheese and lemon-cilantro vinaigrette. 13.95

Kale Salad—Baby kale tossed in apple vinaigrette with grape tomatoes, carrots, honey pecans, and crumbled goat cheese. 12.00

Blackened Salmon Salad—Blackened salmon; over mixed greens with artichoke hearts, capers, red onion, grape tomatoes and lemon herb vinaigrette. 15.95

Add the following to any of our salads for a delicious meal:

jumbo lump crab cake...market price; 6 oz.

grilled steak...6.95;

grilled chicken...4.95;

salmon...6.75.

tuna...6.50.

entrees

GL. Shacks All Jumbo Lump Crab Cake—6 oz broiled jumbo lump crab cake; served with vegetable du jour and mashed potatoes. (Also available as a double platter.) market price

Orange Chili Salmon—Grilled Atlantic Salmon finished with spiced orange chili glaze and served with wild rice and vegetable du jour. 19.00

Lobster Gocce Pasta—Sautéed gulf shrimp, scallops, yellow squash, onion, and grape tomatoes with a pesto butter sauce over lobster stuffed gocce pasta and served with parmesan toast points. 21.00

No. 7 Sirloin—Grilled 8 oz. sirloin filet with homemade Jack Daniel's steak sauce, mashed potatoes and vegetable du jour. 21.00

Fish & Chips— Tempura battered Cod, fried and served with Creole tartar, French fries and sweet & spicy cole slaw. 17.00

Meatloaf Stack—Our homemade meatloaf, served atop mashed potatoes, finish with Marsala and caramelized onion demi-glace with vegetable du jour. 15.95

sides

Malt Vinegar and Old Bay Chips ... 2.95
 Baked Potato... 2.95 After 4:00
 French Fries... 2.95 ; 5.95...basket
 Sweet & Spicy Cole Slaw 2.95

Side House Salad 3.95
 Side Caesar Salad 4.25
 Onion Rings 4.95

PLEASE NOTE: PARTIES OF SIX OR MORE ARE CHARGED AN 18% GRATUITY. SENIOR CITIZEN'S DISCOUNT IS 10%.
 COUPONS NOT VALID ON SPECIALS OR MARKET PRICE ITEMS.