

The Taco Shack

555 South East Colorado Avenue - Stuart, FL #102 34994-3025 · +17722889696 · Updated: Jan 14, 2026

[View online menu](#)



MARGARITAS 16

DE LA CASA

HOUSE MARGARITA, SILVER TEQUILA, LIME, TRIPLE SEC

FLAVORED

STRAWBERRY, MANGO, WATERMELON, PASSIONFRUIT, SPICY, PINEAPPLE, COCONUT

AVAILABLE OPTIONS

\$11.00

GLASS: \$10.00

PITCHER: \$35.00

SHACK-RITA FLIGHT

\$20.00

HOUSE MARGARITA IN 4 FLAVORS, LIME, WATERMELON, PASSIONFRUIT, PINEAPPLE

CORONA-RITA

\$15.00

COSTA BLANCO, TRIPLE SEC, LIME, CORONITA EXTRA

CADILLAC

\$16.00

COSTA REPOSADO, GRAND MARNIER, LIME

SKINNAY

\$14.00

CASAMIGOS BLANCO, LIME, AGAVE NECTAR

WINTER SUNSET

\$13.00

MILAGROS REPOSADO, ORANGE, LIME, APPLE CIDER, GRENADINE

DIRTY PINEAPPLE

\$13.00

LOS VECINOS MEZCAL, ANCHO REYES JALAPENO ORANGE, LIME, PINEAPPLE

LYCHEE ME

\$13.00

PATRON REPOSADO, CITROGNE, LIME, LYCHEE, GINGER

GREEN HAMMER

\$12.00

DON JULIO BLANCO, TRIPLE SEC, LIME, MINT, CUCUMBER

COCO-LOCO

\$13.00

JAJA BLANCO, ORANGE, COCONUT CREAM, APEROL, LIME, TOASTED COCONUT

BERRY BLISS

\$13.00

SALT BERRY TEQUILA, BLUE BERRY, LIME, STRAWBERRY, TRIPLE SEC

CANTARITO LOCO

\$11.00

JOSE CUERVO ESPECIAL, GRAPEFRUIT, LIME, AGAVE, CHAMOY AND TAJIN RIM

MANGONADA-FROZEN

\$14.00

SALT CITRUS TEQUILA, MANGO, LIME, TRIPLE SEC, TAJIN, CHAMOY, TAMARIND STRAW

CAFE-RITA**\$14.00**

SALT CHOCOLATE TEQUILA, CANTERA COFFEE LIQUEUR, ESPRESSO SHOT, CINNAMON

LA CHISMOSA MIMOSA**\$10.00**

CHINOLA PASSIONFRUIT LIQUEUR, SEGURA VIUDAS

HOMEMADE FAMOUS SHACK CHIPS N DIPS 4**Guacomole****AVAILABLE OPTIONS**

L: \$9.00

SM: \$6.00

Queso**AVAILABLE OPTIONS**

L: \$9.00

SM: \$6.00

Salsa**AVAILABLE OPTIONS**

L: \$7.00

SM: \$4.00

Pico de Gallo**AVAILABLE OPTIONS**

L: \$7.00

SM: \$4.00

APP-ERTURAS 8**Mexican Street Corn****AVAILABLE OPTIONS**

Fresh corn, lima crema, cotija, cheese, cilantro.

6 OZ. bowl: \$5.55

On the cob: \$4.00

Spicy Shrimp Ceviche**\$12.95**

Fresh marinated shrimp, lime juice, cilantro, jalapeños, tomato, onions, and avocado. Served with tortilla chips.

Chicken Empanada**\$3.25**

NOT SPICY! Caribbean chicken empanada with jalapeño dip

Fried Avocados**\$7.00**

Beer Batter Fried Avocados with Jalapeño Cream Dip

Fajita Kabobs**\$11.00**

Chicken Fajita Kabobs, Peppers, Onions, Guacamole, Lime Crema, Cilantro

Cheesy Chorizo Pretzel Bites**\$10.00**

3 Mini Pimento Cheese Stuffed Pretzels with Chorizo Queso Dip

Bacon Stuffed Jalapenos**\$9.00**

2 Bacon Wrapped Cream cheese stuffed Jalapenos

Mini Taco Flight**\$13.00**

Pick your choice of protein, we'll give you our 3 most popular tacos. Chicken-Shack Style, "Club," Thai Basil Pork-Shack Style, Yucatan, Cubano Veg-Cauliflower, Avocado & Black Bean, Thai Brussel

STUFFED AVOCADOS 8.95 3

Chipotle Cauliflower

Chipotle buttermilk fried cauliflower, queso fresco, sweet raisins, chipotle crema, cilantro

BLTA

Bacon, pico de gallo, chipotle crema, queso Fresco, cilantro

Crispy Tofu

Spiced Crispy Tofu, corn & bean salsa, lime vinaigrette, vegan cheese, cilantro

NACHITOS 4

Ahi Nachos

\$14.95

Fresh Yellowfin Tuna, poke dressing, fresh sliced avocado, pickled cucumbers, wonton chips, spicy Mayo

Hot Papi Nachos

AVAILABLE OPTIONS

Corn tortilla chips, nacho cheese, three cheese blend, chipotle crema, carne asada, pico de gallo, guacamole, hot peppers, cilantro

1/2 Order: \$14.00

Full order: \$19.00

Veggie Black Bean

AVAILABLE OPTIONS

Corn tortilla chips topped with black beans, three cheese blend, pico de gallo, guacamole, nacho cheese, lime crema, cilantro, lime

1/2 Order: \$13.00

Full order: \$17.00

Hot Tot Nachos

\$12.00

Smothered Tater Tots with Ground Beef, Nacho Cheese, Jalapeno, Chipotle Cream

SOUP-ITAS 2

Chicken Tortilla Soup

\$8.75

Fresh chicken broth, shredded chicken, three- cheese blend, avocado, pico de gallo, lime crema, cilantro, lime

Black Bean Soup

\$8.00

Miami style black bean soup topped with red onions, lime crema, cilantro.

TORTA SANDWICH 4

Carne Asada

\$14.00

Mojo Chicken

\$11.00

Pulled Pork

\$12.00

Shrimp or Fish

\$17.00

NINOS Y NINAS 4

Cheese Taco

\$3.00

Cheese Burrito

\$3.00

Cheese Quesadilla

\$3.00

Chicken Tenders - for 5

\$3.00

THE SWEET SIDE 5

Ice Cream Churros

\$7.00

Vanilla ice cream. churros, cinnamon sugar, and whipped cream - Flavor options: Nutella, Strawberry, Dulce de Leche

Oh-So Fancy Frozen Taquitos

\$9.00

Two Fried Tortillas filled with Vanilla Nutella swirl ice cream, topped with chocolate & boujee pearls

Tres Leches

\$8.00

Vanilla Cake drenched in sweet coconut milk topped with dulce de leche cream.

Mexican Flan

\$5.00

Homemade vanilla flan, burnt caramel, whipped cream.

Mama's Milk n' Cookies

\$6.00

Two giant fresh baked chocolate chip cookies. served with a glass of milk

BEER 1

Buckets of Beer

AVAILABLE OPTIONS

DOMESTIC: \$17.00

IMPORT: \$20.00

DRAFT 6 18

Corona Extra

Corona Premier

Modelo Especial

Pacifico

Stella Artois

Islamorada Citrus Ale

Florida Keys Brewing Co.

Iguana Bate

Sailfish Tag & Release

Amber Ale

Funky Buddah Floridan

Hefeweizen

Kona Big Wave

Sailfish Sunrise City IPA

Elysian Space Dust IPA

La Rubia

Coors Light

Heineken

BOTTLE 5 14

Corona Extra

Corona Light

Pacifico

Modelo Especial

Modelo Negra

Bud Light

Budweiser

Michelob Ultra

Wynnwood Brewery

Lace IPA

Bold Rock Cider

Sweetwater G13

IPA

Dos XX

SELTZERS 4

HIGH NOON

\$5.00

Grapefruit / Black Cherry / Pineapple / Watermelon

FUNKY BUDDHA SELTZER

\$5.00

Mango Guava

CROOKED PALM VODKA SODA

\$5.00

Pineapple / Strawberry / Cucumber

NUTRL

\$5.00

Pineapple / Strawberry

HOUSE-SYCAMORE LANE 1

HOUSE-Sycamore Lane \$6.00

Cabernet Sauvignon, Chardonnay Merlot, Pinot Grigio, Pinot Noir, White Zinfandel

WHITES 9

Joel Gott Chardonnay \$7.00**Ck Mondavi Sauvignon Blanc** \$6.00**Barone Fini Pinot Grigio** \$8.00**Ck Mondavi Pinot Grigio** \$6.00**Rodney Strong Chalk Hill Chardonnay** \$9.00**La Crema Chardonnay** \$10.00**Hartford Court Chardonnay** \$17.00**Calera Chardonnay** \$18.00**Freeman Chardonnay** \$21.00**REDS 8**

Mon Friere Cabernet Sauvignon \$7.00**Skyside Cabernet Sauvignon** \$10.00**Z Alexander Brown Pinot Noir** \$8.00**La Crema Pinot Noir** \$10.00**Belle Glos Pinot Noir** \$12.00**Duckhorn Merlot** \$11.00**Roth Estate Merlot** \$12.00**Caymus Cabernet 2018** \$125.00**BUBBLY & MORE 5**

Segura viudas cava brut champagne \$7.00**Josh Cellars Rose** \$7.00**Stella Rosa Moscato** \$7.00**101 North Moscato** \$6.00**Moët and Chandon Brut imperial** \$105.00

GOURMET TACOS WITH A TWIST 1

Convert Your Gourmet Tacos!

Pick any taco and convert it into an entree! Burrito / Rice Bowl / Salad / Quesadilla - conversion prices below

POLLO 6

Mojo Chicken Shack Style \$5.00

Seared chicken, lime crema, shredded cheese, pico de gallo, cabbage, cilantro, lime

The Sticky \$5.65

Homemade chicken tenders lightly fried, gouda cheese, honey jalapeño drizzle, green onions, candied jalapeños, lime

The "Club" \$5.75

Seasoned seared chicken breast, Crispy smoked bacon, ranch dressing, shredded lettuce, pico de gallo, cilantro

Thai Basil Chicken \$5.75

Seared Chicken, peanut sauce, sweet chili sauce, basil, peanuts, cabbage, cilantro, lime

Bangin' Buffalo Chicken \$5.85

Seared chicken, Buffalo Sauce, Blue Cheese Dressing, Lettuce, Tomatoes, Carrots, Blue Cheese Crumble

The Royal \$5.75

Double stack taco, queso and Refried beans, seared chicken, lime crema, cabbage, pico de gallo, cilantro

SEAFOOD 6

Epic Baja Shrimp \$7.50

Grilled, Blackened, or Fried shrimp, corn bean salsa, cabbage, three cheese blend, lime crema, cilantro, lime

Thai Basil Shrimp \$7.00

Seared Shrimp, peanut sauce, sweet chili sauce, basil, peanuts, cabbage, cilantro, lime

Mahi Mahi ALWAYS FRESH! \$7.50

Grilled, Blackened, or Fried Mahi, corn bean salsa, cabbage, 3 cheese blend, lime crema, cilantro, lime

Drunken Fish \$7.00

Crispy beer battered Mahi, Mexican slaw, creamy Diablo tartar

Firecracker Shrimp \$7.00

Loaded with Battered and fried shrimp, sweet & spicy mayo, cilantro, green onions, lime

Sea Monster \$9.00

Double stack taco, marinated fresh ahi tuna, sushi rice, seaweed salad, avocado, cucumber, spicy mayo, sesame seed, cilantro

PORK 5

Pulled Pork Shack Style \$5.00

Pulled pork, lime crema, shredded cheese, pico de gallo, cabbage, cilantro, lime

Yucatan \$5.85

Pulled pork, marinated red onions, avocado slices, fried sweet plantains, queso fresco, cilantro

The Cubano	\$5.85
Pulled pork, ham, swiss cheese, mustard, pickles, potato sticks, cabbage, cilantro, lime	
The Cowboy	\$5.85
BBQ pulled pork, baked beans, roasted corn, crispy onions, candied jalapeños	
Pork Belly Chunk	\$5.65
Pork belly chunks cooked to a crisp, with gouda cheese, cabbage, honey jalapeno drizzle, cilantro, green onions, candied jalapenos	

CARNE 4

Gringo Beef	\$5.00
Ground beef with lime crema, shredded cheese, pico de gallo, cabbage, cilantro, lime	
Quesobirria	\$5.75
Shredded beef cooked in chili broth. Served on corn tortillas with melted cheese, cilantro, and onions with steaming beef consomme dip on the side	
Carne Asada Shack Style	\$5.75
Flank Steak, lime crema, shredded cheese, pico de gallo, cabbage, cilantro, lime	
Da Philly	\$5.75
Flank steak, bell peppers, onion, American queso, lettuce, hot chili peppers	

VEG 3

Curry'd Cauliflower	\$5.85
Cauliflower, avocado, black beans, roasted corn, cotija cheese, cilantro, lime, secret sauce	
Smashed Avocado & Black Bean	\$5.65
Black beans, guacamole, pico de gallo, three cheese blend, cabbage, cilantro, lime crema	
Thai Basil Brussel Sprout	\$5.85
Brussel Sprouts, peanut sauce, sweet chili sauce, basil, peanuts, cabbage, cilantro, lime	

MEXICAN STREET TACOS 5

Carne Asada	\$4.00
Chicken	\$3.75
Ground Beef	\$3.85
Pork	\$3.85
Birria	\$3.85
Shredded beef	

SIDES 12

Tajin Spiced Pineapple	\$3.50
-------------------------------	---------------

Rice	\$3.50
Refried Beans	\$3.50
Black Beans	\$3.50
Sweet Fried Plantains	\$3.50
Roasted Corn	\$3.50
Thai Roasted Brussels Sprouts	\$4.50
Street Corn Bowl	\$4.50
Cucumber Salad	\$4.50
Vegan Stuffed Avocado	\$4.50
Bacon Stuffed Jalapeño	\$4.50
Tater Tots	\$4.00

BITES \$2.5 2

Street Tacos

Mojo Chicken-Pulled Pork Ground Beef-Birria

Empanada

Chicken Empanada with Jalapeno Cream Dip

BITES \$5 2

Spicy Shrimp Ceviche

Shrimp, Lime, Clamato, Jala-peno, Tomato, Onion, Cilantro, Avocado. Served with chips.

Fried Avocados

Beer Batter Fried Avocados with Jalapeno Cream Dip

BITES \$7.5 2

Bacon Stuffed Jalapenos

2 Bacon Wrapped Cream cheese stuffed Jalapenos

Cheesy Chorizo Pretzel Bites

2 Pimento Cheese Stuffed Pretzels with Chorizo Dip

BITES \$10 2

Hot Tot Nachos

Smothered Tater Tots with Ground Beef, Nacho Cheese, Jalapeno, Chipotle Cream,

Mini Taco Flight

Pick your protein. We Serve top 3 tacos, Chicken Shack Style, The "Club," Thai Basil Pork-Shack Style, Yucatan, Cubano Veg- Cauliflower, Black Bean, Brussel Sprout

SEASONAL SPECIALS 3

Wahoo Taco **\$7.00**

Fresh Citrus Marinated Wahoo, Creamy Jalapeno Slaw, Roasted Poblano, Cilantro, Lime

Steak Fajita Taco **\$7.00**

Mesquite Marinated Flank Steak, Bell peppers, Onions, Guacamole, Lime Crema, Queso Fresco, Cilantro, Lime

Pulpito **\$8.00**

Lightly Fried Tender Spanish Octopus, Medium Spiced Chorizo, Spicy Mayo, Cilantro, Onions

MONDAY 3

2 Gourmet Tacos and 1 side **\$13.00**

**UPCHARGE FOR SEAFOOD

Drafts 6pm-Close **\$1.00**

12OZ

Seniors Day 15% off entire check

TUESDAY 3

2 Gourmet Tacos and fountain drink **\$11.00**

2 Gourmet Tacos and a House Margarita **\$16.00**

**UPCHARGE FOR SEAFOOD

2 For 1 Tequila shots 6pm-Close

**SELECT BRANDS

WEDNESDAY 3

Any 3 Street Tacos **\$10.00**

Wine on Wednesdays 1/2 off All Wine by the Glass and Bortles 6pm Close

Kids Eat Free With Purchase of Entree

THURSDAY 2

Any 2 Pork Tacos and Fountain drink **\$11.00**

Ladies Night 2 for 1 Cocktails 6pm-Close

FRIDAY 1

2 Queso Birria Tacos and fountain drink

\$11.00

SATURDAY ¹

Any 2 Veggie Tacos and fountain drink

\$11.00

SUNDAY ²

1/2 Price All Appetizers

Endless Sunday with endless house margaritas

\$19.00