

SHUCKS FISH HOUSE

OYSTER BAR **LEGACY**

JUL 28

FEATURED MUNCHIES

SHUCKS PUPPIES 7

Cheesy grits & shrimp, and bacon- our version of a hush puppy

SHUCKS WINGS 9

*6 wings made to your liking
Buffalo, BBQ, Spicy BBQ, 3 Alarm, Parmesan Garlic, Teriyaki*

SOFT SHELL CRAB 18

2 soft shell crabs breaded and fried, served with Cajun remoulade

DESSERT

KEY LIME PIE 6

TIRAMISU 8

OYSTER BAR

ROCKY SHORE* 2.70

(Prince Edward Island)

Deep cupped oyster bursting with salty liquor

TATAMAGOUCHE* 3.40

(Nova Scotia)

Sweet, nutty flavor, medium salt content

CONWAY ROYAL* 2.80

(Prince Edward Island)

Beautiful oyster with a classic clean flavor

BEAVERTAIL* 2.50

(Rhode Island)

True taste of open ocean water

EAST POINT* 1.80

(Delaware Bay)

Medium to large meats, mild salt

ROUNDAABOUT

26.00

(2 of each)

Special Entrees

SEAFOOD BOIL 75

Great for two to split, or for one to treat yourself! Two pounds of seafood. Including: Snow Crab, Lobster Tail, Jumbo Shrimp, PEI Mussels, Little Neck Clams, Crawfish & Andouille Sausage served with corn on the cob, potatoes, baguette bread and all the butter you could want. Its got a little kick

CHEFS SPECIALS

BEER BATTERED WALLEYE AND CHIPS 25

Crispy beer battered walleye served with Cajun fries, coleslaw & spicy tartar sauce

SPICY CHICKEN SANDWICH 15

Spicy crispy chicken breast on a toasted bun with napa slaw dressed with a kicked up aioli topped with sliced picked. Served with house made chips. This one's got the heat!

BAY SCALLOPS & ANGEL HAIR 30

Bay scallops with portabella mushrooms, red onion & arugula sautéed in herb butter with a touch of cream tossed with angel hair pasta. Topped with parmesan & toasted bread crumbs

(All are available at all 3 locations)



SHRIMP SKEWERS

One for 12 Two for 17 Three for 21

Char-grilled and served with house rice and vegetables

BOURBON ARCTIC CHAR 25

AFS Arctic Char grilled and topped with a succulent bourbon glaze sauce. Served with steamed rice and sautéed broccoli

BLACKENED OPAH 21


Blackened Opah topped with a house made avocado and papaya salsa. Served with a side of mushroom risotto



POKE BOWL* 21

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of our Pacific Rim

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness

 =Can be prepared gluten free