

# PACIFIC SPECIALS

## STARTERS

**HALF A DOZEN WINGS -- 10**  
BBQ, Char-BBQ, Buffalo, Char-*Buffalo*,  
*Naked* or Char-*Naked*  
Served with Ranch or Bleu Cheese

**POPCORN CRAWFISH -- 10**  
Served with Cajun Remoulade

**SOFT SHELL CRAB**  
1 CRAB - 7 | 2 CRABS - 13  
3 CRABS - 18

Click the QR code and vote for  
Shucks Best of Omaha



## DESSERT

**PEACH COBBLER 6**

**KEY LIME PIE 6**

**CHOCOLATE BROWNIE 6**

## BOTTLES / CANS / TAPS

### FEATURE ON TAP

**PACIFICO -- 7**

**KINKAIDER LOCAL**

**GRAPEFRUIT RADDLER-- 7**

German-style wheat beer with sparkling grapefruit juice

### FEATURE BOTTLE / CANS

**PINT 9 BREWERY 16oz CANS LOCAL**

**PINT 9 OSO CAFÉ -- 7.50**

Coffee Brown Ale

**PRAIRIE ARTISIAN BREWERY 12oz CANS**

**MINT CONDISH --6**

Stout with cacao nibs, vanilla, espresso and mint

**WHITE ELM BREWING COMPANY 12oz CANS**

**CHELADA -- 6**

Lager made with flaked maize, lime, and pink sea salt

**PEACHY KEEN -- 6**

American wheat ale made with peach puree and Citra hops

## OYSTERS\*

**EAST POINT 1.90**  
*(Delaware Bay)*  
Mild flavor, light salt content

**SALUTE 3.00**  
*(P.E.I. Canada)*  
Salty with a sweet crisp finish

**OSPREY POINT 2.50**  
*(P.E.I. Canada)*  
Salty with a light clean finish

**BARNSTABLE 3.20**  
*(Massachusetts)*  
Deep cup, briny, sweet

**SHIPWRECK SELECT 3.50**  
*(P.E.I. Canada)*  
Medium brine, sweet grass finish

**ROUNDAABOUT 2 OF EACH 28**  
**GREEN APPLE MIGNONETTE**

### FEATURE COCKTAIL ISLAND PUNCH - 9

### WINE BY THE GLASS

**FIRESTEED PINOT GRIS - 11**

**DUCKHORN POSTMARK CAB--  
12**

## ENTREES

**AHI TUNA POKE BOWL\* 19**  
Soy marinated raw Ahi tuna with rice,  
seaweed salad, & crispy wontons

**SALMON AND MIXED  
BERRY SALAD 19**  
Spring mix, red onion, Craisins,  
blueberries, blackberries, strawberries,  
toasted almonds, blue cheese and mixed  
berry vinaigrette. Topped with seared  
salmon

**GRILLED SHRIMP & ANDOUILLE  
PLATE 22**  
A Creole dusted grilled shrimp skewer and  
house made andouille sausage served with  
Cajun remoulade, deviled egg potato salad  
and sauteed green beans.

**CRISPY GROUPER SANDWICH 18**  
Served grilled sesame seed bun with pick-  
led cabbage and jalapeno slaw topped with  
sriracha aioli. Served with potato chips  
and a pickle

**SEAFOOD ORECCHETTE  
PASTA 24**  
Tender shrimp, calamari and bay scal-  
lops simmered in sun-dried tomato pesto  
sauce with portobello mushrooms, arugula  
and asiago. Served with baguette bread.

**BIG 3 CHEF'S SPECIALS**  
**AVAILABLE AT EVERY SHUCKS**  
**LOCATION FOR THE**  
**MONTH OF JULY**

**FISHMONGER CAESAR SALAD 17**  
Crispy Haddock on a bed of romaine  
with red onion and parmesan tossed  
with house made Caesar dressing

**CEVICHE TOWER 22**  
Traditional style ceviche with shrimp,  
scallops and octopus in lime juice.  
Layered in a tower with tomato, red  
onion, cucumber, jalapeno. Topped with  
hot sauce.

**CRESCENT CITY ETOUFFEE 20**  
Crispy Oysters and Shrimp atop a bed of  
stewed tomatoes, celery, peppers and  
onions. Drizzled with Cajun remoulade,  
paired with steamed rice

\* consuming raw or under cooked meats, poultry, seafood or eggs may increase the risk for foodborne illness

Dish can be made Gluten Free