

# SHUCKS FISH HOUSE

## OYSTER BAR LEGACY

### FEATURED MUNCHIES

 **SHUCKS WINGS 9**

6 wings made to your liking Buffalo, BBQ, Spicy BBQ, 3 Alarm, Parmesan Garlic or Teriyaki. Try em' charred.

 **CREOLE EDAMAME 8**

Steamed or charred edamame topped with creole seasoning

 **LOBSTER GUACAMOLE 17**

Crab and lobster mix and a homemade guacamole. Served with corn tortilla chips

### SEAFOOD BOIL 80

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

### OYSTER BAR

**SALUTE\* 3.30**

(Prince Edward Island)

Salty with a sweet crisp finish

**SHIPWRECK SELECT\* 3.30**

(Prince Edward Island)

Medium brine paired with sweet grass and cool mineral flavors

**CUPIDS CHOICE\* 2.70**

(Prince Edward Island)

Deep cups with plump meats, blast of brininess

**SASSY\* 3.10**

(Prince Edward Island)

Distinct sweet brine with a salty snap

**EAST POINT\* 1.80**

(Delaware Bay)

Medium to large meats, mild salt

**ROUNABOUT\* 27.00**  
(2 of each)

### DESSERT

**KEY LIME PIE 6**  
**MANGO MOUSSE CAKE 7**

## Special Entrees

### BIG<sub>3</sub> SPECIALS



**FISHMONGER CAESER SALAD 17**

Crispy Haddock on a bed of romaine with red onion & parmesan tossed with house made Caesar dressing.

**CRESCENT CITY ETOUFEE 20**

Crispy oysters & Shrimp atop a bed of stewed tomatoes, celery peppers and onions. Drizzled with Cajun Remoulade, paired with steamed rice

**CEVICHE TOWER 22**

Traditional style ceviche with Shrimp, Scallops, & Octopus in lime juice, layered in a tower with tomato, red onion, cucumber, & jalapenos.  
Topped with hot sauce and avocado

**BEER BATTERED WALLEYE AND CHIPS 25**

Beer battered crispy walleye served with fries and coleslaw with a spicy tartar sauce

**SALMON RICE BOWL 15**

Teriyaki seared salmon on top a bed of 5 grain blend rice and sautéed broccolini

 **SHRIMP SKEWERS**


One for 12 Two for 17 Three for 21

Char-grilled and served with house rice and vegetables

**POKE BOWL\* 25**

Raw, cubed salmon OR Ahi tuna with avocado, steamed rice, fresh sliced veggies, crispy wonton chips, seaweed salad and side of wasabi mayo and soy sauce

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

 =Can be prepared gluten free