10/06/24

PACIFIC SPECIALS

SOUP & STARTERS

BEER CHEESE SOUP Served with grilled bread CUP -- 5.50 | BOWL 8.50

SOFT SHELL CRAB 1 CRAB - 7 | 2 CRABS - 13 3 CRABS - 18 Served with Remoulade

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

GUMBO DAYS

OCT 14 -16

DESSERT

CHERRY 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 160z CANS LOCAL NEON 9'S -- 7.50 Hazy IPA with Citra, Mosaic and Strata Hops

TORN LABEL BREWING CO. 12oz CANS <u>HANG EM HIGH ROTATING HOP IPA</u> --6.50 A Trifecta of Hops of Mosaic, Citra and Simcoe

DREKKER BREWING CO 16oz CANS <u>ARNIE PRRRTY</u> -- 9 Arnold Palmer with a sour twist of apple

OYSTERS*

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

IRISH POINT 3.60 (P.E.I. Canada) Excellent salinity, superb meats

CUPIDS CHOICE 2.80 (P.E.I. Canada) Deep cups with plump meats, blast of brininess

BLACK POINT 3.60 (Nova Scotia) Faintly sweet, salty and cucumber finish

PINKMOON 3.00 (P.E.I. Canada) Creamy meats, perfectly balanced oyster

> ROUNDABOUT 2 OF EACH OYSTER 29

FEATURE DRINKS

SANGRIA -- 7 AUTUMN PUNCH -- 7

RUBUS OLD VINE ZINFANDEL Glass – 10 | Bottle – 35

> CIDER SUNDAY \$1.00 off all ciders

BLAKE'S CIDERS American Berry Imperial blueberry

Triple Jam Strawberry Blackberry Raspberry

<u>Original</u> Light crisp apple

<u>Cider Mill Donut</u> Cinnamon sugar

ENTREES

Soy marinated raw Ahi tuna with rice, seaweed salad, & crispy wontons

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 COD SALAD 18

Spring mix, tomatoes, croutons, potatoes and feta cheese tossed with creamy Greek dressing and topped with fried cod & marinated mushrooms with bell pepper and olives.

FISH AND SHRIMP COMBO PLATE 23

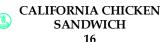
Served with baby cakes, coleslaw, tartar sauce and cocktail sauce.

BEER BATTERED WALLEYE 25 Served with fries, slaw, and tartar sauce

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

ANGEL HAIR JUMBO SHRIMP SCAMPI 25

Tender shrimp, kalamata olives, sun dried tomatoes & spinach in a delicate lemon– basil butter sauce with angel hair. Topped with feta and served with baguette bread



Grilled chicken breast topped with sauteed mushrooms, Swiss cheese and avocado drizzled with Southwestern sauce. Served with French fries and a pickle

OSCAR SALMON 29

Fresh Atlantic salmon topped with hollandaise sauce and crab meat. Served with roasted red potatoes and grilled asparagus

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

lish can be made Gluten Free