



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-Bufferalo,
Naked or Char-Naked
Served with Ranch or Bleu Cheese

GUMBO DAYS -- Oct. 14 to 16

CRABBY MONDAY

**\$5.00 OFF CRAB
LEGS!**

DESSERT

CHERRY COBBLER 6
KEY LIME PIE 6

 **CHOCOLATE BROWNIE 6**

BOTTLES / CANS/ TAPS

FEATURE ON TAP

PACIFICO -- 7

KINKAIDER LOCAL

GRAPEFRUIT RADDLER-- 5

German-style wheat beer with sparkling grapefruit juice

FEATURE BOTTLE / CANS

PINT 9 BREWERY 16oz CANS LOCAL

NEON 9'S -- 7.50

Hazy IPA with Citra, Mosaic and Strata Hops

TORN LABEL BREWING CO. 12oz CANS

HANG EM HIGH ROTATING HOP IPA --6.50

A Trifecta of Hops of Mosaic, Citra and Simcoe

DREKKER BREWING CO 16oz CANS

ARNIE PRRRTY -- 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

**ROUNABOUT
2 OF EACH OYSTER 29**

FEATURE DRINKS

SANGRIA -- 7

AUTUMN PUNCH -- 7

RUBUS OLD VINE ZINFANDEL

Glass -- 10 | Bottle -- 35

BLAKE'S CIDERS

\$6.00

American Berry

Imperial blueberry

Triple Jam

Strawberry

Blackberry

Raspberry


Original

Light crisp apple

Cider Mill Donut

Cinnamon sugar

ENTREES

 **AHI TUNA POKE BOWL* 19**
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


 **CALIFORNIA CHICKEN
SANDWICH
16**

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

 Dish can be made Gluten Free