




PACIFIC SPECIALS

SOUP & STARTERS

TURDUCKEN GUMBO
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

CRISPY PORTOBELLO
 **MUSHROOM -- 8**
Served with Ranch

DESSERT

CHERRY COBBLER 6
KEY LIME PIE 6

CRABBY MONDAY
\$5.00 OFF CRAB
LEGS!

OYSTERS*

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

MOONDANCER 3.60
(Maine)
Firm meat, wonderful salinity

HONEYMOON 3.20
(P.E.I. Canada)
Deep cups, medium salinity bright finish

SUMMER LOVE 2.70
(P.E.I. Canada)
Creamy meats, salt and mineral finish

WELLFLEET 2.80
(Massachusetts)
Plump and tender, creamy sweet finish

ROUNABOUT
2 OF EACH OYSTER 28

FEATURE DRINKS

SANGRIA -- 7

RUBUS OLD VINE ZINFANDEL
Lodi, California
Glass -- 10 | Bottle -- 35

BLAKE'S CIDER 12oz
Triple Jam-
Strawberry
Blackberry
Raspberry

FEATURE ON TAP

KINKAIDER LOCAL
SNOWBEAST WINTER ALE-- 7.50
Creamy winter ale with cinnamon and vanilla


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

OLIPHANT BREWERY 16oz CANS
HONEES HONEES -- 7
Peanut Butter & Honey Golden Ale

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

CRAWFISH JAMBALAYA WITH TASSO & OKRA 19
Dirty rice with crawfish tail meat, Tasso
and okra simmered in a spicy stewed
tomato gravy. Served with baguette
bread.

CHILI LIME GRILLED MAHI 25
Served with white rice, sweet sesame
napa cabbage slaw & a petite seaweed
salad.


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